



CRAFTY COCKTAILS

- BEER & THE BEEZ** \$10
*Barr Hill Gin, Blood & Honey Beer
Honey Syrup, Lemon Juice*
- THAT DAM SHANDY** \$9
*Skyv Apricot Vodka, St. Germain
Lemon Juice, Draft Whit Beer*
- ROW ROW ROW** \$11
*George Dickle Rye, Texas Honey
Lemon Juice, Ginger Ale, Mint
Blackberries*
- SWIZZLE IN, SWAGGER OUT** \$10
*Goslings Black & Seal Rums
Orange Juice, Pineapple Juice
Grenadine, Angostura Bitters*
- PADDY O'CIDER** \$11
*Wild Turkey 80 Proof Bourbon
Paddy's Apple Cinnamon, Texas Honey
Lemon Juice, Cider Beer*



MIXED ON TAP

- QUACK-IRI** \$8
*Bacardi Rum, Grapefruit, Lime Juice
Maraschino Liqueur*
- PALOMA ME** \$8
*Sauza Blanco Tequila, Aperol
Lime Juice, Grapefruit Juice*



WINE ON TAP

- SABINE** \$8 | \$28
*Provence, France
ROSÉ*
- NOBILO** \$9 | \$32
*Marlborough, New Zealand
SAUVIGNON BLANC*
- MILBRANDT** \$10 | \$36
*Columbia Valley, Washington
CHARDONNAY*
- FARMSTEAD** \$12 | \$44
*Napa Valley, California
CHARDONNAY*
- HAHN** \$10 | \$36
*Central Coast, California
PINOT NOIR*
- DISEÑO** \$9 | \$32
*Mendoza, Argentina
MALBEC*
- THE FEDERALIST** \$10 | \$36
*Lodi, California
CABERNET*
- LOCATIONS CA** \$13 | \$48
*California
RED BLEND*



WHITE ROCK ALEHOUSE & BREWERY IS WORKING WITH LOCAL FARMERS TO BRING QUALITY PRODUCE AND UNIQUE FLAVORS TO OUR KITCHEN. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. A SERVICE CHARGE OF 18% MAY BE ADDED TO PARTIES OF 6 OR MORE. THANK YOU FOR JOINING US! FALL 2017



START



- TATER KEGS** \$6 | \$8
[BACON/CHEDDAR/CHIVE OR CRAB STUFFED]
Jumbo Sized Tater Tot Kegs, Jalapeno Ranch OR Tartar Sauce
- ALEHOUSE NACHOS** \$10
[BEER BRAISED PORK SHOULDER OR BEER BRINED GRILLED CHICKEN]
Tortilla Chips, Cheese Blend, Pico De Gallo, Sour Cream, Guacamole, Cilantro
- BUFFALO CHICKEN SLIDERS** \$12
Fried Chicken, Buffalo Sauce, Roma Tomatoes, Blue Cheese Slaw, Hawaiian Bread
- PRETZEL STICKS** \$6
Brewmaster's Beer Whole Grain Mustard Cheese Sauce
- BONESHAKERS** \$10
[BUFFALO OR BOCK-B-QUE]
Celery, Carrots, Jalapeno Ranch

FLATBREADS



- LAKESIDE MARGHERITA** \$9
EV Olive Oil, Garlic, Marzano Tomato Sauce, Mozzarella, Roma Tomatoes, Basil, Balsamic
- CHICKEN & PESTO** \$10
Pulled Chicken, Brewmaster's Beer Cheese Sauce, Pesto, Sun Dried Tomatoes, Parmesan
- TEXAS HEAT** \$11
Luscher's Sausage, Marzano Tomato Sauce, Jalapeno, Cheese Blend, Garlic, Pepper Flakes
- SWINE & JAM** \$12
Beer Braised Pulled Pork, WRAB Beer & Bacon Jam, Pickled Red Onion, Feta, Arugula

GREENERY



ADD: GRILLED CHICKEN OR PULLED PORK +\$3

- KALE & ALE** \$10
*Kale, Spring Mix, Goat Cheese, Mandarin Oranges, Dried Cranberries, Almonds
Texas Honey & Whit Vinaigrette*
- SPINACH** \$10
*Baby Spinach, Feta, Applewood Smoked Bacon, Sun Dried Tomatoes, Pickled Red Onions
Raspberry Vinaigrette*
- BREWHOUSE** \$5 | \$9
*Spring Lettuce Mix, Grape Tomato, Red Onion, Tillamook Cheddar
Jalapeno Ranch*

SANDWICHES & SUCH



SERVED W/ HOUSE-MADE RANCH CHIPS | PUB FRIES +\$1

- BREW BEN** \$12
*Corned Beef, Brewmaster's Beer Cheese Sauce, Swiss, Brewery Sauerkraut
1000 Island, Marble Rye Bread*
- ALEHOUSE BURGER** \$12
*1/2 LB House Grind, Pork Belly, Tillamook Cheddar, WRAB Beer & Bacon Jam
Märzen Mayo, LTOP, Brioche Bun*
- ON YOUR LEFT CHICKEN** \$10
*Grilled Chicken, Applewood Smoked Bacon, Pesto, Swiss, Arugula, Tomato, Red Onion
Märzen Mayo, Brioche Bun*
- PBLT** \$10
Beer Braised Pork Belly, Lettuce, Tomato, Chipotle Aioli, Sourdough
- BANH MI PORK BELLY BUNS** \$10
Pork Belly, Cucumber, Carrot, Whit Sauce, Cilantro, Jalapeno, Bao Bun
- TREE HUGGER** \$10
*House-Made Veggie Patty, Red Onion, Baby Spinach, Red Cabbage, Tomato
Chipotle Aioli, Brioche Bun*

PLATES



- FISH & CHIPS** \$12
Beer Battered Cod, Pub Fries, Tartar Sauce
- WHITE ROCK DINO RIB** \$18
Sticky Beef Rib, Whit & Soy Glaze, Mashed Potatoes, Banh Mi Veg

FINISH



- BUCKEYE CHEESECAKE** \$6
Peanut Butter, Buckeye, Cheesecake, Ganache, Oreo Cookie Crust
- BEERAMISU** \$7
Mascarpone, Irish Cream, Stout Beer, Italian Ladyfingers, Chocolate



MORNINGISH BREWS



BREAKFAST STOUT \$6

*Imperial Stout [8.3%/60 IBU]
Founders Brewing – Grand Rapids, MI
Incredible stouts – chocolate, coffee, creamy oats*

PINEAPPLE SCULPIN \$6

*India Pale Ale [7.0%/70 IBU]
Ballast Point Brewing – San Diego, CA
Tropical hop bomb with a big juicy pineapple aroma*

LILIKO'I KEPOLO \$6

*Passion Fruit Wit [5.4%/10 IBU]
Avery Brewing – Boulder, CO
Juicy wheat beer with heaping additions of passion fruit*

THE RUBASTOUT \$6

*Our Brewmaster's blend of Founders Brewing
RUBAEUS RASPBERRY ALE & BREAKFAST STOUT
This is a magical mixture that you need to try to believe!*



BRUNCHY COCKTAILS



MERRY MARY \$10

*Tito's Vodka, Zing Zang, Clamato Juice
Chipotle Puree, Worcestershire
Angostura Bitters, Celery, Citrus Zest*

LADY OF THE LAKE SANGRIA \$10

*White OR Red Wine, Copper & Kings Brandy
Domain De Canton, Orange & Lemon Juice
Beso De Sol White Sangria Seasonal Berries*

SABINE ROSÉ \$8 | \$30

Provence, France

BREWHOUSE MIMOSA \$5 | \$20

Champagne, OJ



BRUNCH



CRAB KEGS & EGGS

Crab Stuffed Tater Tots, Fried Egg, Asparagus, Oscar Style

\$11

JESSIE MAY'S QUICHE

Fresh Fruit

\$8

FRENCHY TOAST

Maple Syrup, Applewood Smoked Bacon, Fresh Fruit

\$10

THE MORNING GLORY

Sausage Patty, Egg, Goat Cheese, Blueberry Pancake Bun, Red Potato Hash

\$10

WAKE & BAKE FLATBREAD

*Mozzarella, Märzen Cheese, Zucchini, Fried Egg, Arugula, Caramelized Onions, Sausage
Texas Honey, Jalapenos*

\$12

BECAUSE CHEF SAID SO.

Chipotle Cheddar Cornbread, Sausage Patty, Fried Egg

\$10

ALEHOUSE BURGER

*1/2 LB House Grind, Pork Belly, Tillamook Cheddar, WRAB Beer & Bacon Jam
Märzen Mayo, LTOP, Brioche Bun*

\$12

BREWHAHA BISCUITS & GRAVY

Cheddar Biscuits, Sausage & Sage Gravy

\$10

CHEF'S BREAKFAST TACOS [SAUSAGE OR BACON]

Scrambled Eggs, Avocado, Ranchero Sauce, Onion, Cilantro, Red Potato Hash

\$10

CLUCK A DOODLE DO SLIDERS

Fried Chicken, Texas Honey, Raspberry Preserves, Cheddar Biscuits, Fresh Fruit

\$10

GAMEDAY WINGS [BUFFALO OR BOCK-B-QUE]

Celery, Carrots, Jalapeno Ranch

\$10



SIDES



FRESH FRUIT \$4

BREWHOUSE BACON \$3

ASPARAGUS \$4

SAUSAGE PATTY \$4

DATMEAL \$4

CHEDDAR BISCUIT \$3

TWO EGGS ANY STYLE \$4

RED POTATO HASH \$3

BREWHOUSE SALAD \$5



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