Serving Those Who Rock!

Rock & Brews
Restaurant

DAVID BOWIE
GIAN T SOFT AUTHENTIC BAVARIAN PRETZEL
Spicy, Sweet Mustard. 9.5
Add Bier Cheese 2

BOU DIN SAUSAGE
Authentic Baton Rouge Cornmeal-Dusted Boudin Sausage Bites. Served with a craveable Creamy Creole Sauce. Perfect with a cold one! 8

BRUSC HETTA
Garlic Mozzarella Toast, Vine Ripe Tomatoes, Basil Ribbons, & Balsamic Vinegar. 9.5

CRISPY CALAMARI
Lightly breaded to order & served with Romano Sauce. 11.5

ROASTED BRUSSELS SPROUTS
Fired with Bacon, Garlic, & Cotija Cheese. 8

SHRIMP SRIRACHA
Tempura Shrimp tossed in Sriracha Cream, Fresh Vegetables, & Spiced Ranch Dressing. 11

CHICKEN QUESADILLA
Homemade Pico de Gallo, Roasted Poblanos, Hatch Green Chile Peppers, Sour Cream, House-Grated Cheddar, & Monterey Jack. 10.5

LOADED CHEESE FRIES
Monterey Jack & Cheddar Cheeses, Applewood Smoked Bacon, & Ranch Dressing. 9.5
Add Jalapeños 5

MUMBO
Straight out of D.C. Sweet & Tangy. Ranch Dressing. 12

GRILLED BBQ
Lightly Charred & Smoky, Ranch Dressing, & Fresh Vegetables. 11.5

ROCKIN’ HOT
True Naked Buffalo Style, Blue Cheese Dressing, & Fresh Vegetables. 11.5

CARIBBEAN JERK
A Spicy Dry Rub. Ranch Dressing. 11.5

SGT. PEPPER’S JALAPEÑO POPPERS
Handmade, Fresh South American Jalapeños, & Chipotle Ranch. 11

SWEET & SPICY ASIAN
R&B’s Favorite! Thai Chili Glaze, Ranch Dressing, & Fresh Vegetables. 12

SWEET & SPICY ASIAN BRUSC HETTA
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**VIP SALADS & SOUPS**

**ADD CHICKEN - 4 | STEAK - 5 | GRILLED SHRIMP - 6 | BLACKENED SALMON - 6**

**TUSCAN KALE 💚**
Toasted Almonds, Red Grapes, California Dates, Parmigiano, & Champagne Vinaigrette. 11

**CALIFORNIA COBO 💚**
Chopped Romaine, Grilled Chicken, Applewood Smoked Bacon, Artisan Blue Cheese, Avocado, Sweet Grape Tomatoes, Hard Cooked Egg, & Balsamic Vinaigrette. 12.5

**STRAWBERRY FIELDS 💚**
Baby Greens, Strawberries, Avocado, Cucumbers, Red Onions, Candied Walnuts, Feta Cheese, & Lemon Pepper Vinaigrette. 12

**CAESAR WITH BLACKENED SALMON**
Blackened Salmon, Chopped Romaine Hearts, House Croutons, Tangy Caesar, Sweet Grape Tomatoes, & Freshly Shaved Parmigiano. 14.5

**CAESAR**
Chopped Romaine Hearts, House Croutons, Sweet Grape Tomatoes, & Parmigiano. 9

**HARVEST MOOD 💚**
Baby Greens, Goat Cheese, Sweet Grape Tomatoes, Sun Dried Tomatoes, Cucumber, Red Onions, Pine Nuts, & Balsamic Vinaigrette. 11

**ROCKIN’ HOUSE**
Chopped Romaine, Sweet Grape Tomatoes, Mixed Cheese, Cucumber, & House Croutons.
Choice of Ranch, Thousand Island, Honey Mustard, Blue Cheese, Italian or Balsamic. 9

**BAYOU GUMBO**
Southern Louisiana’s greatest culinary gift! Shrimp, Andouille Sausage, Chicken, & Crawfish
**CUP 5 BOWL 7**

**TEXAS CHILI**
Beef, Pork, & White Beans.
**CUP 4.5 BOWL 6**

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**We start with the freshest produce, delivered 7 days a week from local, family-owned Harvill’s Produce Co. Every salad is made to order, & tossed with our signature dressings.**

**SIDES**

- Coleslaw 3 Fresh Fruit 3
- Crispy Fries 3 Mac & Cheese 3
- House Potato Salad 3 House Salad 4
- Rockin’ Rice 3 Caesar Salad 4
- Smashed Potatoes 3 Sweet Potato Fries 4
- Steamed Vegetables 3 Onion Rings 4

**DRINKS**

- Coca-Cola
- Diet Coke
- Sprite
- Dr Pepper
- Diet Dr Pepper
- Iced Tea
- Root Beer
- Orange Fanta
- Lemonade
- Hot Tea
- Coffee

**Fresh Lemonade**
(Lemon, Raspberry, Blood Orange)

- Pellegrino Sparkling Water 3.5
- Acqua Panna Spring Water 3.5
- Red Bull (Regular, Additional Flavors, & Sugar Free) 4

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FILET MIGNON
8oz Black Angus Midwestern grain-fed beef aged & hand-cut on site. Drizzled with Red Wine reduction that has hints of Sweet Fig & Balsamic. Garnished with Feta, Cilantro & Pepper. Served with Smashed Potatoes & Fresh Vegetables. 24

NY STRIP STEAK
14oz Black Angus Midwestern grain-fed beef aged & hand-cut on site. Topped with Parmesan Garlic Gratiné. Served with Smashed Potatoes & Fresh Vegetables. 24

BBQ BABY BACK RIBS
Dry rubbed, smoked low and slow. This is as American as it gets! Carolina Style Sweet Mustard BBQ Sauce, Crispy Fries, & Coleslaw. Half Rack. 16.5

CAROLINA SLOW ROASTED PORK
12-hour slow-roasted, smoked, and served with Sweet Mustard based BBQ sauce. A secret staple in parts of the Carolinas & Tennessee! Served with Smashed Potatoes & Fresh Vegetables. 13.5

SWEET HEAT FRIED CHICKEN
Two Deep Fried Chicken Breasts, Sweet Heat Seasoning, & White Gravy. Served with House Potato Salad. 14

BBQ HALF CHICKEN
24-hour brined in Coriander & Thyme. Memphis Style, Crispy Fries, & Coleslaw. 15

ROASTED CREAM CHICKEN BREAST
Marinated, grilled, & topped with Roasted Red Pepper, & Sun Dried Tomato Alfredo Sauce. Served with Rockin’ Rice & Fresh Vegetables. 14.5

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**PASTA**

**BLACKENED CHICKEN**
Chicken Breast, Light Tomato Cream Sauce, Penne, Basil, Parmesan Cheese, & Garlic Cheese Bread. 14.5

**SHRIMP PESTO**
Pesto alla Genovese. Crushed Basil Leaves, Olive Oil, Pine Nuts, Garlic, Parmesan, Cream, Sautéed Shrimp, & Garlic Cheese Bread. 15.5

**CAJUN**
Bold New Orleans inspired dish. Blackened Gulf Shrimp, Crawfish, Spicy Andouille Sausage, Penne in a creamy Creole Sauce, & Garlic Cheese Bread. 16

**SEAFOOD**

**BEER BATTERED ALASKAN COD & CHIPS**
Crispy Fries, Coleslaw, Tartar Sauce, Lemon, & Malt Vinegar. 12

**FRESH GRILLED SALMON**
Grilled & basted with Teriyaki, Ginger, & Garlic. Served with Rockin’ Rice & Fresh Vegetables. 16

**CARIBBEAN SHRIMP**
Spiced Jamaican Jerk Shrimp on a bed of Rockin’ Rice topped with a Sweet Mango Salsa. Served with Fresh Vegetables. 16

**BLACKENED REDFISH**
Chef Paul Prudhomme’s Famous Iron Skillet Blackened Redfish, Bourbon Street Sauce, & Crawfish. Served with Rockin’ Rice & Fresh Vegetables. 17

**LOW COUNTRY SHRIMP & Grits**
Gulf Shrimp Sautéed with Garlic, & Parmesan Herb Butter over crispy Grit Cakes. 12

**CRISPY CATFISH**
Cornmeal Dusted, Crispy Fries, Coleslaw, & Tartar Sauce. 13

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*Slow-roasting & smoking is monitored by our experienced Pit Masters. Our 600-degree grill is fired by Hickory to provide intense heat & smoke flavor, along with Pecan for sweetness. All meat marinades are unique recipes & made in house.*

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FRONT ROW PIZZAS
Our medium & family style pizzas are created from Artisan Dough or Gluten Free Crust.

Gluten Free Crust Add 2 Medium & 4 Family.
Medium 10" Family 16"

R&B SPECIAL
House Tomato Sauce, Mozzarella, Parmigiano, Meatballs, Spicy Pepperoni, Italian Sausage, Mushrooms, Red Onions, & Black Olives. 12.5/22.5

BBQ CHICKEN
BBQ Sauce, Mozzarella, Gouda, Fire-Grilled Chicken, Red Onions, & Cilantro. 12.5/22.5

MARGHERITA
Roasted Tomatoes, Garlic Butter, Mozzarella, Parmigiano, & Torn Basil. 12.5/22.5

TRIBECA WHITE
White Sauce, Spinach, Mozzarella, Roma Tomatoes, & Red Onions. 12.5/22.5

SPICY MAUI WOWIE
House Tomato Sauce, Mozzarella, Parmigiano, Spicy Pepperoni, Pineapple, & Jalapeños. 12.5/22.5

OVEN ROASTED VEGETABLE
House Tomato Sauce, Mozzarella, Parmigiano, Red Onions, Red Peppers, Black Olives, Mushrooms, & Artichoke Hearts. 12.5/22.5

PULLED PORK
Slow-Roasted Pork, BBQ Sauce, Mozzarella, Gouda, Roasted Peppers, Pineapple, Cilantro, & Jalapeños. 12.5/22.5

"ANY WAY YOU WANT IT"
House Tomato Sauce, Mozzarella, & Parmigiano Cheeses. Choose from Toppings Below. 9.5/19.5

EXTRA TOPPINGS
Spicy Pepperoni, Roasted Italian Sausage, Meatballs (Not Gluten Free), Ham, Roasted Peppers, Caramelized Onions, Red Onion, Artichoke Hearts, Black Olives, Jalapeños, Mushrooms, Fresh Pineapple, & Roasted Tomatoes
Add 1.25/each for Medium Pizzas, Add 2.5/each for Family Style Pizzas

We grate our own Cheeses & prepare Meatballs & Sausages from scratch. Our sauce is slow-cooked in our prep kitchen & our vegetables are farm fresh!
FRONT ROW PIZZAS

BBQ Pork
Smoked Pork piled high on a Brioche Bun with BBQ Sauce, Pickles, Cole Slaw, & Fries. 11

Demon Chicken
Brioche Bun, Fried Chicken Breast tossed in Fire Sauce, Pepper Cheese Spread, Chipotle Slaw, Marinated Red Onions, Fresh Jalapenos, & Chipotle Ranch. 12

Santa Maria Tri Tip Sandwich
Our signature Sirloin sandwich carved to order. Artisan Sourdough Roll, Pico de Gallo, Baby Greens, Garlic Aioli, & BBQ sauce. 13

Key Club Turkey BLTA
Lemon Pepper Turkey, Melted Swiss, Applewood Smoked Bacon, Avocado, Romaine, Tomato, Garlic Aioli, Italian Dressing, & Artisan Sourdough Roll. 12

Pastrami Reuben
Grilled Corn-Rye Bread, Deli Pastrami, Swiss, Coleslaw, & Thousand Island. 12.5

FREEBIRD CHICKEN
Fire-Grilled Marinated Chicken Breast, Mozzarella, Baby Greens, Balsamic, Tomato, Mayo, & Artisan Sourdough Roll. 11

Blackened Fresh Salmon
Brioche Bun, Lettuce, Tomato, Marinated Red Onion, & Chipotle Aioli. 13

Beer Battered Fish Tacos
Chipotle Slaw, Avocado, Marinated Red Onions, Cilantro, Salsa, Lemons, & Black Beans. 10.5

Crispy Carnitas Tacos
Slow-Roasted Pulled Pork, Hatch Green Chile, Tomatillo Salsa, Cotija Cheese, Cilantro, & Crispy Flour Tortilla. 10

SANDWICHES & TACOS

All sandwiches served with Crispy Fries. Substitute Sweet Potato Fries or Side Salad 1.5. Add Avocado or Smoked Bacon 1.5 extra.

Our Sandwiches can be prepared with a Gluten Free Bun for 1.5 extra. Crispy Fries are not Gluten Free.

BBQ Pork
Smoked Pork piled high on a Brioche Bun with BBQ Sauce. Pickles, Cole Slaw, & Fries. 11

Demon Chicken
Brioche Bun, Fried Chicken Breast tossed in Fire Sauce, Pepper Cheese Spread, Chipotle Slaw, Marinated Red Onions, Fresh Jalapenos, & Chipotle Ranch. 12

Santa Maria Tri Tip Sandwich
Our signature Sirloin sandwich carved to order. Artisan Sourdough Roll, Pico de Gallo, Baby Greens, Garlic Aioli, & BBQ sauce. 13

Key Club Turkey BLTA
Lemon Pepper Turkey, Melted Swiss, Applewood Smoked Bacon, Avocado, Romaine, Tomato, Garlic Aioli, Italian Dressing, & Artisan Sourdough Roll. 12

Pastrami Reuben
Grilled Corn-Rye Bread, Deli Pastrami, Swiss, Coleslaw, & Thousand Island. 12.5

FREEBIRD CHICKEN
Fire-Grilled Marinated Chicken Breast, Mozzarella, Baby Greens, Balsamic, Tomato, Mayo, & Artisan Sourdough Roll. 11

Blackened Fresh Salmon
Brioche Bun, Lettuce, Tomato, Marinated Red Onion, & Chipotle Aioli. 13

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**CRAFT BURGERS**

**GASTROPUB**

*All served with Crispy Fries. Substitute Sweet Potato Fries or Side Salad 1.5. Add Avocado or Smoked Bacon 1.5 extra.*

Our Sandwiches can be prepared with a Gluten Free Bun for 1.5 extra. Crispy Fries are not Gluten Free.

**ULTIMATE**
Brioche Bun, Cheddar, Iceberg, Tomato, Caramelized Onions, Pickles, & Thousand Island. 11.5

**GASTROPUB**
Brioche Bun, Melted Swiss, Sunny-Side Up Egg, Applewood Bacon, Caramelized Onions, Baby Greens, Tomato, & Garlic Aioli. 13

**HATCH GREEN CHILE**
Brioche Bun, Cheddar, Roasted Hatch Green Chile Peppers from Bueno Farms in Hatch, New Mexico, Red Onion, Iceberg, Tomato, & Chipotle Aioli. 11.5

**ARTISAN BLUE**
Brioche Bun, Artisan Blue Cheese, Swiss, Applewood Bacon, Tomato, Baby Greens, Caramelized Onions, & Garlic Aioli. 12

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**VEGGIE**
Whole Wheat Oat Bun, House-made Patty of Roasted Eggplant, Beans, Fresh Herbs, Vegetables, Rolled Oats, Melted Swiss, Lettuce, Tomato, Pickles, & Lemon Basil Aioli. 11.5

**BACKSTAGE**
Brioche Bun, Iceberg, Tomato, Onion, & Pickles. 10
Add Cheddar, Swiss, Pepper Jack or Provolone. 1

**SMOKE HOUSE**
Brioche Bun, Pulled Pork, Onion Ring, Smoked Gouda, & BBQ Sauce. 13

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Our burgers are made from lean choice Midwestern grain-fed Beef. Our rolls are delivered fresh from local Cusano’s Bakery & garnished with the finest toppings available.

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**PURPLE RAIN DROPS**
Six hand-rolled French “Beignet” style pastries filled with Chocolate Chips, drizzled with Raspberry, & dusted with Powdered Sugar, Dip them in our homemade Whipped Cream. 7.5

**SWEET SURRENDER BREAD PUDDING**
Baked, moist and served hot. Covered in our Caramel Sauce & homemade Whipped Cream. 7.5

**GIANT BROWNIE SUNDAE**
Vanilla Ice Cream, Chocolate Syrup, Whipped Cream, & Cherry. 7.5

**THE “FLOAT ON”**
Root Beer & Vanilla Ice Cream. 4

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