

# WELCOME!

## APPETIZERS



GOES GREAT WITH YOUR CHOICE  
OF BEER BEFORE YOUR MEAL

### Spinach & Artichoke Dip

A creamy blend of cheeses, spinach and artichokes served hot in a beer bread bowl with carrot and celery sticks.. — \$6<sup>99</sup>

### Chipotle BBQ Chicken Wings

Grilled and tossed in our homemade Chipotle BBQ sauce and served with carrot sticks and ranch dressing. — \$8<sup>99</sup>

### Twelve Pack of Buffalo Wings

Jumbo chicken wings fried & tossed in traditional hot sauce and served with celery sticks and homemade Wisconsin Blu Cheese Dressing. — \$8<sup>99</sup>

### Brewers Board

Smoked beef sausage and smoked kielbasa served with Cheddar and Monterrey Jack cheese with Stout mustard for dipping. — \$8<sup>99</sup>

### Chips N Salsa

A basket full of homemade tri-colored tortilla chip served with homemade fire roasted salsa. — \$4<sup>29</sup>

### Cactus Queso

A creamy blend of cheeses and spices served hot with fresh tortilla chips. — \$6<sup>50</sup>

### Crispy Irish Spring Rolls

A Great Starter

Tender corned beef, cabbage, Swiss cheese and caramelized onions rolled up and fried crispy. Served with Stout dipping sauce. — \$7<sup>99</sup>

### Pork Verde Nachos

Tri-color tortilla chips topped with pork Verde, Monterrey jack and cheddar cheese, Black Bean Corn Relish, green onions and diced tomatoes. — \$7<sup>99</sup>

## PASTAS



### Butternut Squash Ravioli

Sweet butternut squash ravioli tossed in a bacon and sage cream sauce. — \$11<sup>99</sup>

### Fettuccini Alfredo

The perfect blend of cream, garlic, spices and cheese tossed with fettuccini pasta. — \$8<sup>50</sup>  
Add chicken for \$2 or shrimp for \$4

### Mac N Cheese

Big shell pasta tossed in a creamy cheese Alfredo sauce topped with Merkt's Cheddar cheese and garlic herb bread crumbs. — \$8<sup>29</sup>  
(+ grilled chicken for \$2 or fried chicken for \$3)



Don't forget to save room for dessert!

## SOUPS



### Soup of the day

Our favorite concoctions made fresh daily just for you.

Cup — \$3<sup>50</sup> Bowl — \$4<sup>50</sup>

### Homemade Chicken & Noodle

Sure to make you feel all warm inside. Made fresh daily with homemade noodles and the perfect blend of spices. Cup — \$3<sup>50</sup> Bowl — \$4<sup>50</sup>

## SALADS



### Fried Chicken Salad

Hand breaded and fried chicken tenderloins atop fresh mixed greens with chopped egg, cherry tomatoes, cucumbers, shaved red onion and cheese. Served with honey mustard dressing. — \$7<sup>99</sup>

### Greek Chicken Salad

Crisp salad mix with cucumbers, cherry tomatoes, kalamata olives, red onions, pepperoncini and feta cheese served with Greek vinaigrette. — \$8<sup>99</sup>

### Caesar Salad

Fresh crisp lettuce, Parmesan cheese, croutons and our own Caesar dressing. — \$6<sup>99</sup>  
(+ grilled chicken — \$2<sup>00</sup>)

### Fajita Chicken Salad

Southwestern seasoned and grilled chicken breast resting on top of fresh greens, cheddar and Jack cheese blend, cherry tomatoes, Black Bean Corn Relish and corn tortilla chips. Served with cool ranch dressing and fire roasted salsa. — \$7<sup>99</sup>

### Garden Salad

Fresh crisp greens, red onion, cherry tomatoes, cucumbers and crispy croutons. — \$3<sup>50</sup>  
(+ bacon or cheese — \$70)

### Soup & Salad

A fresh garden salad and a cup of your choice of Chicken Noodle or our Soup of the Day. — \$6<sup>25</sup>

## ENTREES



### Pork Roast

Slow roasted pork topped with pork Aujus served with Harvest Hash and fresh veggies. — 12<sup>99</sup>

### Sausage Platter

Perfectly grilled Beer bratwurst, kielbasa sausage and smoked beef sausage links served with harvest hash, veggies and Stout mustard. — \$12<sup>99</sup>

### Harvest Chicken

A tender chicken breast rubbed with traditional holiday spices and finished with black pepper vinaigrette. Served on a bed of rice pilaf with harvest hash and fresh veggies. — \$9<sup>99</sup>



Add a cup of soup, Side salad, or Side Caesar for \$1<sup>99</sup> with any Entree, Pasta, Sandwich or Burger!

## ENTREES



### New Orleans Pan Roast

Jumbo Tail-On Shrimp, chicken, smoked sausage, bell peppers and onion in a creamy cajun sauce served with a mound of homemade rice pilaf. — \$13<sup>99</sup>

### Country Fried Steak

Fresh cube steak hand breaded, fried and slathered in country style white gravy. Served with mashed potatoes and market fresh veggies. — \$9<sup>99</sup>

### River City Fish & Chips

Flaky white Cod beer battered and fried golden. Served in a basket of seasoned waffle cut fries, slaw and homemade tartar. — \$9<sup>99</sup>

### Chicken tenders

We dip them in fresh buttermilk, roll them in seasoned flour and fry them to a crispy perfection. Served in a basket with rough-cut fries and white gravy. — \$8<sup>29</sup>

## SANDWICHES



ALL SANDWICHES SERVED WITH ROUGH-CUT FRIES & DILL PICKLE

### Brewben

Tender slices of slow roasted corned beef, sauerkraut, melted Swiss cheese topped with fresh made Thousand Island dressing. Served on toasted marble rye bread. — \$7<sup>99</sup>

### Fajita Chicken Wrap

Seasoned chicken, cheddar and Jack cheese blend, Black Bean Corn Relish, lettuce, diced tomatoes and cool ranch salsa wrapped in a soft tomato flour tortilla. — \$7<sup>99</sup>

### My Big Fat Greek Wrap

Tender chicken, tomatoes, kalamata olives, crisp greens, cucumbers, pepperoncini and feta cheese tossed in a Greek Vinaigrette then rolled up in a flour tortilla and served with fries — \$7<sup>99</sup>

### Turkey Wrap

Seasoned bacon, turkey, lettuce, tomato, mozzarella cheese and mayonnaise wrapped in a sun dried flour tortilla. — \$7<sup>99</sup>

### 13 Spice Chicken Sandwich

Tender chicken breasts covered in a blend of 13 spices and drizzled with black pepper vinaigrette on ciabatta bread with lettuce and tomato. — \$8<sup>50</sup>

### French dip

Thinly shaved roasted beef topped with Swiss cheese and caramelized onions on a sourdough hoagie — \$7<sup>99</sup>

*\*Consuming raw or undercooked food may increase the risk of foodborne illness.*

## SIDES



Mashed Potato	\$1 <sup>99</sup>
Cole Slaw	\$1 <sup>99</sup>
Harvest Hash	\$1 <sup>99</sup>
Rice Pilaf	\$1 <sup>99</sup>
Jalapeno Cornbread	\$1 <sup>99</sup>
Garden Salad	\$1 <sup>99</sup>
Cottage Cheese	\$1 <sup>99</sup>
Beer Bread	\$1 <sup>99</sup>

## STRAIGHT OFF THE GRILL



ADD 5 JUMBO SAUTEED SHRIMP FOR \$4

### Top Sirloin\*

Basted in our Chipotle and honey glaze and topped with red pepper butter on a bed of crispy onion strings with mashed potatoes and veggies. — \$14<sup>50</sup>

### Cowboy Ribeye\*

Rubbed with our signature ancho chile seasoning and served on a bed of crispy onion strings with mashed potatoes and veggies. — \$18<sup>99</sup>

Don't forget to load your mashed potatoes with cheddar cheese and bacon!

### Big Sid's Baby Back Ribs

Slow smoked to tender perfection, basted in our tangy sweet BBQ sauce & served with rough-cut fries  
Whole rack — \$16<sup>49</sup> • Half rack — \$10<sup>99</sup>

### Grilled Salmon\*

Perfectly grilled and topped with a saute of asparagus and jumbo shrimp tossed in a red pepper pesto on a bed of rice with fresh veggies. — \$14<sup>49</sup>

## BURGERS



MAKE IT A DOUBLE FOR \$3

ALL BURGERS SERVED WITH ROUGH-CUT FRIES, LETTUCE, TOMATO, ONION AND PICKLE. (ADD BACON TO ANY BURGER FOR — \$70)

### Classic Burger\*

A half pound fresh patty grilled and served with your choice of cheese.. — \$7<sup>99</sup>

### Mushroom Swiss Burger\*

Our classic burger topped with sautéed mushrooms and melted Swiss cheese. — \$7<sup>99</sup>

### Blue Burger\*

A half pound burger rubbed with Southwest spices and topped with fresh Blue Cheese crumbles. — \$8<sup>50</sup>

### Buffalo Burger\*

Grilled to order and served with crispy onion strings and topped with Black Bean Corn Relish. — \$8<sup>99</sup>

### Black Bean Veggie Burger

Grilled and topped with Monterrey Jack cheese and Black Bean Corn Relish. — \$8<sup>50</sup>

### Bourbon Bacon Cheese Burger\*

A juicy grilled hamburger patty glazed with bourbon sauce topped with bacon, cheese, tomato & onion on sourdough bread. — \$8<sup>50</sup>

### Smoke House Burger\*

A half pound burger topped with two kinds of smoked sausage, smoked Gouda cheese, crispy onion strings and drizzled with our own Smokey Chipotle BBQ sauce. Comes with cheddar mashed potatoes. — \$10<sup>99</sup>



### Emerald City • Stout

Our Emerald City stout is a classic Irish Stout brewed here in the heart of Kansas. A very drinkable ale with hints of both chocolate and roasted coffee. Nitrogenated to give it a creamy texture, our Stout is smooth to the last drop. We highly recommend ordering one early in your visit & letting it sit a while to warm to room temperature. The colder your beer, the more it deadens your taste buds, and the more it detracts from the flavor of the beer . . . We wouldn't want that, now would we?



### Old Town • Brown Ale

Our Old Town Brown is a deep rich mahogany brown in color, but fairly light in body. It has a roasted nutty flavor with a slight coffee finish, due to the use of Roasted Barley. This fine ale goes great with steaks or other hearty fare.



### Rock Island RED

One you've graduated from our Harvester Wheat, and your taste buds are ready for a beer with lots of flavor, you're ready for our Rock Island Red. This medium bodied Amber ale has a toasted caramel flavor, from the use of 3 different caramel malts, and a fairly bitter finish. This fine ale goes well with our spicier dishes, or on it's own as a hop lover's delight.



### Tornado Alley I.P.A. ( India Pale Ale )

The Tornado Alley I.P.A. is a copper colored, medium bodied Pale Ale. A big hop aroma leads into a clean, malty flavor. The finish is a blast of Centennial and Cascade Hops that give this Ale it's citrus-hoppy character. .. Hop Heads unite!!!



### Harvester • Wheat Ale

An American Wheat Ale, our Harvester Wheat is light bodied and golden in color. This fine ale has a whole wheat flavor with a crisp finish. Being seen with a pint of our Wheat in your hand will most definitely separate yourself from the drinkers of it's watered down, over carbonated, mass produced cousin, the dreaded light beer.



Don't forget to join us upstairs at Loft 150 for drinks, great live entertainment or a private room perfect for your special event or company party. Just ask for a manager to give you a tour and provide you with more information.

If in anyway your visit to River City Brewing Co. wasn't satisfactory or up to your expectations, or you just want to tell me how great it was I encourage you to call me, Chris Arnold, q y p g t l q r g t c v q t " c v " 5 3 8 / 4 8 5 / 4 9 5 ; " q t " u g p f " o g " an email to [carnold@rivercitybrewingco.com](mailto:carnold@rivercitybrewingco.com). I would love to hear from you.

## PIZZAS



MAKE ANY PIZZA A WHITE FOR \$2

### The Greek

Fresh baby spinach, black olives, shaved red onions, sliced mushrooms, diced tomatoes, mozzarella, feta, and provolone cheeses and drizzled with virgin olive oil — \$8<sup>29</sup>

### The Italian

Spicy Italian sausage, thinly sliced pepperoni, mozzarella & provolone cheese — \$8<sup>49</sup>

### The Manhattan

Sausage, pepperoni, mushrooms, diced tomatoes, red onions, black olives, provolone & mozzarella cheese on a crisp crust — \$9<sup>29</sup>

### The Kansan

Ground Kansas buffalo, bacon, spicy sausage, pepperoni and melted cheeses — \$10<sup>29</sup>

### The Sicilian

Our famous crispy thin crust, tangy sauce, melted cheese and a truckload of pepperoni — \$8<sup>49</sup>

### Buffalo Chicken Pizza

Our special sauce, Mozzarella cheese and buffalo chicken topped with blue cheese crumbles and green onion. — \$10<sup>50</sup>

### Pork Verde Pizza

Tender pork verde, Monterrey Jack and cheddar cheese topped with lettuce, black bean corn relish and diced tomatoes. — \$9<sup>99</sup>

### Formaggio Pizza

Our signature thin crust topped with homemade white sauce and a blend of three cheeses. — \$8<sup>99</sup>  
Add chicken for \$2



## DESSERTS

### De-Constructed Apple Pie

A caramel filled puff pastry topped with vanilla ice cream and a Fuji apple pecan compote. — \$4<sup>99</sup>

### Leaning Tower of Chocolate

A mix of cake, chocolate sauce, whipped cream and strawberries served between two pieces of moist chocolate cake, topped with our signature Grand Marnier Chocolate sauce and shaved white chocolate. — \$4<sup>99</sup>

### Sweet Feature

Ask your server about our current offering.

