



START

TATER KEGS

Jumbo Sized Tater Tot Kegs

BACON/CHEDDAR/CHIVE Jalapeño Ranch 6

CRAB STUFFED Tartar Sauce 8

AHI TUNA NACHOS

Sushi-Grade Ahi Tuna, Wonton Chips, Wasabi Sriracha Aioli, Sesame Seeds 12

BUFFALO CHICKEN SLIDERS

Fried Chicken, Buffalo Sauce, Roma Tomatoes Blue Cheese Slaw, Hawaiian Bread 10

PRETZEL STICKS

Brewmaster's Beer & Whole Grain Mustard Cheese Sauce 6

HUMMUS AMONG US

Roasted Garlic Chick Pea Hummus 12
Pickled Veggies, Marinated Roasted Red Peppers
Chick Peas, Grilled Flatbread

GAMEDAY WINGS

[BUFFALO, MANGO HABANERO, TERIYAKI GARLIC OR BOCK-B-QUE] 10
Chicken Wings, Celery, Carrots, Jalapeño Ranch

WRAB MEAT & CHEESE BOARD

Rotating Cheeses, Cured Meats, Pickled Veggies Crackers, Mustard, Fruit, Texas Honey 17



FLATBREADS

LAKESIDE MARGHERITA

EV Olive Oil, Garlic, Marzano Tomato Sauce, Mozzarella, Roma Tomatoes, Basil, Balsamic 9

CHICKEN & PESTO

Grilled Chicken, Brewmaster's Beer Cheese Sauce Texas Pesto, Sun Dried Tomatoes, Parmesan 10

TEXAS HEAT

House Made Sausage, Marzano Tomato Sauce Jalapeño, Cheese Blend, Garlic, Pepper Flakes 11

BBQ CHICKEN

Grilled Chicken, Bock-B-Que Sauce, House Blend Cheese Pickled Red Onions, Arugula, Feta Cheese 11



SIDES

GRILLED ASPARAGUS 4

HOUSE CUT FRIES 4

HOUSE MADE RANCH CHIPS 3

SEASONAL VEGETABLES 4

SIDE SALAD 5

SMASHED POTATOES 4

TEXMATI RICE 4



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.



GLUTEN FREE & VEGAN OPTIONS ARE AVAILABLE. PLEASE ASK YOUR SERVER FOR DETAILS.

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

WASSAHI TUNA Belgian Tripel 16

Seared Ahi Tuna, Romaine Hearts, Napa Cabbage, Grilled Seasonal Vegetables Wasabi Ranch

SPINNAKER Pilsner 10

Baby Spinach, Feta, Applewood Smoked Bacon, Sun Dried Tomatoes Pickled Red Onions, Raspberry Vinaigrette
ADD: Tuna +7 | Shrimp +6 | Chicken +4 | Tofu +4

BREWHOUSE Blonde Ale 9

Lettuce Mix, Grape Tomatoes, Red Onions, Tillamook Cheddar, Jalapeño Ranch
ADD: Tuna +7 | Shrimp +6 | Chicken +4 | Tofu +4

SANDWICHES & SUCH



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

ALEHOUSE BURGER Helles Lager 12

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

SALMON BURGER IPA 15

Hand Formed Scottish Salmon Patty, Red Onion, Tomato, Cucumber, Baby Kale Wasabi Ranch, Brioche Bun

BREWBEN Pale Ale 12

Corned Beef, Brewmaster's Beer Cheese Sauce, Swiss, Brewery Sauerkraut 1000 Island, Marble Rye Bread

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 Pale Ale 14

Tempura Beer Battered Atlantic Cod, House Cut Fries, WRAB Tartar Sauce

PORTERHOUSE PORK CHOP Amber 17

12oz Porterhouse Cut (Antibiotic Free), Smashed Potatoes, Pan Drippin' Beer Gravy

SCOTTISH SALMON Lager 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

NY STRIP Porter 20

12oz New York Strip Steak, WRAB Steak Sauce, Smashed Potatoes

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

SWEETS OF THE WEEK MKT

Ask Your Server How We Can Sweeten This Meal



NOW POURING

Our own craft beer!

[AVAILABLE IN GROWLERS TO-GO]

