

# GREENS



- house salad** VG 11  
mixed greens, fromage blanc, cucumber, tomatoes, croutons, honey balsamic vinaigrette
- caesar salad** 11  
romaine hearts, garlic butter croutons, parmesan
- southwest salad** VG 12  
baby kale, arugula, black beans, avocado, candied pepitas, cotija, tortilla strips, cilantro-lime dressing
- chopped salad** 14  
mixed greens, garbanzo beans, cucumber, tomato, provolone, salami, egg, red wine vinaigrette

## add to any salad

avocado 3 • bacon 4 • chicken 7 • veggie patty 7

# STARTERS

- fries** 8  
kennebec potatoes, aioli
- pliny fries** 12  
white cheddar fondue, pickled jalapeños, garlic, parmesan  
add bacon 4 • grilled onions 2 • russian river sauce 1
- crudité** VG 12  
house-made hummus, seasonal vegetables, grilled naan bread  
add spicy red-pepper topper (+1) 🌶️
- chicken wings** 14  
choose your sauce: buffalo sauce, pliny sauce 🌶️ or sweet soy ginger sauce  
carrot & celery sticks, blue cheese or ranch dressing
- russian river burger sliders (3)** 14  
j brand beef, white cheddar fondue, on brioche
- pulled pork sliders (3)** 🌶️ 14  
happy hops habanero bbq sauce, coleslaw, crispy onions, on brioche
- charcuterie** 27  
three local cheeses paired with journeyman salami made with russian river beers, house pickled veggies, olives, house mustard, crostini

# ADD-ONS

- extra sauces** 1  
Ranch | Pliny Sauce 🌶️ | BBQ Sauce | Blue Cheese | Buffalo Sauce GF  
Russian River Sauce | Aioli
- cheddar fondue** GF 4
- coleslaw** 🌶️ 3
- malted bacon** 5
- naan bread & hummus** 6

VG = Vegetarian • GF = Gluten Free • 🌶️ Spicy  
Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# ON A BUN

- pick one: fries or coleslaw on all burgers / sandwiches**  
sub side salad 4 • sub pliny fries 5 • gluten free bun 4
- veggie burger** VG 18  
dr. praeger's california veggie patty, russian river sauce, caramelized onions, lettuce, tomato, pickles, on a sesame bun  
add cheese 3 • avocado 3
- pulled pork sandwich** 🌶️ 18  
happy hops habanero BBQ sauce, coleslaw, fried onions, on brioche
- pork schnitzel sandwich** 19  
house made dijonnaise, coleslaw, pickles, on a french roll
- grilled chicken sandwich** 19  
bacon, provolone, smashed avocado, spring mix, tomato, house made pesto aioli, on ciabatta
- russian river burger** 21  
7oz j brand beef, malted bacon, white cheddar fondue, arugula, on a sesame bun
- bbq burger** 🌶️ 22  
7oz j brand beef, happy hops habanero bbq sauce, malted bacon, pepper jack cheese, crispy onions, arugula, on a sesame bun

# ENTREES

- veggie tacos (3)** VG GF 14  
fried sweet potatoes, cotija, spicy black beans, jalapeños, lime coleslaw, jerk salsa, corn tortillas
- fish tacos (3)** 15  
baja-style tacos, deep fried cod in a corn flour batter, pico de gallo, roasted tomatillo & serrano salsa verde, cilantro-lime crema, cabbage, corn tortillas
- four cheese mac** VG 15  
fontina, white cheddar, gruyere, parmesan, bread crumbs, side house salad  
add bacon 4 • fried onions 2 • Chicken 7
- fish n' chips** 17 • 24  
pick 1 or 2 pieces  
beer-battered rock cod, fries, tartar sauce

20% Gratuity will be added to all parties of 6 or more.  
No split checks. Multiple forms of payment accepted.  
Please alert your server to any food allergies!

# DESSERT

**triple scoop vanilla** 7  
made from scratch from a recipe created by our owner & brewmaster Vinnie!

**ricotta doughnuts** 9  
5 doughnuts, porter dark chocolate sauce, powdered sugar

**Vinnie's ice cream sundae** 11  
vanilla ice cream made from scratch from a recipe created by our owner & brewmaster Vinnie, porter dark chocolate sauce, candied almonds, whipped cream



you are welcome to bring in your own cake or dessert to celebrate a special occasion with us - a cake fee of \$2 per person will apply

# KIDS 12 & UNDER

**pick one entree & one side** 10

<b>entree</b>	<b>side</b>
cheeseburger sliders (2)	fries
grilled chicken	mac n' cheese
grilled cheese	carrot & celery sticks

# NON-ALCOHOLIC BEVERAGES

coke, sprite, diet coke (can) 3  
iced tea 3  
organic apple juice 3  
boylan sodas (12oz bottle) 4  
rootbeer | orange | black cherry  
calypso lemonade (16oz bottle) 5  
rrbc hop water (16oz draft) 3  
Firestone Walker 8zero5 (12oz Can) 5  
Non-Alcoholic Blonde Ale

## Guided Tours:

Friday - Sunday: 12PM, 2PM, & 4PM

Our guided tours take you through the entire brewing process while sampling 3 different beers along the way. This is a one-hour guided tour and tasting experience with your very own souvenir glass!

\$20 PER PERSON - 21 and up ONLY

## FREE Self-Guided Tour:

Daily: 12PM -5PM

Take a self guided tour and learn how our beer is made! This tour is open to all ages

SCAN HERE  
TO BOOK!



# LOCAL WINES & CIDERS

corkage fee - 15 per bottle

**sparkling wine** 14.75/44  
J Vineyards- California Cuvee

**rose of granache** 10/32.25  
Kokomo- 2023 North Coast

**chardonnay** 15.50/46.75  
Hartford Court- 2022 Russian River

**sauvignon blanc** 11/33  
Balletto - 20246 Russian River

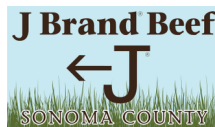
**pinot noir** 15.50/46.75  
La Crema - 2022 Sonoma Coast

**zinfandel** 12/35.75  
Pedroncelli- 2021 Dry Creek

**cabernet sauvignon** 12/35.75  
Louis M Martini- 2021 Sonoma County

**Golden State Cider** 7  
16oz can  
mighty dry | jamaica

Russian River Brewing Company proudly sources the majority of our ingredients from local purveyors, where possible, AND seasonally from our very own kitchen garden on the brewery property!



Monterey Fish Market



RICHMOND • SF • SANTA ROSA



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