

WHERE GOOD TIMES ARE
ALWAYS ON TAP



WWW.ROCKSLIDEBREW PUB.COM

APPETIZERS

MESA VERDE ROLLS

southwest inspired chicken egg roll served with pineapple habanero sauce \$13.50

SEARED AHI TUNA*

sesame crusted Ahi served with an Asian chili glaze, pickled ginger and wasabi \$13.95

CALAMARI TEMPURA

served with spicy aioli and asian chili glaze \$13.95

WINGS

one pound of chicken wings
Nashville hot, Korean BBQ, teriyaki, pineapple-habanero, signature BBQ \$14.95

GRANDE NACHOS

cheese, tomatoes, black beans, onions on tortilla chips, drizzled with creamy tomatillo, and served with a side of salsa \$13.95
add steak \$5, chicken \$4, or pork \$3

CHEESE BITES

deep fried garlic encrusted cheese squares, served with your choice of ranch or bleu cheese dressing \$9.95

PIEROGIES

loaded baked potato style pierogies, served with sauteed onions, crispy bacon bits, sour cream, and green onions \$11.95

SALADS

ranch **GF**, bleu cheese **GF**, balsamic vinaigrette **GF**, honey dijon, Greek **GF**, ginger-curry **GF**, caesar **GF**, and asian vinaigrette

PECAN CRUSTED CHICKEN SALAD

crispy pecan chicken, baby spinach, mixed greens, apples, hickory smoked bacon, egg and honey dijon \$16.95

ASIAN CHICKEN SALAD

Napa cabbage, tossed with Asian vinaigrette, spring greens, wontons, almonds, sesame seeds, carrots, and scallions with grilled chicken topped with teriyaki sauce \$16.95

substitute **avocado** for chicken for no charge.

GREEK SALAD

romaine lettuce, Greek olives, red onions, feta cheese, tomatoes, cucumber, Greek dressing \$12.95 add *grilled chicken \$5

SOUTHWEST STEAK CAESAR*

romaine & caesar dressing, topped with black beans, cotija cheese, chili croutons, a mix of roasted corn, red bells, red onion, poblanos, and carne asada \$18.95

COBB SALAD **GF**

fresh greens, grilled chicken breast, bacon, bleu cheese crumbles, hard-boiled egg & tomatoes \$18.50
add an avocado for 1.00

CURRY CHICKEN SALAD

mixed greens, romaine lettuce, mandarin oranges, grapes, almonds, red onions, with a ginger-curry dressing, and served with curry chicken \$16.95

HANDHELD FAVORITES

Sandwiches and burgers are served with classic fries
Substitute sweet potato fries, cup of soup, or a side salad for 1.50

ROCKSLIDE DIP

thinly sliced beef and swiss cheese on a house hoagie served with au jus \$16.95
add a side of creamy horseradish sauce for .50

MAIN STREET PHILLY

thinly sliced beef, American cheese with grilled onions and green peppers on a house hoagie \$16.95
add a side of au jus for 1.00

TURKEY CROISSANT

sliced turkey breast, avocado, lettuce, hickory smoked bacon with basil pesto aioli on a buttery croissant \$17.95

PULLED PORK SANDWICH

slow roasted pulled pork with our signature BBQ sauce, cheddar cheese, crispy onions, on a brioche bun \$16.95

BANH MI

Korean BBQ pulled pork, pickled vegetables, spicy aioli, fresh jalapenos, and fresh cilantro on a hoagie \$16.95

THE MOJO CHICKEN SANDWICH

grilled chicken covered in pepper jack, avocado and bacon on toasted ciabatta with pesto aioli \$17.50

NASHVILLE HOT CHICKEN SANDWICH

crispy chicken breast with Nashville hot sauce, cheddar cheese, coleslaw on a brioche bun \$16.95

PICK TWO COMBO

for a lighter meal, choose two of the following options \$13.95
Cup of Soup / Garden Salad / Caesar Salad / Sandwich
Sandwiches choice:

Turkey & Cheddar / Ham & Swiss / Curry Chicken **NEW!**
Sandwiches come with lettuce, tomato and mayo. (no modifications on sandwiches)

BURGERS

are served with classic fries on a brioche bun with lettuce, pickle and onion

"kick the carbs" with a thin sliced bun or lettuce wrap for no charge, or "kick the gluten" with a gluten free bun for 1.50

✓ substitute a black bean patty for any of the burger styles for no charge

BISON BURGER*

charbroiled all-natural bison burger with our stout braised onions & choice of cheese \$18.95

BLACK BEAN BURGER

black bean patty with pepper jack cheese, guacamole, and spicy aioli \$15.95

ELK SLIDERS

three elk sliders, cheddar cheese, five pepper relish, mixed greens on a garlic bread bun, served with fries \$19.95

BREWHOUSE BACON CHEESEBURGER*

charbroiled beef patty with hickory smoked bacon, cheddar cheese and your choice of Brew-mustard or our signature BBQ \$17.95

JALAPENO BURGER*

freshly roasted jalapenos, pepper jack cheese and spicy aioli piled on top of our charbroiled beef patty \$16.95

ROCKSLIDE CHEESEBURGER*

charbroiled beef patty with your choice of cheese \$16.50



BOWLS & TACOS

gluten friendly corn or flour tortillas upon request
substitute **avocado** for no charge

CARNE ASADA BOWL* **GF**

thin sliced marinated steak with shredded lettuce, wild rice, black beans, creamy tomatillo, pico, and cotija cheese \$19.95

AHI BOWL* **GF**

seared ahi with your choice of blackened or sesame encrusted, cabbage salsa, black beans, wild rice, & served w/ creamy tomatillo sauce \$16.95

SHRIMP BOWL **GF**

large shrimp sauteed in creole seasoning with cabbage salsa, wild rice, black beans, creamy tomatillo, cotija cheese \$17.95

ROCKFISH TACOS* **GF**

blackened Rockfish, cabbage salsa, creamy tomatillo sauce on corn tortillas, and served with wild rice \$16.95

AHI TACOS* **GF**

choose either blackened or sesame encrusted, with cabbage salsa on corn tortillas, served with wild rice and creamy tomatillo sauce \$16.95

ENTREES

"kick the gluten" with gluten friendly pasta for \$1
add any of these add-ons to any entree

sauteed Mushrooms \$2 / stout braised onions \$1 / garlic parmesan cream sauce \$2

CHOICE FILET MIGNON* **AMBER**

8oz charbroiled choice filet mignon topped with a compound herb butter, served with mashed potatoes and heirloom carrots \$48.95

BLACK AND BLEU STEAK ALFREDO* **IPA**

blackened steak over a bed of cavatappi pasta with bleu cheese alfredo, and red onions \$22.95

SALMON FLORENTINE* **LAGER**

salmon filet grilled and topped with a creamy Florentine sauce, served with wild rice blend and sauteed vegetables \$21.95

BISTRO TENDER* **AMBER**

bistro tender steak topped with garlic parmesan cream sauce, sauteed vegetables and mashed potatoes \$26.95

LEMON PEPPER CHICKEN PASTA **WHEAT**

grilled lemon pepper chicken, over a bed of linguini tossed in a garlic lemon butter sauce with sun-dried tomatoes, served with garlic bread \$19.95

NEW BONE-IN PORK CHOP* **LAGER**

12oz Bone-In pork chop with a five pepper relish, topped with crispy onions, served with cheesy au gratin potatoes and heirloom carrots \$24.95

BURNT ENDS BBQ MAC-N-CHEESE **IPA**

house prepared bbq burnt ends, crispy onion strings over a bed of cheesy cavatappi pasta \$18.95

BACON WRAPPED MEATLOAF **STOUT**

house made meatloaf wrapped in bacon, topped with crispy onions & served with sauteed vegetables, mashed potatoes & mushroom gravy \$17.95

SALMON FISH & CHIPS **PALE**

Cold Shivers pale ale tempura beer battered Atlantic salmon served with fries and tartar sauce \$18.95

ROCKY MOUNTAIN RIGATONI **HAZY**

homemade rich bolognese sauce with Italian sausage, beef and our special spice blend over a bed of rigatoni pasta topped with parmesan cheese served with garlic bread. \$18.95

V MEDITERRANEAN PASTA **SELTZER**

artichoke hearts, tomatoes, mushrooms, roasted reds, onions, fresh basil in a roasted garlic and white wine sauce over a bed of **gluten friendly** pasta \$17.95

DESSERTS

HOT FUDGE BROWNIE SUNDAE

triple chocolate brownie with vanilla ice cream, whipped cream, chocolate syrup and hot fudge \$9.95

V RASPBERRY SORBET BOWL

a refreshing and palat cleansing dairy free dessert \$7.5

ICE CREAM

Bowl \$5 or Scoop \$2.5

classic vanilla ice cream with your choice of the following toppings

Topping Choices .50 each

chocolate
mixed berry compote
caramel
candied pecans

APPLE BREAD PUDDING

salted caramel drizzle, apple bread pudding & candied pecans \$9.95



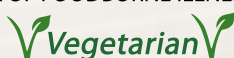
NEW PEACH COBBLER

classic homestyle \$9.95

add a scoop of ice cream 2.5



*THESE ITEMS MAY BE COOKED TO ORDER OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION



GF Gluten Friendly- We cannot guarantee 100% gluten free for at risk customers.

Allergy Risks: All products are prepared, manufactured or cooked in a facility that process tree nuts, peanuts, soy, dairy, eggs, & wheat.

ASK ABOUT OUR GROWLERS AVAILABLE FOR PURCHASE