

# RACCOON RIVER BREWING COMPANY

## Dinner

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### Appetizers

- Hot Artichoke and Asiago Cheese Dip** served with toasted garlic beer bread **8.5**
- Fried Calamari** served with marinara sauce and aioli **10.5**
- Brewery Chips** seasoned wedge cut fries with Monterrey jack, cheddar, bacon, green onion and sour cream **6/10**
- Skillet Nachos** seasoned ground beef, beans, tomato, onion, sour cream, and Monterey jack cheese, with tortilla chips **9**
- Onion Rings** thin cut and fried golden brown, served with chipotle mayo and ketchup **5/9**
- Black Bean and Corn Fritters** with honey jalapeno dipping sauce **7.5**
- Sesame Crusted Tuna Fillet** with a crispy rice cake, soy garlic dipping sauce and edamame **12**
- Vegetarian Fried Dumplings** cabbage, tofu, carrot and onion, with soy garlic dipping sauce **8.5**
- Buffalo Style Hot Wings** one pound of wings, served with celery stick and ranch dressing **10.5**
- Chips and Salsa** Housemade chili salsa and fresh tortilla chips **5**

**Appetizer Beer Flight** 6oz sample of Tallgrass Light, Bandit IPA, and Homestead Red **5**

### Soup and Salads

- Tallgrass Ale Cheese Soup** **3/5**
- Soup of the Day** **3/5**
- Pub Salad** mixed salad greens, gorgonzola cheese, tomato, cucumber, red onion and garlic vinaigrette **4.5/8.5**
- Caesar Salad** with housemade croutons and dressing **4.5/8.5** Add chicken or blackened salmon **4**
- Southwestern Chicken Caesar Salad** blackened chicken, tomato, cheddar, black beans and corn salsa in tortilla shell **10.5**
- Thai Cobb** grilled chicken, avocado, tomato, bacon, rice noodles and hardboiled egg, with spicy Thai dressing **11.5**
- Greek Salad** tomatoes, cucumber, red onion, olives and feta with garlic vinaigrette, tabbouleh, humus and pita chips **12**
- Blackened Salmon Spinach Salad** roasted peppers, cucumber and cherry tomatoes, tossed with garlic vinaigrette **12.5**

### Entrees

- Niman Ranch Pork Medallions** on a crispy rice cake and spinach with shiitake mushroom cream sauce **17**
- Bourbon Glazed New York** 12 oz. strip topped with crispy onion rings, with garlic mash and sautéed vegetables **25**
- Grilled Marinated Chicken** two boneless breasts served over garlic mash with roasted corn cream sauce **17**
- Yankee Style Pot Roast** slow cooked roast beef, potatoes and carrots in a hearty beef gravy **15**
- Homestead Red Beer Battered Fish and Chips** served with hand cut fries and slaw **17**
- Slow Smoked BBQ Ribs** half or full rack with Bandit IPA BBQ sauce, with hand cut fries and slaw **14/21**
- Gorgonzola Filet Medallions** two 4oz tenderloin medallions with gorgonzola sauce, garlic mash and vegetables **24**
- Pork Cheek Tacos** three housemade corn tortillas with salsa, chopped onion, cilantro, and black beans **12**
- Panko Encrusted Halibut** with lemon butter sauce, served with garlic mash and sautéed vegetables **23**
- Spicy Louisiana Shrimp and Grits** with andouille sausage, peppers and onions, over cheese grits **17**
- Herb Rubbed Grilled Salmon** with butter sauce, garlic mash and sautéed vegetables **18**
- Beef Tips Gorgonzola** penne pasta, mushrooms and red onion tossed in gorgonzola cream sauce **16**
- Lo Mein** with carrot, celery, bamboo shoots, bean sprouts, tofu, green peppers, and onion **14** Add Chicken or Shrimp **3**
- Linguine with Hazelnut Mushroom Pesto** julienne carrot, tomato, spinach and toasted parmesan bread crumbs **15**
- Shrimp and Scallop Linguine** with bell pepper, carrot, green onion and cilantro, with red curry cream sauce **21**
- Cajun Chicken and Penne** with sautéed peppers and onion in a Cajun cream sauce **15**

**Dinner Beer Flight** 6oz sample of Bandit IPA, Homestead Red and Stonecutter Stout **5**

### Pizza

- Mediterranean** roasted red pepper pine nut pesto, artichoke hearts, sun-dried tomatoes, goat cheese and fresh basil **13**
- BBQ Chicken** sliced chicken and green onion with Monterey jack and cheddar cheeses, with BBQ sauce **13**
- Graziano Bros. Sausage** with housemade sauce, mozzarella, caramelized onion, bacon and mushrooms **13**
- Ojo Caliente** grilled chicken, cilantro almond pesto, jalapeno peppers, avocado and cilantro cream **13**

An 18% gratuity will be added to parties of eight or more

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness

## Signature 8oz Burgers and Other Sandwiches

**Raccoon Burger** topped with onion rings and smoked Gouda- **10**

**BBQ Bacon Ranch Burger** with applewood smoked bacon and cheddar cheese- **10**

**Firehouse Burger** with pepper jack cheese, jalapeno, crispy onion rings and chipotle mayo- **10**

**Cheeseburger** choice of American, cheddar, Swiss, Maytag blue, pepper jack or provolone, lettuce, tomato and onion- **9.5**

**Pub Chicken Sandwich** with Dijon, Swiss cheese and apple wood smoked bacon **10**

**Homestead Red Beer Battered Fish Sandwich** with American cheese, lettuce, tomato, onion and tartar sauce **9.5**

**Slow Smoked Brisket** with a side of barbeque sauce and horseradish crème sauce **9**

**BBQ Pork Sandwich** slow smoked pulled pork, Bandit IPA BBQ sauce topped with hand cut slaw **8.5**

**Southwestern Veggie Burger** with pepper jack cheese, avocado and chipotle mayo **9.5**

All sandwiches are served with choice of side - Substitute Pub Salad or Caesar Salad **.50**

### Side Orders

Crispy Rice Cake **3**

Sautéed Spinach **3**

Sautéed Vegetables **3**

Black Beans **3**

Cheese Grits **3**

Garlic Mashed Potatoes **3**

Hand Cut Slaw **3**

Onion Rings **5**

Edamame **4**

Hand Cut Fries **3**

Caesar Salad **4.5**

Pub Salad **4.5**

Fresh Fruit **4**

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## Beer and Wine

### House Beers

Tallgrass Light **4.25**

Vanilla Cream Ale **4.25**

Homestead Red **4.25**

Bandit IPA **4.25**

Stonecutter Stout **4.25**

Midnight Bandit (Seasonal – High Proof) **4.25/5.50**

Lakeside Wheat **4.25** (Seasonal)

Ringtail Rye (Seasonal – High Proof) **4.5/6.00**

Sample Rack of All House Beers **9**

### We Also Have

Bud Light **3.75**

Budweiser **3.75**

Miller Lite **3.75**

Michelob Ultra **3.75**

O'Douls Amber **3.75**

### Some Other Beers We Like

Anchor Porter (12oz) **4.5**

Lindeman's Lambic (750ml) **16**

Sutliff Hard Cider (750ml) **14**

WoodChuck Hard Cider (12oz) **3.75**

### White Wine

Sycamore Lane White Zinfandel, California **6/24**

Ecco Domani Pinot Grigio, Italy **7/28**

"J" Vineyards Pinot Gris, Russian River Valley **42**

JJ Muller Riesling, Germany **9/36**

Sokol Blosser "Evolution"

White Blend, Willamette Valley **40**

Whitehaven Sauvignon Blanc

Marlborough, New Zealand **8/32**

Loredona Viognier, Lodi **32**

Concannon Chardonnay, California **6/24**

Franciscan Chardonnay, Napa Valley **9/36**

Clos Pegase Chardonnay, Napa Valley **50**

### Red Wine

The Crusher Pinot Noir, Clarksburg **8/32**

Wines By Joe Pinot Noir, Oregon **42**

Plungerhead Zinfandel, Dry Creek **38**

Folie a Deux Merlot, Lodi **40**

Penfold's "Rawson's Retreat" Merlot, Australia **6/24**

Torbeck "Juveniles" G/S/M, Barossa, Australia **48**

Penfold's "Thomas Highland" Shiraz, Australia **7/28**

Los Dos "Old Vines" Granache + Syrah

Campo De Borgia, Spain **44**

Estancia Cabernet Sauvignon, California **7/28**

Avalon Cabernet Sauvignon, Napa Valley **9/36**

Ghost Pines Cabernet Sauvignon, Napa Valley **50**