Rock & Brews
Serving Those Who Rock!
## Draught Brews

<table>
<thead>
<tr>
<th>Brewery</th>
<th>ABV</th>
<th>Pour</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Firestone</td>
<td>4.7%</td>
<td>16oz</td>
<td>7/25</td>
</tr>
<tr>
<td>Kona</td>
<td>5.0%</td>
<td>16oz</td>
<td>7/25</td>
</tr>
<tr>
<td>Anheuser-Busch</td>
<td>4.2%</td>
<td>16oz</td>
<td>5/20</td>
</tr>
<tr>
<td>MillerCoors</td>
<td>4.2%</td>
<td>16oz</td>
<td>6/25</td>
</tr>
<tr>
<td>Lost Coast</td>
<td>4.9%</td>
<td>16oz</td>
<td>6/23</td>
</tr>
<tr>
<td>Anheuser-Busch</td>
<td>4.3%</td>
<td>16oz</td>
<td>5/20</td>
</tr>
<tr>
<td>Anheuser-Busch</td>
<td>4.1%</td>
<td>16oz</td>
<td>7/25</td>
</tr>
<tr>
<td>Stella</td>
<td>5.6%</td>
<td>16oz</td>
<td>7/25</td>
</tr>
</tbody>
</table>

### Lagers & Pilsners

- **805 Blonde Ale** (Firestone): 4.7% ABV, 16oz, 7/25
- **Big Wave Golden** (Kona): 5.0% ABV, 16oz, 7/25
- **Bud Light** (Anheuser-Busch): 4.2% ABV, 16oz, 5/20
- **Coors Light** (MillerCoors): 4.2% ABV, 16oz, 6/25
- **Hermosa Blonde** (Lost Coast): 4.9% ABV, 16oz, 6/23
- **Modelo Especial** (Grupo Modelo): 4.5% ABV, 16oz, 6/23
- **Michelob Ultra** (Anheuser-Busch): 4.3% ABV, 16oz, 5/20
- **Pilsner Urquell** (Pilsner Urquell): 4.4% ABV, 16oz, 7/25
- **Spaten Pilsner** (Spaten): 5.0% ABV, 16oz, 7/25
- **Stella Artois** (Stella): 5.0% ABV, 16oz, 7/25

### Wheat

- **Allagash White** (Allagash): 5.0% ABV, 16oz, 7/25
- **Franziskaner Hefeweizen** (Franziskaner): 5.0% ABV, 16oz, 7/25
- **Hoegearden** (Hoegearden): 4.9% ABV, 16oz, 7/25
- **Mango Cart** (Golden Road): 4.0% ABV, 16oz, 7/25
- **Orange Wheat** (Hangar 24): 4.6% ABV, 16oz, 6/23
- **Ingenue** (Boomtown): 4.6% ABV, 16oz, 6/23
- **Paulaner Hefeweizen** (Paulaner): 5.2% ABV, 16oz, 7/25
- **Saint Archer White** (Saint Archer): 5.0% ABV, 16oz, 7/25
- **Weihenstephaner Weißbier** (Weihenstephaner): 5.4% ABV, 16oz, 7/25

### Malty & Dark

- **Black Butte Porter** (Deschutes): 5.2% ABV, 16oz, 7/25
- **Blazing World** (Modern Times): 6.8% ABV, 16oz, 7/25
- **Beach House Amber** (Strand): 5.1% ABV, 16oz, 6/23
- **Extra Red** (Ritual): 6.5% ABV, 16oz, 7/25
- **Danish Red** (Figueroa Mountain): 5.0% ABV, 16oz, 7/25
- **Double Chocolate Stout (Nitro)** (Youth): 5.2% ABV, 16oz, 7/25
- **Get Up Offa That Brown** (Golden Road): 5.5% ABV, 16oz, 7/25
- **Guinness (Nitro)** (Guinness): 4.3% ABV, 16oz, 7/25
- **Sube-Toothed Squid** (Smog City): 5.0% ABV, 16oz, 7/25

### Hoppy

- **All Day Session IPA** (Founders): 4.7% ABV, 16oz, 7/25
- **Duet IPA** (Alpine): 6.7% ABV, 16oz, 7/25
- **Citra Pale Ale** (El Segundo): 5.5% ABV, 16oz, 7/25
- **Capricious IPA** (Three Weavers): 6.9% ABV, 8/28
- **Hazy Little Thing** (Sierra Nevada): 6.7% ABV, 7/25
- **Lagunitas IPA** (Lagunitas): 6.2% ABV, 7/25
- **Sculpin IPA** (Ballast Point): 7.0% ABV, 8/NA
- **Space Dust IPA** (Elysian): 6.9% ABV, 8/28
- **Yes Chef Hoppy Lager** (Chapman): 6.1% ABV, 7/25
- **Stone IPA** (Stone): 6.9% ABV, 7/25
- **Wolf Pup Session IPA** (Golden Road): 4.5% ABV, 16oz, 7/25

### Belgian / Belgian Inspired

- **A Tout le Monde** (Unibroue): 4.5% ABV, 8/NA
- **Bavik Super Pils** (Bavik): 4.5% ABV, 6/23
- **Matilda** (Goose Island): 6.5% ABV, 8/NA
- **Pilsner Seasonal Fruit Sour** (Peters): 5.5% ABV, 8/NA
- **Costa** (Goose Island): 6.5% ABV, 8/NA
- **Tank 7** (Boulevard): 8.3% ABV, 8/NA
- **Rotating** (Lost Abbey): 8.5% ABV, 8/NA

### Sour / Wild Ales

- **Blood Orange Gose** (Anderson Valley): 4.6% ABV, 16oz, 7/25
- **Cuvee des Jacobins** (Brouwerij Noel & Co): 330ml, 14oz, 7/25
- **Duchesse de Bourgogne** (Brouwerij Verhaeghe): 330ml, 13oz, 7/25
- **Farmers Reserve (Seasonal)** (Almanac): 12oz, 7/25

### Bottled Brews

<table>
<thead>
<tr>
<th>Brewery</th>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>St. Bernardus</td>
<td>375ml</td>
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<tr>
<td>Allagash</td>
<td>12oz</td>
<td>10oz</td>
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<tr>
<td>Brouwerij Huysge</td>
<td>330ml</td>
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<tr>
<td>Duvel</td>
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<tr>
<td>Unibroue</td>
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<td>9oz</td>
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<tr>
<td>Orval</td>
<td>375ml</td>
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<tr>
<td>North Coast</td>
<td>12oz</td>
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<tr>
<td>Brasserie de Rochefort</td>
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<tr>
<td>Brouwerij Bosteels</td>
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<tr>
<td>Anderson Valley</td>
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<tr>
<td>Brouwerij Bokker N.V.</td>
<td>330ml</td>
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<tr>
<td>Brouwerij Verhaeghe</td>
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<tr>
<td>Almanac</td>
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### Brauwaren

- **Brauerei Aying Modern Times**: 500ml, 9oz, 7/25
- **Modern Times**: Can, 16oz, 7/25
- **Rubaeus Raspberry Ale**: Founders, Can, 12oz, 7/25
- **White Rascal**: Avery, Can, 12oz, 7/25

### Not Your Father’s Root Beer

- **Robinson’s**: Can, 16oz, 7/25
- **Anchor Brewing**: Can, 16oz, 7/25
- **North Coast**: 12oz, 8oz, 7/25
- **Belching Beaver**: 12oz, 8oz, 7/25

### Arrogant Bastard

- **Stone**: Can, 16oz, 7/25
- **Lagunitas 12** (El Segundo): 12oz, 7/25
- **Ballast Point**: 12oz, 7/25
- **Elysian**: 12oz, 7/25
- **Golden Road**: 16oz, 8oz, 7/25
- **Pizza Port**: 12oz, 7/25
**BEER FLIGHTS**
Includes 4 - 4oz Pours of Select Beers

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

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**SPECIALTY DRINKS**

- **Rockin’ House Margarita**
  - Mi Campo Silver Tequila – Triple Sec – Fresh Citrus Juices – Agave 7.95

- **Strawberry Basil Margarita**
  - Familia Camarena Reposado Tequila – Cointreau – Strawberry – Basil – Citrus Juices – Agave Nectar 8.95

- **Up In Smoke**

- **Metal Mule**
  - New Amsterdam Vodka – House-made Ginger Syrup – Lime – Ginger Beer 7.95

- **Good Vibrations (Mai Tai)**
  - Bacardi Oakheart Rum – Dark Rum – Orange Curacao – Pineapple Juice – Lime Juice – Orgeat 8.95

- **Pineapple Mojito**
  - Bacardi Pineapple Rum – Fresh Pineapple – Pineapple Juice – Limes – Mint – Simple Syrup – Soda 8.95

- **Pear Jam Martini**

- **SoundGarden**
  - Stolichnaya Vodka – Chaneau Aloe Liqueur – Cucumber – Lime – Mint 8.95

- **Ginny Hendrix**
  - Aviation Gin – St. Germain – Lemon Juice – Blueberry – Thyme – Cane Syrup 8.95

- **Creole Bloody Mary**
  - Absolut Peppar Vodka – House-made Bloody Mary Mix – Bacon – Creole Salt – Olive – Celery 9.95

- **Born On The Bayou**
  - Jim Beam Bourbon – Créme de Peche – Maple Syrup – Lemon – Creole Bitters 9.95

- **Old Fashioned Rock n’ Roll**
  - Maker’s Mark – Maple Syrup – Angostura – Orange Bitters 9.95

- **Strange Brew**
  - Jameson Caskmates Stout – Guinness Irish Stout 8.95

  - Chaneau Aloe Liqueur - Each of the ingredients were organically grown in California, by local farmers.

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**WINES**

<table>
<thead>
<tr>
<th>WINES</th>
<th>GLASS</th>
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<tbody>
<tr>
<td>Whites</td>
<td>Da Luca Prosecco</td>
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<tr>
<td></td>
<td>Estancia Pinot Grigio</td>
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<tr>
<td></td>
<td>Kim Crawford Sauvignon Blanc</td>
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<tr>
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<td>Le Terre Chardonnay</td>
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<tr>
<td></td>
<td>Franciscan Chardonnay</td>
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<tr>
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<td>Talbott Chardonnay</td>
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<tr>
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<td>Listel Rosé</td>
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<table>
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<th>REDS</th>
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<tr>
<td></td>
<td>Noble Vines Pinot Noir</td>
<td>Monterey</td>
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<td>Meomi Pinot Noir</td>
<td>Central Coast</td>
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<tr>
<td></td>
<td>Alamos Malbec</td>
<td>Argentina</td>
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<tr>
<td></td>
<td>Lá Terre Merlot</td>
<td>Modesto</td>
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<tr>
<td></td>
<td>B.Wise Wisdom Red Blend</td>
<td>Sonoma</td>
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<tr>
<td></td>
<td>Pessimist Red Blend</td>
<td>Paso Robles</td>
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<tr>
<td></td>
<td>Castle Rock Cabernet</td>
<td>California</td>
</tr>
<tr>
<td></td>
<td>B.Wise Trios Cabernet</td>
<td>Sonoma</td>
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</table>
**Giant Soft Authentic Bavarian Pretzel**
Spicy-Sweet Mustard 9.95 Add Bier Cheese 1.95

**SGT. Pepper’s Jalapeño Poppers**
Handcrafted – Chipotle Ranch 11.95

**Hand Hacked Guacamole & Chips**
Fresh Corn Chips – Pico de Gallo 8.95

**Quesadilla with Roasted Poblano**
Guacamole – Pico de Gallo – Sour Cream 8.95
Add Chicken 2.95 Add Steak 4.95

**Garlic Cheese Fries**
Garlic Sauce – Parmigiano 6.95

**Homestyle Onion Rings**
BBQ Sauce – Ranch 8.95

**Brews-Chetta**
Garlic Cheese Toast – Tuscan Tomatoes – Basil Ribbons –
Garlic – Balsamic Vinegar 10.95

**BBQ Chicken Sliders**
Breaded Tenders tossed in BBQ Sauce – Coleslaw –
Pickles – Ranch 11.95

**All American Cheeseburger Sliders**
Sweet Hawaiian Bun – Melted Cheddar – Pickles –
Thousand Island – Natural Fries 12.95

**Crispy Calamari**
Lightly breaded to order. Cocktail & Tartar Sauces 12.95

**Rockin’ Nachos**
Chili con Queso – Black Beans – Pico de Gallo – Green
Onions – Guacamole – Jalapeños 9.95
Add Chicken 2.95 Add Steak 4.95

**Fire-Grilled BBQ**
Lightly charred and smoky. Ranch Dressing – Fresh Vegetables 13.95

**Rockin’ Hot**
Buffalo style. Blue Cheese Dressing – Fresh Vegetables 13.95

**Sweet & Spicy Asian**
R&B’s Favorite! Thai Chili Glaze – Ranch Dressing –
Fresh Vegetables 13.95
ASIAN CHICKEN

HOTEL CALIFORNIA COBB
Chopped Romaine – Grilled Chicken – Applewood Smoked Bacon – Artisan Blue Cheese – Avocado – Sweet Grape Tomatoes – Hard-Cooked Egg – Balsamic Vinaigrette 14.95

STRAWBERRY FIELDS

HAIT CHICKEN CAESAR
Chopped Romaine Hearts – Grilled Chicken – House Croutons – Sweet Grape Tomatoes – Parmigiano 12.95

BEACH BOY ICEBERG WEDGE
Applewood Smoked Bacon - Candied Walnuts - Sweet Grape Tomatoes - Artisan Blue Cheese Dressing 12.95

TUSCAN KALE
Toasted Almonds – Red Grapes – California Dates – Parmigiano – Champagne Vinaigrette 12.95

TEQUILA SUNRISE FIRE-GRILLED SPICE-RUBBED STEAK

RED HOT CHILI
Simmered Chipotle Ground Beef & Pork – Beans – Onions – Peppers – Tomatoes – Corn – Garnished with Sour Cream & Garlic Toast BOWL 7.95 CUP 4.95

We start with the freshest produce, most sourced from local farms. Every salad is made to order fresh, and tossed with our signature recipe dressings.
R&B Wood-Fired Superstars

Santa Maria Tri Tip Sandwich

Fire-Roasted BBQ Half 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 24.95

Fire-Grilled BBQ Tri Tip Steak Platter
Natural Fries – Coleslaw – Onion Rings – Spicy-Sweet BBQ Sauce – Fresh Vegetables 17.95

Blackened Atlantic Fresh Salmon
Topped with Tomatoes, Basil, Garlic & Capers tossed in Balsamic Vinegar. Mashed Potatoes or Fruit – Fresh Vegetables 18.95

Top Sirloin with Roasted Garlic & Mushrooms
Mashed Potatoes - Corn Maque Choux 18.95

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CLASSIC HITS

BAJA BEER-BATTERED FISH SOFT TACOS

BUTTERMILK FRIED CHICKEN & COUNTRY GRAVY
Mashed Potatoes - Corn Maque Choux 13.95

FIRE-GRILLED TRI TIP SOFT TACOS
Available as Lettuce Wraps

BEER-BATTERED ALASKAN COD & CHIPS
Natural Fries – Coleslaw – Tartar Sauce – Fresh Lemon
Lunch 11.95    Dinner 14.95

LOUISIANA CHICKEN PASTA
Cajun Cream Sauce - Onions - Peppers 13.95

ROCKIN' DOGS

Big City Red’s Half Pound All-Beef Hot Dogs
All served on Artisan Pretzel Rolls with Choice of Natural Fries, Potato Salad, Pasta Salad or Coleslaw

SWEET HOME CHICAGO

CHIPOTLE CHILI CHEESE
Cheddar Cheese – Red Onions 11.95
SMOKEHOUSE

GASTROPU

FIREBALL

ULTIMATE

BACKSTAGE
Sesame Brioche Bun – Iceberg – Tomato – Onion – Pickles 10.95

ARTISAN BLUE CHEESE, SWISS & APPLEWOOD BACON
Sesame Brioche Bun – Tomato – Baby Greens – Caramelized Onions – Garlic Aioli 13.95

CRAFT BURGERS
All served with choice of Natural Fries, Garlic Mashed Potatoes, Potato Salad, Pasta Salad or Coleslaw. Substitute Fresh Vegetables, Sweet Potato Fries, Onion Rings, Fresh Fruit, side Rockin’ or Caesar Salad for 1.95
Add Avocado, Applewood Smoked Bacon or Double Cheese, extra 1.95
All Craft Burgers Available with Beyond Burger Plant-Based Burger Patty. Additional 1.95

All burgers can be prepared on Gluten Free Bun or in Lettuce Wrap

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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”

MARGHERITAVILLE
Garlic Butter – Roasted Tomatoes – Mozzarella & Parmigiano – Torn Basil 11.95/21.95

SPICY MAUI WOWIE

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

OVEN-ROASTED VEGETABLE

R&B SPECIAL

PULLED PORK

“ANY WAY YOU WANT IT”
House Tomato Sauce – Mozzarella & Parmigiano Cheeses 10.95/20.95

Choose from Toppings Below


Add 1.5/ea for Individual Pizzas / Add 3/ea for Family Size Pizzas
HEADLINER SANDWICHES

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

All sandwiches, except Demon Chicken can be prepared on Gluten Free Bun or in Lettuce Wrap

DEMON CHICKEN
Sesame Brioche Bun – Fried Chicken Breast tossed in Rockin’ Hot Sauce – Pepper Cheese Spread – Chipotle Slaw – Marinated Red Onions – Fresh Jalapeños – Chipotle Ranch 13.95

WE SALUTE YOU - PULLED PORK
Sesame Brioche Bun – Spicy Sweet BBQ Sauce – Pickles – Coleslaw 12.95

YELLOW SUBMARINE

CRISPY FRIED CHICKEN
Sesame Brioche Bun – Iceberg – Tomato – Pickles – Ranch 12.95

EMPIRE PASTRAMI REUBEN
Grilled Corn Rye - Double Melted Swiss - Coleslaw - Thousand Island 13.95

KEY CLUB TURKEY BLTA
Artisan Sourdough Roll – Lemon Pepper Turkey – Melted Swiss – Applewood Smoked Bacon – Avocado – Romaine – Tomato – Garlic Aioli 12.95

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

SERVED FREE FOR VETERANS, ACTIVE MILITARY, AND FIRST RESPONDERS ON VETERANS DAY!

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Purple Rain Drops
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

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

Money Bag Root Beer Float
Vanilla Ice Cream – Gene Simmons Money Bag Root Beer 4.95

UNPLUGGED

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<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>Coca-Cola</td>
<td>Iced Tea</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>Barq’s Root Beer</td>
</tr>
<tr>
<td>Dr Pepper</td>
<td>Coffee</td>
</tr>
<tr>
<td>Sprite</td>
<td>$3.50 ENDLESS</td>
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</table>

Rock & Brews is the home of rock & roll, hand-crafted American food, and a mix of over 50 craft and classic styles of beer on tap. Our Rockstar chefs have created recipes which include the freshest ingredients and are made to order by our culinary experts. So sit back and enjoy a backstage VIP experience.

**CHILAQUILES**
Great for sharing! Tortilla Chips – Tomatillo Salsa – Eggs – Served with Salsa, Sour Cream and Guacamole 9.95

**BENEDICTS**
**BENNY AND THE JETS**
Two Poached Eggs – Canadian Ham – Hollandaise – Toasted English Muffin 10.95

**EGGS FLORENTINE**
Two Poached Eggs – Sautéed Spinach – Roasted Tomatoes – Hollandaise – Toasted English Muffin 10.95

**PULLED PORK MACHACA BURRITO**
Two Eggs Scrambled – Pulled Pork – Onion – Cheddar & Cotija Cheeses – Flour Tortilla 9.95

**FRENCH TOAST**
Brioche Bread Dipped in House Batter – Powdered Sugar & Syrup – Fresh Strawberries – Whipped Cream 9.95

**BREAKFAST PIZZA**
R&B’s Signature Crust – Fluffy Scrambled Eggs – Cheddar & Mozzarella Cheeses – Pico de Gallo – Bacon – 10.95

**GOOD DAY SUNSHINE**
Most items served with Home Fried Potatoes & Toast. Toast Choices: Wheat, Brioche or Rye. Substitute Fresh Fruit. Egg whites available upon request. 
**Brunch available on Sundays!**

**ROCKIN’ BREAKFAST BOWLS**
Breakfast Potatoes – Two Eggs, any style – Mozzarella & Cheddar Cheeses 9.95

**JOHN DENVER**
Sausage – Peppers – Onions

**VEGGIE**
Onions – Mushrooms – Roma Tomatoes – Green Bell Peppers

**MEAT LOVERS**
Bacon – Canadian Ham – Sausage

**BYO OMELETTE**

**TWO TICKETS TO PARADISE**
Two Eggs, any style – Breakfast Potatoes – Bacon – Choice of Toast 9.95

**FRENCH TOAST**
Brioche Bread Dipped in House Batter – Powdered Sugar & Syrup – Fresh Strawberries – Whipped Cream 9.95

**DIY MIMOSA EXPERIENCE**
One Bottle of J Roget Champagne – Large Carafe of Orange Juice 12 (Available until 2pm)

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