

FOOD MENU

APPETIZERS

CRAB RANGOON ROLLS \$15.00

Imitation crab, sriracha, cream cheese, green onion. Sweet thai dipping sauce.

EVERYTIME I DILL DIP \$14.50

Creamy pickle dip, red onion, dill, garlic, bread crumbs. Served with wonton chips.

RBC FRIES GF** VG** \$7.00

classic french fries tossed in our signature RBC seasoning blend.

SOFT BAKED PRETZEL V VGO** \$7.50

soft baked pretzel sticks served with warm cheese sauce.

BEER BATTERED CHEESE CURDS V \$11.50

beer battered white cheddar cheese curds served with spicy ranch dipping sauce.

FRIED BRUSSELS GF** VO \$16.00

brussels, sweet potato, goat cheese, bacon, walnut, dill and maple gastrique.

HUMMUS PLATTER GFO VGO \$13.50

Curried butternut squash hummus, mediterranean salad. Served with fresh veggies and toasted naan*.

FRIED MUSHROOM V \$14.50

Chef's choice fried mushroom from Pebble Creek Produce (Ask your server for current selection)

WINGS GF** \$19.00

5 whole jumbo wings tossed in a sauce of your choice. Choose one sauce.

SAUCES: choose one sauce, additional sauces add 75¢

NAKED - naturally sauceless

GENTLE COWBOY - medium spice BBQ

SWEET THAI 🔥 - sweet, tangy & spicy

KOREAN CHILI GARLIC - medium spice chili sauce

FEAR BEFORE THE MANGO OF FLAMES!!!! 🔥🔥🔥

Habanero, ghost pepper, mango, lime.

BLESS THE MUSTARD KISS THE CHILI 🔥🔥 - habanero and honey mustard sauce

wing sauce is served on the side for takeout

SOUP & SALAD

garden and caesar salads can be made into a wrap and served with RBC Fries for \$3

GARDEN SALAD GFO VGO \$11.50

mixed greens, shaved carrot, pickled red onion, cucumber, cherry tomatoes, and herb croutons served with a house made ranch dressing.

add grilled or fried chicken for \$4

CAESAR SALAD GFO \$11.50

mixed greens, sliced cucumber, parmesan cheese, and herb croutons tossed in a house made caesar dressing. add chicken for \$4

FLIGHTLESS BOWL, AMERICAN MOUTH GFO VGO \$15.50

Quinoa, cucumber, carrot, pickled fresno, smoked cabbage slaw, sweet potato, tamari vinaigrette, peanuts, basil

add crispy pork belly, roasted or fried chicken for \$4

HERE, TAKE THIS CHILI GF \$8.00

Housemade chorizo, chipotle, chocolate, coffee. add a side of house made tortilla chips \$1.50

ENTREES

FRIED RICE BOWL GF VGO \$16.00

fried rice with peas, shaved carrot, mushrooms, onion, cabbage, spicy chili crisp oil, and topped with a sunny side up egg.

add chicken \$4 | braised beef \$3

MAC 'N' CHEESE V \$15.00

Radiatore pasta, RBC cheese sauce, and roasted garlic breadcrumbs.

add on options:

Grilled or fried chicken tenders \$4 | braised beef \$3

DRUNKEN NOODLES GF \$16.50

Rice noodles, carrot, bell pepper, cabbage, mushroom, drunken sauce, basil, crushed peanuts.

chicken \$4 | braised beef \$3

DID IT ALL FOR THE GNOCCHI \$18.50

Creamy Parmesan sauce, chicken, carrot, onion, celery, crispy fried gnocchi, fried spinach, pepper flake, lemon zest.

PASTY \$16.50

Braised beef, mixed root vegetables, herbs, puff pastry, gravy.

HANDHELDS

RBC CHEESEBURGER \$16.00

Michigan Craft Beef™ burger, american cheese, lettuce, tomato, onion, pickle and obsession sauce on a brioche* bun. served with RBC fries.

add bacon \$2 | add mushrooms \$2

substitute cheddar or swiss for 50¢

VEGGIE BURGER V VGO** \$19.00

fried falafel patty topped with feta, cucumber, tomato, pickled red onion, and cucumber lime sauce on a brioche* bun. served with RBC fries. substitute sourdough for vegan option.

GODSPEED YOU! BLACKENED BLEU BURGER \$18.00

RBC burger** topped with bleu cheese, blackened seasoning, smoked onion jam, lettuce tomato, pickle on a brioche* bun. served with RBC fries.

PORK BELLY BLT \$17.00

Crispy braised pork belly, swiss cheese, lettuce, tomato, pickled onion, hard fried egg, mayo, on sourdough. Served with RBC fries.

CLUCK MANGIONE \$17.00

House made chicken patty, lettuce, mayo, on a brioche* bun. served with RBC fries. *Spicy option available

FRENCH DIP \$19.00

braised beef, swiss cheese, dijon aioli, smoked onion jam, on a french roll served with au jus. served with RBC fries.

FALAFEL NAANWICH V** \$18.00

curried butternut squash hummus, fried falafel, pickles red onion, feta cheese, cucumber, tomato, cucumber lime sauce on naan*. served with RBC fries. sub. chicken for \$1

TURKEY CLUB \$16.50

turkey, bacon, swiss, lettuce, tomato, onion, dijon aioli, on toasted sourdough. served with RBC fries.

LAY YOUR ROAST TO BREAD \$16.50

Cheese curds, roast beef, fried onion and french fries with gravy to dip. Served with RBC fries.

BEER TENT TACOS

street tacos on corn tortillas, served a la carte

PORK BELLY GF Crispy braised pork belly, pickled fresno, sweet thai sauce, cilantro \$5.50

BRAISED BEEF Braised beef, cheese sauce, fried onions. \$5.50

VEGGIE GF VG Marinated trumpet mushroom, roasted sweet potato, onion, salsa roja, cilantro. \$5.50

DESSERTS

ASK ABOUT OUR ROTATING DESSERT OPTION!

KID'S MENU AGES 12 AND UNDER

all kids meals include a drink and your choice of a side

SIDES	French fries	DRINKS	Coke, Diet, Sprite,
	Apple slices		Lemonade, Iced Tea
	Sliced raw veggies		Milk (\$1)
			Locally-made Rambo
			Root Beer (\$2.50)

KIDS CHEESEBURGER \$8.00

single patty burger with american cheese, lettuce, tomato, onion, pickle on a brioche* bun.

CHICKEN TENDERS \$8.00

chicken tenders with herb-garlic breading. add housemade BBQ or ranch dipping sauce for 25¢

GRILLED CHEESE V \$8.00

american cheese on toasted sourdough

KIDS SOFT PRETZEL VGO \$8.00

warm pretzel stick served with our signature cheese sauce.

KIDS MAC V \$8.00

mac n' cheese; shell noodles tossed in cheese sauce.

KIDS SALAD GFO VGO \$8.00

half portion of our garden or caesar salad.

FLATBREAD PIZZA VO \$8.00

choose between cheese or bacon pizza.

V / VO = vegetarian / option available

VG / VGO = vegan / option available

GF / GFO = gluten free / option available

GF** = please note, we do not have a gluten-free designated fryer

V* / VG** = fryers are shared with meat/cheese products

naan & brioche contain egg & dairy.

burger cooked to medium-well; pink or no-pink available upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.