



Hours  
11 am - 10 pm  
Kitchen open until 9 pm

Happy Hour  
Weekdays 4-6:30 pm  
All Day Sunday

A 20% gratuity is applied  
to groups of 8 or more

No split checks

Multiple forms of  
payment accepted

**WINDSOR, CA**

*Welcome!*

On October 11, 2018, we opened the doors to our Windsor brewery.  
The entire brewery is 85,000 square feet & encompasses beer production for both clean beers & sour barrel-aged beers, administrative offices, a brewpub, an outdoor beer garden, a gift shop, private event rooms, guided and self-guided tours, and 2 acres of free parking!

## *Brewery Tours & Private Events*

**GUIDED TOUR**  
\$20/PERSON • 21+ ONLY  
FRIDAY - SUNDAY: 12PM | 2PM | 4PM

One hour in depth tour led by our friendly and knowledgeable tour staff. Includes 3 beer samples and RRBC souvenir glass! The tour begins in the brewhouse with the crescendo at our Koelschip where we make spontaneously fermented beers.

*Scan to book*



**SELF-GUIDED TOUR**  
FREE • ALL AGES WELCOME  
DAILY: 11AM - 5PM

Take a self guided tour and learn how our beer is made!  
↑Follow the signs in the Tour Lobby to the 3rd floor

**PRIVATE TOUR**  
\$30-\$50/PERSON • 21+ ONLY  
BY APPOINTMENT

We offer two different private  
tour experiences.  
Subject to availability.

**PRIVATE EVENTS**  
21+ ONLY  
BY APPOINTMENT

Host your gathering of up to 50  
guests in one of our two event  
spaces at the Windsor Brewery.

*Scan to inquire about private tours & private events*



## *Local Ingredients*

We proudly source the majority of our ingredients from these local  
purveyors & seasonally from our kitchen garden

Andy's Market | The Chefs Warehouse | Costarella Seafoods  
Cotati Food Service | Franco American Bakery  
J Brand Beef | Marin Produce

## *Local Wines & Ciders*

*Corkage fee \$15/bottle*

### **SPARKLING**

J Vineyards California Cuvée  
Russian River Valley

**15 / 44**

### **WHITE/ROSÉ**

Balletto 2024 Sauvignon Blanc  
Russian River Valley

**11 / 33**

Hartford Court 2023 Chardonnay  
Russian River Valley

**16 / 47**

Kokomo 2024 Grenache Rosé  
Dry Creek Valley

**10 / 33**

### **RED**

La Crema 2023 Pinot Noir  
Sonoma Coast

**16 / 47**

Pedroncelli Mother Clone 2023 Zinfandel  
Dry Creek Valley

**12 / 36**

Prati by Louis M Martini 2022 Cabernet Sauvignon  
Alexander Valley & Dry Creek Valley

**12 / 36**

### **CIDER (GF)**

Golden State Mighty Dry | Golden State Jamaica

**8**



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Gift cards always available!

## Appetizers

<b>FRIES (VG)</b> Kennebec potatoes, aioli	8
<b>PLINY FRIES (VG)</b> White cheddar fondue, pickled jalapeños, garlic, parmesan Add bacon <b>4</b>   Add grilled onions <b>2</b>   Add Russian River Sauce <b>1</b>	12
<b>CRUDITÉ (VG)</b> House-made hummus, seasonal vegetables, grilled naan bread add Pliny Sauce <b>1</b>   sub sourdough (GF)	12
<b>RUSSIAN RIVER BURGER SLIDERS (3)</b> J Brand Beef, white cheddar fondue, on brioche	14
<b>PULLED PORK SLIDERS (3)</b> Happy Hops Habanero BBQ Sauce, coleslaw, crispy onions, on brioche	14
<b>CHICKEN WINGS</b> Served with carrots, celery and blue cheese or ranch, choice of the following sauces: <b>Sweet Soy Ginger</b>   <b>Buffalo</b>   <b>Pliny Sauce</b>	17
<b>CHARCUTERIE</b> Three local cheeses paired with Journeyman salami made with Pliny the Elder, Shadow of a Doubt Imperial Porter, & Janamie Saison, house pickled veggies, olives, house mustard, crostini	27

## Salads

<b>HOUSE SALAD (VG)</b> Mixed greens, fromage blanc, cucumber, tomatoes, croutons, honey balsamic vinaigrette	11
<b>CAESAR SALAD</b> Romaine hearts, garlic butter croutons, parmesan	11
<b>SOUTHWEST SALAD (VG) (GF)</b> Baby kale, arugula, black beans, avocado, candied pepitas, cotija, tortilla strips, cilantro-lime dressing	12
<b>CHOPPED SALAD</b> Mixed greens, garbanzo beans, cucumber, tomato, provolone, salami, egg, red wine vinaigrette  add avocado <b>3</b>   add bacon <b>4</b>   add chicken <b>7</b>   add veggie patty <b>7</b>	14

## Add-Ons

<b>EXTRA SAUCES</b> Pliny Sauce <b>1</b>   Happy Hops Habanero BBQ Sauce <b>1</b>   Aioli Russian River Sauce   Ranch   Blue Cheese   Buffalo Sauce (GF) <b>1</b>	1
<b>COLESLAW (VG)</b>	3
<b>WHITE CHEDDAR FONDUE (V) (GF)</b>	4
<b>MALTED BACON</b>	5
<b>NAAN BREAD &amp; HUMMUS (VG)</b>	6

## Non-Alcoholic Beverages

RRBC Hop Water   Coke, Sprite, Diet Coke (cans)	3
Iced Tea   Organic Apple Juice	
Boylan Sodas (bottles): Root Beer, Orange, Black Cherry	4
Firestone Walker 8ZERO5 Blonde Ale   Calypso Lemonade	5

Please alert your server about any food allergies.  
All menu items subject to possible cross contamination  
(V) Vegetarian • (VG) Vegan • (GF) Gluten Free

## Sandwiches & Burgers

<i>Served with choice of fries or coleslaw</i> <i>Sub house or caesar salad <b>4</b>   Sub Pliny Fries <b>5</b>   Gluten-free bun <b>4</b></i>	
<b>PULLED PORK SANDWICH</b> Happy Hops Habanero BBQ sauce, coleslaw, fried onions, on brioche	18
<b>CHICKEN CAESAR WRAP</b> Romaine, caesar dressing, grilled chicken, bacon, crispy onions, parmesan cheese, in a spinach wrap	18
<b>PORK SCHNITZEL SANDWICH</b> House made dijonnaise, coleslaw, pickles, on a french roll	19
<b>GRILLED CHICKEN SANDWICH</b> Malted bacon, provolone, smashed avocado, spring mix, tomato, house made pesto aioli, on ciabatta	19
<b>RUSSIAN RIVER BURGER</b> 7oz J Brand Beef, malted bacon, white cheddar fondue, arugula, on a sesame bun	22
<b>BBQ BURGER</b> 7oz j brand beef, Happy Hops Habanero BBQ Sauce, malted bacon, pepper jack cheese, crispy onions, arugula, on a sesame bun	22
<b>VEGGIE BURGER (VG)</b> Dr. Praeger's California Veggie patty, Russian River sauce, caramelized onions, lettuce, tomato, pickles, on a sesame bun	18

## Entrées

<b>VEGGIE TACOS (3) (VG) (GF)</b> Fried sweet potatoes, spicy black beans, pico de gallo, salsa verde, coleslaw, corn tortillas	14
<b>FISH TACOS (3)</b> Baja-style tacos, Perdicion beer-battered rock cod, pico de gallo, salsa verde, coleslaw, corn tortillas	15
<b>FOUR CHEESE MAC (VG)</b> Fontina, white cheddar, gruyere, parmesan, bread crumbs, shell noodles, side house salad add fried onions <b>2</b>   add bacon <b>4</b>   add chicken <b>7</b>	15
<b>FISH N' CHIPS</b> Choice of 1 or 2 pieces, Perdicion beer-battered rock cod, fries, tartar sauce	17 / 24

## Dessert

<i>You are welcome to bring in your own cake or dessert to celebrate a special occasion - a fee of \$2 per person will apply</i>	
<b>VINNIE'S ICE CREAM SUNDAE (V)</b> Vanilla ice cream made from scratch from a recipe created by our owner & brewmaster Vinnie. Porter dark chocolate sauce, almonds, whipped cream	11
<b>TRIPLE SCOOP VANILLA ICE CREAM (V)</b> Made from scratch from a recipe created by our owner & brewmaster Vinnie!	5
<b>RICOTTA DOUGHNUTS</b> 5 doughnuts, Porter dark chocolate sauce, powdered sugar	9

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.