

ROCK & BREWS

LAX SOUTHWEST TERMINAL 1

ALBUQUERQUE, NM • AT&T CENTER, SAN ANTONIO, TX • BUENA PARK, CA • CORONA, CA • DOWNEY, CA • EL SEGUNDO, CA
 KANSAS CITY, KS • LAX TERMINAL 5 • LOS CABOS, MEXICO • OKLAHOMA CITY, OK • ORLANDO, FL • OVIEDO, FL • PAIA, MAUI
 RANCHO CUCAMONGA, CA • REDONDO BEACH, CA • SAN MANUEL CASINO, CA • ST. LOUIS, MO • THE COLONY, TX



ALMOST FAMOUS CREOLE BLODDY MARY

FARMER'S FRITTATA

EARLY RISERS

ALMOST FAMOUS CREOLE MARY

Absolut Peppar – House-made Spicy Tomato Juice Blend –
 Creole Seasoning – Slice of Bacon 16

GUAVA BELLINI

Guava Juice with La Marca Prosecco 13

MIMOSA

Fresh Orange Juice with La Marca Prosecco 13

BREAKFAST 5AM-10AM

Egg Whites Available Upon Request, Add 2.00

FRITTATAS

Served with home fried potatoes and choice of toast

FARMER'S ^{gf} if ordered w/o toast

Scrambled Eggs – Mushrooms – Caramelized Onions – Baby Spinach
 – Roasted Tomatoes – Swiss Cheese 13.50

AMERICAN ^{gf} if ordered w/o toast

Scrambled Eggs – Applewood Smoked Bacon – Cheddar Cheese
 13.50

BREAKFAST QUESADILLA

Scrambled Eggs – Applewood Smoked Bacon – Cheddar Cheese
 in a Flour Tortilla 13.50

TRADITIONAL BENEDICT

Two Poached Eggs – Grilled Virginia Baked Ham – Hollandaise on Toasted
 English Muffin. Served with Home Fried Potatoes 13.75

SIDES

Seasonal Fruit 4.50
 Applewood Smoked Bacon 4.50
 Chicken Andouille Sausage 4.50
 Virginia Ham 4.50
 Substitute Egg Whites 2.00

It is customary if good service is provided to tip at 15%-18%. For parties of six (6) or more, a gratuity of 18% will be added automatically.

^{gf} 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.

FRENCH TOAST

Brioche Bread Dipped in House Batter – Powdered Sugar – Fresh
 Strawberries – Whipped Cream & Syrup 13.25

R&B BREAKFAST BURRITO

Two Eggs Scrambled – Chicken Andouille Sausage – Red Bell Peppers
 – Black Beans – Pepper Jack Cheese in a Flour Tortilla – Home Fried
 Potatoes 13.50

CROISSANT BREAKFAST SANDWICH

Scrambled Eggs – Cheddar Cheese – Applewood Smoked Bacon –
 Home Fried Potatoes 13.50

STEEL CUT OATMEAL COMPLETE ^{gf} if ordered w/o granola

Steel Cut Oatmeal - Granola - Brown Sugar - Dried Cranberries - Golden
 Raisins 9.25

GREEK YOGURT BOWL ^{gf} if ordered w/o granola

Vanilla Greek Yogurt – Caramelized Apples – Granola – Berries 11.95

DRINKS

Pepsi	Dr. Pepper
Diet Pepsi	Lemonade
Sierra Mist	Iced Tea
Coffee	\$3.95




FRENCH TOAST

TRADITIONAL BENEDICT

Visit Our Website: rockandbrews.com/lax-terminal-1

Draught BREWS

	ABV	16OZ	22OZ
LAGERS & PILSNERS			
Spaten Pilsner	5.0%	9	12.5
Bud Light	4.2%	7.5	10.5
Kona Big Wave	4.4%	8	11
Stella Artois	5.0%	9	12.5
Michelob Ultra	4.2%	7.5	10.5
Mission Blonde	5.0%	9	12.5
WHEAT BEERS			
Hoegaarden White	4.9%	9	12.5
Shock Top	5.2%	8	11
MALTY & DARK			
Boddingtons (Nitro)	4.7%	9	12.5
North Coast Old Rasputin	9.0%	10	N/A
Breckenridge Vanilla Porter	5.4%	9	12.5
Four Peaks Kilt Lifter	6.0%	9	12.5
HOPPY			
Goose Island IPA	5.9%	9	12.5
Kona Castaway IPA	6.0%	8	11
Elysian Space Dust	6.8%	9	12.5
Golden Road Wolf Pup IPA	4.5%	8	11
LOCAL BREWS			
Santa Monica (Rotating Handle)	varies	9	12.5
Strand Brewing (Rotating Handle)	varies	9	12.5
Dogtown Duck IPA	6.8%	9	12.5
Dude's Pecan Brown	6.9%	9	12.5
Golden Road Get Up Offa That Brown	5.5%	9	12.5
Golden Road Point the Way IPA	5.9%	9	12.5
CIDERS			
Stella Cidre 	4.5%	9	12.5

CATCH A FLIGHT

Four 4oz Pours

THE CONTINENTAL 12


Spaten Pilsner Hoegaarden
Green Line Pilsner Old Rasputin



COMMUTER FLIGHT 12

Santa Monica (Rotating Handle) Dude's Pecan Ale
Strand Brewing (Rotating Handle) Golden Road Point the Way IPA

BOTTLED BREWS

	SIZE	PRICE
Allagash White	12oz	9
Mission IPA	12oz	9
North Coast Pranzster	12oz	9
Chimay Blue	12oz	10
Duchesse De Bourgogne	12oz	10
Goose Island Sofie	12oz	9
Goose Island Matilda	12oz	9
Red Bridge 	12oz	8



WINES

	GLASS	BOTTLE
WHITES & ROSÉ		
Ruffino Prosecco - Italy	13.5	39
Nobilo Sauvignon Blanc - New Zealand	11	38
Borgo Conventi Pinot Grigio - Italy	13	45
Dreaming Tree Riesling (By Dave Matthews) - CA	11	38
Edna Valley Rosé - CA	11	38
La Terre Chardonnay - CA	9	32
J. Lohr Chardonnay - CA	11	38
Simi Chardonnay - Sonoma, CA	13	45
RED		
Mark West Pinot Noir - CA	11	39
OPP, Other People's Pinot Noir - Oregon	14	49
ONEHOPE Zinfandel (Supports Our Troops) - CA	13	45
La Terre Merlot - CA	9	32
Diseño Malbec - Argentina	11	38
La Terre Cabernet - CA	9	32
William Hill Cabernet Sauvignon - CA	14	49
BWise Wisdom (Cab, Zin, Merlot, Syrah) - Sonoma, CA	14	49

SPECIALTY DRINKS

SPARKLING CREWS

Ruffino Prosecco – Absolut Raspberri – Lemonade – Fresh Mint & Berries 13

ALMOST FAMOUS CREOLE MARY

Absolut Peppar – House-made Spicy Tomato Juice Blend – Creole Seasoning – Slice of Bacon 16

THE AVIATOR

Aviation Gin – Fresh Cucumber – Basil – Lime Juice 13

CLASSIC RYE OLDE FASHIONED

Knob Creek Straight Rye Whiskey – Angostura Aromatic Bitters – Muddled Orange & Cherry 13

CASA NOBLE HONEY MARGARITA

Casa Noble Añejo – Fresh Lemon Juice – Honey Syrup 14

METAL MULE

Stoli Vodka – Fresh Lime Juice – Ginger Syrup – Ginger Beer 13

PARADISE CITY

“Mai Tai” w/ Stolen Smoked Rum – Orange Curacao – Guava Nectar – Orange Juice – Lime Juice 14

PINEAPPLE MOJITO

Veev Acai – Fresh Mint – Pineapple – Lime Juice – Club Soda 13

SPIKED PALMER

Stillhouse Peach Tea Whiskey – Lemonade 14

JALA-BERRY ROCKIN' RITA

Casa Noble Reposado – Fresh Jalapeños – Strawberries 14

PERFECT 46

Makers Mark 46 – Sweet & Dry Vermouth – Lemon Twist 14

RED SANGRIA

Red Wine – Spanish Brandy – Triple Sec – Fresh Fruits 12



INNOVATING THE TRAVELERS EXPERIENCE SINCE 1972