

Russian River

BREWING COMPANY



Hours
11AM - 10PM
Kitchen open until 9PM

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

Bar tabs not closed out by the end of business will incur an automatic 20% gratuity

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 **15 / 44**
Russian River Valley

WHITE/ROSE

Balletto 2024 Sauvignon Blanc **11 / 33**
Russian River Valley

Hartford Court 2023 Chardonnay **16 / 47**
Russian River Valley

Kokomo 2024 Grenache Rosé **10 / 33**
Dry Creek Valley

RED

La Crema 2023 Pinot Noir **16 / 47**
Sonoma Coast

Pedroncelli Mother Clone 2023 Zinfandel **12 / 36**
Dry Creek Valley

Prati by Louis M Martini 2022 Cabernet Sauvignon **12 / 36**
Alexander Valley & Dry Creek Valley

CIDER (GF)

Golden State Mighty Dry | Golden State Jamaica **8**

Appetizers

- FRIES (V)** 8
Hand-cut, twice-fried Kennebec potato, garlic aioli
- PLINY FRIES (V)** 12
White cheddar fondue, pickled jalapeños, garlic oil, parmesan
Add bacon 4 | Add grilled onions 2 | Add Russian River Sauce 1
- ARTICHOKE DIP (V) NEW!** 12
Artichoke hearts, roasted garlic, mascarpone, jalapeños, shallots, grilled naan bread
- CRUDITÉ (V)** 12
House-made hummus, seasonal vegetables, grilled naan bread
add Pliny Sauce 1 | sub sourdough (VG)
- ST. LOUIS-STYLE PORK RIBLETS NEW!** 15
Slow cooked, honey-tamarind glaze
- CHICKEN WINGS** 17
Served with carrots, celery and blue cheese or ranch, choice of the following sauces:
Buffalo (GF) | Happy Hops Habanero BBQ | Pliny Sauce | Sweet Soy Ginger

Salads

- HOUSE SALAD (V)** 11
Mixed greens, fromage blanc, cucumbers, croutons, honey balsamic vinaigrette
- CAESAR SALAD** 11
Romaine hearts, garlic butter croutons, pecorino romano
- KALE SALAD (V)(GF) NEW!** 12
Curly kale, cilantro-lime vinaigrette, cotija cheese, crispy chickpeas, avocado, candied pepitas

add avocado 3 | add bacon 4 | add chicken 7 | add veggie patty 7

Add-Ons

- EXTRA SAUCES** 1
Pliny Sauce | Happy Hops Habanero BBQ Sauce | Garlic Aioli
Russian River Sauce | Ranch | Blue Cheese | Buffalo Sauce (GF)
- COLESLAW (V)** 3
- WHITE CHEDDAR FONDUE (V) (GF)** 4
- MALTED BACON** 5
- NAAN BREAD & HUMMUS (V)** 6



Pliny Sauce

8oz Bottles Now Available!

Ask your server for details

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
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

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

Sandwiches & Burgers

Served with choice of fries or coleslaw unless otherwise noted(*)
Sub house or caesar salad 4 | Sub Pliny Fries 5 | Gluten-free bun 4

- PULLED PORK SANDWICH** 18
Happy Hops Habanero BBQ sauce, coleslaw, crispy onions, on brioche
- CHICKEN CAESAR WRAP** 18
Romaine, caesar dressing, grilled chicken, bacon, crispy onions, parmesan cheese, in a spinach wrap (*served with kettle chips)
- PORK SCHNITZEL SANDWICH** 19
House made dijonnaise, coleslaw, pickles, on a french roll
- THE PUB SANDWICH NEW!** 19
Grilled chicken breast, house-made pub cheese, bacon, pickled jalapeños, crispy onions, coleslaw, garlic aioli
- SLIDER TRIO NEW!** 19
J Brand beef, american cheese, Russian River sauce, iceberg, red onion, house-made pickle, on brioche
- RUSSIAN RIVER BURGER** 22
7oz J Brand beef, malted bacon, white cheddar fondue, iceberg, on a sesame bun

- BBQ BURGER** 22
7oz J Brand beef, Happy Hops Habanero BBQ Sauce, malted bacon, American cheese, crispy onions, iceberg, on a sesame bun
- VEGGIE BURGER (V)** 18
Dr. Praeger's California Veggie patty, Russian River sauce, caramelized onions, lettuce, tomato, pickles, on a sesame bun

Entrées

- MACRO BOWL (VG) NEW!** 18
Marinated tofu, seasonal vegetables, farro, alfalfa sprouts, chickpeas, cilantro-lime dressed curly kale, pickled onion, turmeric tahini dressing, topped with house-made fonio cracker
- FISH TACOS (3)** 15
Perdition beer-battered locally caught rock cod, salsa verde, pickled onion, coleslaw, corn tortillas
- MAC & CHEESE (V)** 15
Served with side house salad
White cheddar, parmesan, cayenne, bread crumbs, shell noodles
add fried onions 2 | add bacon 4 | add chicken 7
- FISH N' CHIPS** 17 / 24
Choice of 1 or 2 pieces, Perdition beer-battered locally caught rock cod, fries, tartar sauce

Dessert

- VINNIE'S ICE CREAM SUNDAE (V)** 11
Vanilla ice cream made from scratch from a recipe created by our owner & brewmaster Vinnie! Porter dark chocolate sauce, almonds, whipped cream | à la carte Triple Scoop Vanilla Ice Cream 5
- RICOTTA DOUGHNUTS** 9
5 doughnuts, Porter dark chocolate sauce, powdered sugar

- CLASSIC CHEESECAKE** 12
Healdsburg Downtown Bakery and Creamery Cheesecake with seasonal compote
*You are welcome to bring in your own dessert-a fee of \$2/person will apply *