



START

- TATER KEGS** 6 | 8
[BACON/CHEDDAR/CHIVE OR CRAB STUFFED]
Jumbo Sized Tater Tot Kegs
Jalapeño Ranch OR Tartar Sauce
- AHI TUNA NACHOS** 12
Sushi-Grade Ahi Tuna, Wonton Chips, Wasabi
Sriracha Aioli, Sesame Seeds
- BUFFALO CHICKEN SLIDERS** 10
Fried Chicken, Buffalo Sauce, Roma Tomatoes
Blue Cheese Slaw, Hawaiian Bread
- PRETZEL STICKS** 6
Brewmaster's Beer & Whole Grain Mustard
Cheese Sauce
- BANH MI PORK BELLY BUNS** 10
Pork Belly, Pickled Cucumber & Carrots
Jalapeño, Sriracha Aioli, Cilantro, Bao Bun
- GAMEDAY WINGS** 10
[BUFFALO, MANGO HABANERO,
TERIYAKI GARLIC OR BOCK-B-QUE]
Chicken Wings, Celery, Carrots, Jalapeño Ranch
- WRAB MEAT & CHEESE BOARD** 17
Rotating Cheeses, Cured Meats, Pickled Veggies
Crackers, Mustard, Fruit, Raspberry Preserves



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
Texas Pesto, Sun Dried Tomatoes, Parmesan
- TEXAS HEAT** 11
Luscher's Sausage, Marzano Tomato Sauce
Jalapeño, Cheese Blend, Garlic, Pepper Flakes
- SWINE & JAM** 12
Beer Braised Pulled Pork, WRAB Bacon Jam, Cheese
Blend, Pickled Red Onion, Feta, Arugula



SIDES

- HOUSE CUT FRIES** 4
- HOUSE MADE RANCH CHIPS** 3
- TEXMATI RICE** 4
- SMASHED RED POTATOES** 4
- SEASONAL VEGETABLES** 4
- GRILLED ASPARAGUS** 5



WHITE ROCK ALEHOUSE & BREWERY IS WORKING WITH LOCAL SUPPLIERS TO BRING QUALITY PRODUCTS AND INGREDIENTS TO OUR MENU. 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!

GREENERY



- KALE & ALE** Hefeweizen 13
Grilled Chicken Breast, Baby Kale, Goat Cheese, Mandarin Oranges, Dried Cranberries
Almonds, Texas Honey & Wit Vinaigrette
- SPINNAKER** Pilsner 10
Baby Spinach, Feta, Applewood Smoked Bacon, Sun Dried Tomatoes
Pickled Red Onions, Raspberry Vinaigrette
- WASSAHI TUNA** Belgian Tripel 16
Seared Ahi Tuna, Romaine Hearts, Napa Cabbage, Seasonal Vegetables
Wasabi Ranch
- BREWHOUSE** Blonde Ale 5 | 9
Lettuce Mix, Grape Tomatoes, Red Onions, Tillamook Cheddar, Jalapeño Ranch

SANDWICHES & SUCH



SERVED W/ HOUSE MADE RANCH CHIPS | HOUSE CUT FRIES +1

- BREWBEN** Pale Ale 12
Corned Beef, Brewmaster's Beer Cheese Sauce, Swiss, Brewery Sauerkraut
1000 Island, Marble Rye Bread
- ALEHOUSE BURGER** Helles Lager 12
1/2 LB House Grind, Pork Belly, Tillamook Cheddar, WRAB Bacon Jam
Märzen Mayo, LTOP, Brioche Bun
- ON YOUR LEFT CHICKEN** IPA 10
Grilled Chicken, Applewood Smoked Bacon, Texas Pesto, Swiss, Arugula
Tomato, Red Onion, Märzen Mayo, Brioche Bun
- CHICKEN BURGER** Imperial/Double IPA 10
House Ground White Meat, Baby Kale, Red Onions, Mandarin Oranges
Raspberry Vinaigrette, Orange Tarragon Mayo, Brioche Bun
- TREE HUGGER** Pilsner 10
House-Made Veggie Patty, Red Onion, Baby Spinach, Red Cabbage, Tomato
Chipotle Aioli, Brioche Bun

PLATES



- FISH & CHIPS** English Bitter 14
Tempura Beer Battered Atlantic Cod, House Cut Fries, WRAB Tartar Sauce
- DRUNKEN PORK SHANKS** Amber 17
Braised Shanks, Smashed Red Potatoes, Grilled Asparagus, Pan Drippin' Beer Gravy
- SCOTTISH SALMON** Märzen 18
Pan Seared Salmon, Texmati Rice, Seasonal Vegetables, Lemon Beer Blanc Sauce
- SHRIMP & ANGEL HAIR PASTA** Gose 15
Grilled Shrimp, Texas Pesto, Grape Tomatoes, Parmesan, Basil, Garlic Bread
- STEAK FRITES** Sour Ale 20
10oz Certified Angus Beef® Prime Black Angus Ribeye, Chimichurri Sauce, House Cut Fries
- GONE FISHIN'** Kolsch MKT
Chef Selected Fresh Fish, Seasonal Vegetables
- RED VELVET SHRIMP** Hoppy Red 15
Jumbo Red Velvet Beer Battered Shrimp, House Cut Fries, WRAB Tartar Sauce

FINISH



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



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CRAFTY COCKTAILS

BEER & THE BEEZ <i>Gin, Blood & Honey Beer Honey Syrup, Lemon Juice</i>	10
THAT DAM SHANDY <i>Apricot Vodka, St. Germain Lemon Juice, Draft Beer</i>	10
BLACKBERRY 75 <i>Gin, Blackberries, Lemon Juice Champagne</i>	10
LAKESIDE MULE <i>Vodka, Blueberries, Lime Juice Ginger Beer</i>	10
PEACHTINI <i>Peach Vodka, Grand Marnier Orange Juice, Cranberry</i>	10
JALAPEÑO MARGARITA <i>Tequila, Jalapeño, Agave Syrup, Lime</i>	10
ROW ROW ROW <i>Rye, Texas Honey, Lemon Juice Ginger Ale, Mint, Blackberries</i>	10
WRAB OLD FASHIONED <i>Bourbon, Maraschino Liqueur, Bitters</i>	10
PALOMA ME <i>Blanco Tequila, Aperol, Lime Juice Grapefruit Juice</i>	8
RED SANGRIA <i>Red Wine, Brandy, Triple Sec Fresh Fruit</i>	8

WINE

LAMARCA [187ML] <i>Tuscany, Italy PROSECCO</i>	10
SABINE <i>Provence, France ROSÉ</i>	8 28
NOBILO <i>Marlborough, New Zealand SAUVIGNON BLANC</i>	9 32
STEMMARI <i>Sicily, Italy PINOT GRIGIO</i>	9 32
CUSTARD <i>North Coast, California CHARDONNAY</i>	10 36
HAHN <i>Central Coast, California PINOT NOIR</i>	10 36
DISEÑO <i>Mendoza, Argentina MALBEC</i>	9 32
FREAKSHOW <i>Lodi, California CABERNET</i>	12 44
LOCATIONS CA <i>California RED BLEND</i>	13 48

BEER [BOTTLES & CANS]

BUD LIGHT <i>St. Louis, Missouri</i>	4
COORS LIGHT <i>Golden, Colorado</i>	4
DOS EQUIS (XX) <i>Monterrey, Mexico</i>	5
FREE & CLEAR [GLUTEN-FREE] <i>Arlington, Texas</i>	5
GUINNESS [CAN] <i>Dublin, Ireland</i>	5
LONESTAR [TALLBOY] <i>Fort Worth, Texas</i>	4
MICHELOB ULTRA <i>St. Louis, Missouri</i>	4
MILLER LITE <i>Milwaukee, Wisconsin</i>	4
MODELO ESPECIAL <i>Mexico City, Mexico</i>	5
PBR [TALLBOY] <i>Milwaukee, Wisconsin</i>	4
SHINER BOCK <i>Shiner, Texas</i>	5
STELLA ARTOIS <i>Leuven, Belgium</i>	5
TEXAS SELECT [NON-ALCOHOLIC] <i>Carrollton, Texas</i>	5

BRUNCH

SATURDAYS & SUNDAYS 10 AM - 3 PM

MORNINGISH BEVS

THE RUBASTOUT <i>Our Brewmaster's Blend of Founders Brewing RUBAEUS RASPBERRY ALE & BREAKFAST STOUT</i>	7
MERRY MARY <i>Tito's Vodka, Zing Zang, Clamato Juice Chipotle Puree, Worcestershire Angostura Bitters, Celery, Citrus Zest</i>	10
LUCKY MORNING <i>Jameson Irish Whiskey, Hot Coffee Fresh Cream, Sugar</i>	9
BREWHOUSE MIMOSA <i>Champagne, Orange Juice</i>	5 20

SIDES

APPLEWOOD SMOKED BACON	3
GRILLED ASPARAGUS	4
BREWHOUSE SALAD	5
CHEDDAR BISCUITS	4
CHEESY GRITS	3
FRESH FRUIT	4
RED POTATO HASH	3
SAUSAGE PATTY	4
TEXAS TOAST	3
TWO EGGS ANY STYLE	4
WAFFLE	5

NOSH

CRAB KEGS & EGGS <i>Crab Stuffed Tater Tots, Fried Egg, Asparagus, Hollandaise Sauce, Oscar Style</i>	11
JESSIE MAY'S QUICHE <i>Spinach, Cheddar Cheese, Onions, Bacon, Potato Crust [Gluten Free], Fresh Fruit</i>	8
RISE & SHINE SALAD <i>Spinach, Blackberries, Blueberries, Goat Cheese, Almonds, Raspberry Vinaigrette</i>	11
CHICKEN & WAFFLE SKEWERS <i>Spicy Fried Chicken Breast, Belgian Waffles, Honey Butter, Raspberry Syrup, Fresh Fruit</i>	11
THE MORNING GLORY <i>Sausage Patty, Egg, Goat Cheese, Blueberry Pancake Bun, Maple Syrup, Red Potato Hash</i>	10
BREWHAHA BISCUITS & GRAVY <i>Cheddar Biscuits, Sausage & Sage Gravy, Sunny Side-Up Egg</i>	10
WAKE & BAKE FLATBREAD <i>Mozzarella, Märzen Cheese, Zucchini, Fried Egg, Arugula, Caramelized Onions, Sausage Texas Honey, Jalapeños</i>	12
CAJUN SHRIMP & GRITS <i>Pan Seared Jumbo Shrimp, Cheesy Grits, Cajun Butter, Texas Toast</i>	14
CHEF'S BREAKFAST TACOS [SAUSAGE OR BACON] <i>Scrambled Eggs, Avocado, Ranchero Sauce, Onions, Cilantro, Corn Tortillas, Red Potato Hash</i>	10
CLUCK-A-DOODLE-DO SLIDERS <i>Fried Chicken, Texas Honey, Raspberry Preserves, Cheddar Biscuits, Fresh Fruit</i>	10
ALEHOUSE BURGER <i>1/2 LB House Grind, Pork Belly, Tillamook Cheddar, WRAB Bacon Jam, Märzen Mayo LTOP, Brioche Bun</i>	12
S.O.S. <i>Creamed Chip Beef Gravy, Texas Toast, Sunny Side-Up Egg</i>	10
TREE HUGGER <i>House-Made Veggie Patty, Red Onions, Baby Spinach, Red Cabbage, Tomato Chipotle Aioli, Brioche Bun</i>	10
GAMEDAY WINGS [BUFFALO, MANGO HABANERO, TERIYAKI GARLIC OR BOCK-B-QUE] <i>Chicken Wings, Celery, Carrots, Jalapeño Ranch</i>	10

