Serving Those Who Rock!
### Lagers & Pilsners

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bud Light</td>
<td>4.3%</td>
<td>16oz 5.5/20</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>4.2%</td>
<td>16oz 5.5/20</td>
</tr>
<tr>
<td>Pick Six</td>
<td>5.2%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Spaten Pilsner</td>
<td>5.0%</td>
<td>16oz 6/22</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>5.0%</td>
<td>16oz 6/22</td>
</tr>
<tr>
<td>White Ale</td>
<td>5.0%</td>
<td>16oz 6/22</td>
</tr>
</tbody>
</table>

### Wheat

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hefe-Weisse</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Pauerlander Hefeweizen</td>
<td>5.2%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Shock Top</td>
<td>5.0%</td>
<td>16oz 6/22</td>
</tr>
<tr>
<td>White Rascal</td>
<td>5.6%</td>
<td>16oz 7/26</td>
</tr>
</tbody>
</table>

### Malty & Dark

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beach House Amber</td>
<td>5.1%</td>
<td>16oz 6/22</td>
</tr>
<tr>
<td>Black Butte Porter</td>
<td>6.5%</td>
<td>16oz 6/22</td>
</tr>
<tr>
<td>Chronic Ale</td>
<td>5.8%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Get Up Off That Brown</td>
<td>5.5%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Hazelnut Brown</td>
<td>6.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Irish Stout</td>
<td>4.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Peanut Butter Milk Stout</td>
<td>5.3%</td>
<td>8oz 6/NA</td>
</tr>
<tr>
<td>Pub Ale(Nitro)</td>
<td>4.7%</td>
<td>16oz 6/22</td>
</tr>
</tbody>
</table>

### Hoppy

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Far Out IPA</td>
<td>7.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Goose Island IPA</td>
<td>5.9%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Lagunitas IPA</td>
<td>6.2%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Karl Strauss</td>
<td>5.3%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Sierra Nevada</td>
<td>5.6%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Bear Republic</td>
<td>7.5%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Stone IPA</td>
<td>8.5%</td>
<td>16oz 8/30</td>
</tr>
<tr>
<td>Ballast Point</td>
<td>7.0%</td>
<td>16oz 8/38</td>
</tr>
<tr>
<td>Elysian</td>
<td>8.2%</td>
<td>16oz 8/30</td>
</tr>
<tr>
<td>Bells</td>
<td>7.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Green Flash</td>
<td>8.1%</td>
<td>16oz 8/30</td>
</tr>
<tr>
<td>El Segundo</td>
<td>6.9%</td>
<td>16oz 7/26</td>
</tr>
</tbody>
</table>

### Belgian / Belgian Inspired

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>805 Blonde Ale</td>
<td>4.7%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Angry Orchard Cider</td>
<td>5.0%</td>
<td>8oz 5/NA</td>
</tr>
<tr>
<td>Kona</td>
<td>4.4%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Duvel</td>
<td>8.5%</td>
<td>8oz 7/NA</td>
</tr>
<tr>
<td>Allagash</td>
<td>5.0%</td>
<td>8oz 6/NA</td>
</tr>
</tbody>
</table>

### SOUR / Wild Ales

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duchesse De Bourgogne</td>
<td>4.7%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Farmer's Reserve</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>The Bruery</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Pabst Blue Ribbon</td>
<td>5.6%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Elysian</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
</tbody>
</table>

### Lagers

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Becks</td>
<td>5.2%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Anheuser-Busch</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Corona Extra</td>
<td>4.7%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Estrella</td>
<td>4.6%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Hofbrauhaus</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Montaje</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Pabst</td>
<td>5.6%</td>
<td>16oz 7/26</td>
</tr>
</tbody>
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### Hoppy

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Day Glo IPA</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Stone IPA</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Elysian</td>
<td>5.0%</td>
<td>16oz 7/26</td>
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</table>

### Maltly & Dark

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dragonstone Stout</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Elysian</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Stone IPA</td>
<td>5.0%</td>
<td>16oz 7/26</td>
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### Fruit Beers

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry Blonde</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Elysian</td>
<td>5.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Stone IPA</td>
<td>5.0%</td>
<td>16oz 7/26</td>
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</tbody>
</table>

### Gluten Free & Ciders

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Glass/Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amber</td>
<td>6.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Berry Cider</td>
<td>6.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Cider</td>
<td>6.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Daura</td>
<td>6.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Dubbel Dark</td>
<td>6.0%</td>
<td>16oz 7/26</td>
</tr>
<tr>
<td>Pineapple Cider</td>
<td>6.0%</td>
<td>16oz 7/26</td>
</tr>
</tbody>
</table>

### Bottled Beers

<table>
<thead>
<tr>
<th>Brewery</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brouwerjy Huysge</td>
<td>12oz</td>
<td>13</td>
</tr>
<tr>
<td>Unibrouse</td>
<td>12oz</td>
<td>15</td>
</tr>
<tr>
<td>North Coast</td>
<td>22oz</td>
<td>13</td>
</tr>
<tr>
<td>Brassiere de Rochefort</td>
<td>11.2oz</td>
<td>10</td>
</tr>
<tr>
<td>Brassiere de Rochefort</td>
<td>11.2oz</td>
<td>11</td>
</tr>
<tr>
<td>Brassiere de Rochefort</td>
<td>11.2oz</td>
<td>13</td>
</tr>
<tr>
<td>Brouwerjy Bosteels</td>
<td>11.2oz</td>
<td>11</td>
</tr>
</tbody>
</table>

### Players Pint - Come in with a group of 5 or more wearing your adult league jerseys and receive 20oz upgrade!

Our Brews rotate weekly. Check us out online www.rockandbrews.com
BEER FLIGHTS
Includes 4 - 4 oz Pours of Select Beers

Local Flight 10
Style Flight 10
Hoppy Flight 10
Belgian Flight 10

WINES

WHITES
Ruffino Prosecco Italy 7 25
SeaGlass Pinot Grigio Santa Barbara 8 28
Starborough Sauvignon Blanc New Zealand 8 28
Comstock Sauvignon Blanc Dry Creek 9 28
LaTerre Chardonnay California 6.5 23
Three Thieves Chardonnay California 7.5 27
Franciscan Chardonnay Napa Valley 10 35
Fess Parker Riesling Santa Barbara 8 28

REDS
Bridgewood Pinot Noir Monterey 8 28
LaTerre Merlot California 6.5 23
Doha Paula Malbec Argentina 8 28
ONEHOPE Zinfandel California 9 32
Wild Horse Peak Cabernet California 9 32
Wisdom Cabernet Sonoma 10 35
Menage a’ Trios Midnight California 8 28
Trios Proprietary Blend Sonoma 14.5 50

Specialty Drinks

ROCKIN’ HOUSE MARGARITA
Tres Agaves Silver Tequila – Triple Sec – Citrus Juices – Agave Nectar 10

STRAWBERRY BASIL MARGARITA
Familia Camarena Reposado Tequila – Cointreau – Strawberry – Basil – Citrus Juices – Agave Nectar 10

AÑEJO SOUR
Tres Agaves Añejo Tequila – Lemon – House-Made Honey Syrup 10

METAL MULE
Copper Mule Mugs sold separately for - 25

VIVA LA VEEV MARTINI
VeeV Acai Berry Spirit – Lime Juice – Cucumber – Basil – Simple Syrup 10

GOOD VIBRATIONS
Sugar Island Spiced Rum – Dark Rum – Orange Curacao – Pineapple Juice – Lime Juice – Orgeat 10

PINEAPPLE MOJITO
Pineapple Rum – Fresh Pineapple – Pineapple Juice – Limes – Mint – Simple Syrup – Soda 11

GINNY HENDRIX

SUNDAY BLOODY SUNDAY
Vodka - Backyard Mary Mix – Bacon – Creole Salt – Olive – Celery – Okra 10

GOLDEN YEARS
Bourbon – Lemon Juice – House-Made Honey Syrup 10

SWEET HOME ALABAMA
Old Smokey Moonshine – Cointreau – Lemon Juice – Simple Syrup – Raspberry Jam – Soda 10

RED OR WHITE SANGRIA
Wine - Brandy - Triple Sec - Mixed Fruit 8.50

**Indicated Wine Supports Our Troops**
Sweet & Spicy Asian Wings

GIANT SOFT AUTHENTIC BAVARIAN PRETZEL
Spicy-Sweet Mustard 9.95 Add Bier Cheese 3.95

SGT. PEPPER’S JALAPEÑO POPPERS
Handcrafted – Chipotle Ranch 10.95

BBQ CHICKEN SLIDERS
Breaded Tenders tossed in BBQ Sauce – Coleslaw – Pickles – Ranch 10.95

GARLIC CHEESE FRIES
Garlic Sauce – Parmigiana 7.95

HOMESTYLE ONION RINGS
BBQ Sauce – Ranch 9.95

CHICKEN QUESADILLA WITH ROASTED POBLANOS
Guacamole – Pico de Gallo – Sour Cream 11.95

BRUSCHETTA
Garlic Cheese Toast – Tomatoes & Basil – Balsamic Vinaigrette 9.95

GUACAMOLE TOAST
Garlic Cheese Toast topped with Chilled Fresh Guacamole – Sweet Grape Tomatoes – Marinaded Red Onions – Cilantro – Chipotle Ranch 10.95

CRISPY CALAMARI
Cocktail & Tartar Sauces – Fresh Lemon 12.95

SPINACH ARTICHOKE JALAPEÑO DIP
Fresh Made Chips – Pico de Gallo – Fresh Vegetables 10.95

POPCORN SHRIMP
Rockin’ Hot Sauce with Blue Cheese Dressing or Asian Sauce with Ranch Dressing 11.95

ROCKIN’ NACHOS
Chili Con Queso – Black Beans – Tomatoes – Green Onions – Guacamole – Jalapeños 9.95 Add Chicken 3.95 Steak 5.95

OAK GRILLED ARTICHOKE (Seasonal Availability)
Lemon Herb Yogurt Aioli 10.95

Fire Grilled BBQ
Ranch Dressing – Fresh Vegetables 12.95

ROCKIN’ HOT
Blue Cheese Dressing – Fresh Vegetables 12.95

RING OF FIRE
Tossed in Fire Sauce! Blue Cheese Dressing – Fresh Vegetables 12.95

SWEET & SPICY ASIAN WINGS
R&B’s Favorite! Ranch Dressing – Fresh Vegetables 13.95

SIGNATURE WINGS

OPENING ACTS
Please be aware that Rock & Brews is not a Gluten Free establishment, therefore, cross contamination may occur. Consuming raw or undercooked Meats, Poultry, Shellfish, Seafood or Eggs may increase the risk of foodborne Illness.
SANTA MARIA TRI TIP SANDWICH
Artisan Sourdough Roll – Pico de Gallo – Baby Greens – Garlic Aioli – BBQ Sauce – Choice of Natural Fries, Potato Salad, Pasta Salad or Coleslaw 14.95

FIRE ROASTED HALF BBQ CHICKEN
Natural Fries – Coleslaw – Spicy Sweet BBQ Sauce 13.95

MEMPHIS STYLE BBQ BABY BACK RIBS
Natural Fries – Coleslaw – Spicy Sweet BBQ Sauce Half Rack 18.95 Full Rack 28.95

FIRE GRILLED BBQ TRI TIP STEAK PLATTER
Natural Fries – Coleslaw – Onion Rings – Spicy Sweet BBQ Sauce – Grilled Vegetables 17.95

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BAJA BEER BATTERED FISH SOFT TACOS


FIRE GRILLED TRI TIP SOFT TACOS

Avocado – Marinated Red Onions – Cotija Cheese – Limes – Cilantro – Roasted Corn & Tomatillo Salsas – Black Beans 12.95

BEER BATTERED ALASKAN COD & CHIPS

Natural Fries – Coleslaw – Tartar Sauce – Fresh Lemon 14.95

RED HOT CHIPOTLE CHILI

Simmered Ground Beef & Pork – Beans – Onions – Peppers – Tomatoes – Corn – Garnished with Sour Cream & Garlic Toast 9.95

FIVE CHEESE MAC 'N CHEESE

House-made with Bier Cheese Sauce. Great as a shared side 10.95

Big City Red's Half Pound All Beef Hot Dogs

All served on Artisan Pretzel Rolls with Choice of Fries, Potato Salad, Pasta Salad, or Coleslaw

CHICAGO


CHIPOTLE CHILI CHEESE

Cheddar Cheese – Red Onions 11.95

KANSAS CITY STYLE

Pulled Pork – Caramelized Onions – BBQ Sauce – Gouda – Fresh Jalapeños – Pickles 11.95
GASTROPUB

**CRAFT BURGERS**

All served with choice of Natural Fries, Potato Salad, Pasta Salad or Coleslaw.
Substitute Grilled Vegetables, Cup of Soup, Sweet Potato Fries, Onion Rings, Fresh Fruit, side Rockin’ or Caesar Salad for $1.95. Add Avocado or Applewood Smoked Bacon, extra $1.95.

*Indicated items can be prepared on Gluten Free Bun or in Lettuce Wrap

**GASTROPUB**

**Sesame Brioche Bun** – Double Melted Swiss – Sunny-Side Up Egg – Bacon – Caramelized Onions – Baby Greens – Tomato – Garlic Aioli 13.95

**FIREFALL**


**ULTIMATE BURGER**


**BACKSTAGE**

Sesame Brioche Bun – Iceberg – Tomato – Onion – Pickles 11.95. Double Melted Cheddar, Swiss, Pepper Jack or Provolone, add 1.50

**TURKEY BURGER**


**NEW YORK STYLE PATTY MELT**


**ARTISAN BLUE CHEESE, SWISS & APPLEWOOD BACON BURGER**

Sesame Brioche Bun – Tomato – Baby Greens – Caramelized Onions – Garlic Aioli 14.95

**HOUSE MADE VEGGIE BURGER**

Whole Wheat Bun – Patty of Roasted Eggplant, Beans, Rolled Oats, Fresh Herbs & Veggies – Double Melted Swiss (optional) – Lettuce – Tomato – Lemon Herb Yogurt Aioli 11.95

FRESH GROUND CHUCK BURGERS ARE HAND-FORMED AND GRILLED TO MEDIUM (PINK IN CENTER) UNLESS OTHERWISE SPECIFIED.

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HEADLINES SANDWICHES

All served with choice of Natural Fries, Potato Salad, Pasta Salad or Coleslaw.
Substitute Grilled Vegetables, Cup of Soup, Sweet Potato Fries, Onion Rings, Fresh Fruit, side Rockin’ or Caesar Salad for $1.95. Add Avocado or Applewood Smoked Bacon, extra $1.95.

Indicated items can be prepared on Gluten Free Bun or in Lettuce Wrap

DEMON CHICKEN
Fried Chicken Breast tossed in Fire Sauce – Pepper Cheese Spread – Chipotle Slaw – Marinated Red Onions – Fresh Jalapeños – Ranch 13.95

EMPIRE PASTRAMI REUBEN
Grilled Corn Rye – Double Melted Swiss – Coleslaw – Thousand Island 14.95

BLACKENED SALMON SANDWICH
Ciabatta Roll – Iceberg – Tomato – Marinated Red Onions – Lemon Herb Yogurt Aioli 15.95

YELLOW SUBMARINE

PULLED PORK
Sesame Brioche Bun – Spicy Sweet BBQ Sauce – Pickles – Coleslaw 12.95

KEY CLUB TURKEY BLTA
Lemon Pepper Turkey – Melted Swiss – Applewood Smoked Bacon – Avocado – Romaine – Tomato – Garlic Aioli – Artisan Sourdough Roll 13.95

FREEBIRD CHICKEN SANDWICH
Fire Grilled Marinated Chicken Breast – Mozzarella – Baby Greens w/Balsamic – Tomato – Mayo – Artisan Sourdough Roll 12.95

FRESH AHI & AVOCADO SANDWICH
PULLED PORK PIZZA
ON ARTISAN DOUGH

PIZZA SALAD ON GLUTEN FREE CRUST

Our individual and family style pizzas are created from Artisan Dough or Gluten Free Crust. 

Gluten Free Crust
Add $1.75 Individual & $3.50 Family.

Individual 10"   Family 16"

Ν MARGHERITAVILLE
Roasted Tomatoes – Garlic Butter – Mozzarella & Parmigiana – Torn Basil 12.95/22.95

¥ SPICY MAUI WOWIE

♀ PIZZA SALAD
Farmer’s Market Salad on fresh baked crust with Garlic Herb Butter – Mozzarella & Parmigiana 14.95/24.95

¥ BILL GRAHAM BBQ CHICKEN PIZZA
BBQ Sauce – Mozzarella & Gouda – Fire Grilled Chicken – Red Onions – Cilantro 13.95 / 23.95

¥ OVEN ROASTED VEGETABLE

¥ R&B SPECIAL

¥ PULLED PORK PIZZA

“ANY WAY YOU WANT IT”
House Tomato Sauce – Mozzarella & Parmigiana Cheeses. Choose from Toppings Below 10.95/20.95

EXTRA TOPPINGS
Add $1.50/each for Individual Pizzas. Add $3.00/each for all Family Style Pizzas

Please be aware that Rock & Brews is not a Gluten Free establishment, therefore, cross contamination may occur. Consuming raw or undercooked Meats, Poultry, Shellfish, Seafood or Eggs may Increase the risk of foodborne Illness.
**Purple Rain Drops**
Six Chocolate Filled French Donuts – Drizzled Raspberry Sauce – Whipped Cream 7.95

**Sweet Surrender Bread Pudding**
Jack Daniel’s Sauce – Whipped Cream – Fresh Strawberries 7.95

**Key Lime Pie**
Whipped Cream – Fresh Lime 7.95

**Giant Brownie Sundae**
Vanilla Ice Cream – Chocolate Syrup – Whipped Cream – Cherry 7.95

**Encore's**

**Satisfaction Sundae**
Vanilla Ice Cream – Chocolate Syrup – Whipped Cream – Toasted Almonds – Cherry 5.95

**Kid's Sundae**
Vanilla Ice Cream – Chocolate Syrup – Whipped Cream – Candy Sprinkles – Cherry 2.95

**The "Float On"**
Root Beer – Vanilla Ice Cream 4.95
Kid’s Size 2.95

**Drinks**

Coca-Cola Iced Tea 3.95
Diet Coke Bard’s Root Beer 3.95
Dr. Pepper Coffee 3.95
Sprite $3.50 ENDLESS

Fresh Lemonade (Lemon, Raspberry, Blood Orange) 3.95
Passion Fruit Iced Tea 3.95
Pellegrino Sparkling Water 3.95
Acqua Panna Spring Water 3.95
Red Bull (Regular & Sugar Free) 3.95
**BACKSTAGE BRUNCH**

Most Items Come with Home Fried Potatoes & Toast.
Substitute Fresh Fruit or Cottage Cheese Add $1.00.
Toast Choices: Wheat, Brioche or Rye. Egg Whites Available Upon Request.
Brunch Available from 10am-2pm on Sunday!

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**FRENCH TOAST**
Brioche Bread Dipped in House Batter – Powdered Sugar & Syrup 9.95
Add fresh Strawberries and Whipped Cream 2.00

**EGGS BENEDICT**
Two Poached Eggs – Grilled Virginia Baked Ham – Fresh Made Hollandaise on Toasted English Muffin 10.95

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**All Frittatas are Gluten Free when ordered without toast.**

- **FARMER’S FRITTATA**
  Mushrooms – Caramelized Onions – Baby Spinach – Roasted Tomatoes – Swiss Cheese 9.95

- **AMERICAN FRITTATA**
  Applewood Smoked Bacon – Cheddar Cheese 10.95

- **SPICY FRITTATA**
  Sweet Corn – Roasted Poblano Peppers – Pepper Jack Cheese – Chicken Mango Habanero Sausage 10.95

- **R&B BREAKFAST SANDWICH**
  Croissant – Scrambled Eggs – Bacon – Melted Cheddar 10.95

- **EGGS BENEDICT**
  Turkey – Poached Egg – Roasted Tomato – Melted Swiss on Toasted English Muffin 10.95

- **PULLED PORK MACHACA BURRITO**
  Two Eggs Scrambled – Pulled Pork – Onion – Cheddar & Cotija Cheese in a Flour Tortilla 9.95

- **FRENCH TOAST**
  Brioche Bread Dipped in House Batter – Powdered Sugar & Syrup 9.95 Add fresh Strawberries and Whipped Cream 2.00

**SIDES**
- Cottage Cheese 3.95
- Fruit 3.95
- Breakfast Potatoes 3.95
- English Muffin 2.95
- Toast 2.95
- Bacon 3.95
- Sausage 3.95
- Virginia Honey Ham 3.95

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Please be aware that Rock & Brews is not a Gluten Free establishment, therefore, cross contamination may occur.
Consuming raw or undercooked Meats, Poultry, Shellfish, Seafood or Eggs may increase the risk of foodborne illness.