

RACCOON RIVER BREWING COMPANY

Lunch

Fifteen Things That Are 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 Applewood smoked bacon 10
- Homestead Red Beer Battered Fish Sandwich with American, lettuce, tomato, onion and tartar sauce 9.5
- Slow Smoked Brisket with a side of bbq sauce and horseradish cream sauce 9
- Turkey BLT with herb mayo, bacon, lettuce and tomato on South Union Bakery Focaccia 10
- Philly Cheesesteak thin sliced prime rib, grilled onions, red peppers, mushrooms and cheese whiz on a grilled hoagie 10.5
- Breaded Pork Tenderloin panko encrusted and served with chipotle mayo 9.5
- Grilled Rubeen corned beef (or turkey), sauerkraut, Swiss cheese and 1000 island dressing on South Union Rye 9.5
- Southwestern Veggie Burger with pepper jack cheese, avocado and chipotle mayo 9.5
- Blackened Chicken Wrap with black bean and corn salsa, cheddar cheese, lettuce, tomato and chipotle mayo 9.5
- BBQ Pork Sandwich slow smoked pulled pork, Bandit IPA BBQ sauce topped with hand cut slaw 8.5
- Chicken and Roasted Red Pepper Melt provolone, caramelized onion, peppers, mushrooms on South Union Italian 10

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

Seventeen Things That Are Not Sandwiches

- Brewery Chips seasoned wedge cut fries topped 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
- Southwestern Chicken Caesar Salad blackened chicken, tomato, cheddar, black beans, & corn salsa in a tortilla shell 10.5
- Thai Cobb grilled chicken, avocado, tomato, bacon, rice noodles and hardboiled egg, with spicy Thai dressing 11.5
- Chicken Fried Chicken Salad mixed greens topped, tomato, bell pepper and cucumber, with honey jalapeno dressing 10.5
- 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
- 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
- Grilled Marinated Chicken boneless breast served over garlic mash with roasted corn cream sauce 12
- Yankee Style Pot Roast slow cooked roast beef, potatoes and carrots in a hearty beef gravy 11
- Homestead Red Beer Battered Fish and Chips served with hand cut fries and slaw 11
- Beef Tips Gorgonzola penne pasta, mushrooms and red onion tossed in gorgonzola cream sauce 13
- Lo Mein with carrot, celery, bamboo shoots, bean sprouts, tofu, green peppers, and onion 11 Add Chicken or Shrimp 3
- Cajun Chicken and Penne with sautéed peppers and onion in a Cajun cream sauce 11
- Pork Cheek Tacos salsa, chopped onion, and cilantro, served with black beans 11
- Blackened Fish Tacos topped with chipotle slaw and corn salsa, served with black beans 10

Soup

- Tallgrass Ale Cheese Soup 2.5/4.5
- Soup of the Day 2.5/4.5
- | | |
|-----------|--------------------------|
| Monday | Chicken and Wild Rice |
| Tuesday | Vegetable Barley |
| Wednesday | White Bean and Ham |
| Thursday | Chicken Tortilla |
| Friday | New England Clam Chowder |
| Saturday | Creamy Tomato Basil |

Side Orders

- | | |
|--------------------------|----------------------|
| Crisp Rice Cake 3 | Hand Cut Fries 3 |
| Sautéed Spinach 3 | Hand Cut Slaw 3 |
| Black Beans 3 | Sautéed Vegetables 3 |
| Garlic Mashed Potatoes 3 | Onion Rings 5 |
| Pub Side Salad 4.5 | Fresh Fruit 4 |
| Caesar Side Salad 4.5 | Edamame 4 |

Daily Lunch Features

Monday	Spicy Sausage Hoagie Graziano Bros. sausage, peppers, onions, marinara and mozzarella 9.5
Tuesday	Chicken Caesar Wrap crispy chicken, romaine, parmesan and croutons, with Caesar dressing 8.5
Wednesday	Mac & Cheese with Chicken topped with toasted breadcrumbs 8.5
Thursday	Turkey Bacon Melt with Swiss cheese, 1000 island dressing, and tomato on Country Italian 8.5
Friday	Chicken & Hazelnut Mushroom Pesto Pasta with tomato, spinach and carrot 8.5
Saturday	Big Kid's Grilled Cheese Swiss, cheddar, tomato and bacon on Country Italian 8.5

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)
Ringtall Rye (Seasonal – High Proof) 4.50/6.00
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 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 Borga, Spain 44
Estancia Cabernet Sauvignon, California 7/28
Avalon Cabernet Sauvignon, Napa Valley 9/36
Ghost Pines Cabernet Sauvignon, Napa Valley 50

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