



Wine Bar

R O C K Y R I V E R

Brunch

ROASTED CHICKEN SCRAMBLE ^{GF}

DICED CHICKEN, SUN DRIED TOMATOES, BROCCOLI, CARAMELIZED ONIONS, SMOKED CHEDDAR CHEESE, HOME FRIES 9

ORANGE CRANBERRY SCONES ^V

ORANGE GLAZE, FRUIT CUP 8

SAUSAGE BURRITO

MAPLE SAUSAGE, RED PEPPERS, SHALLOTS, SCRAMBLED EGGS IN A ROASTED RED PEPPER WRAP, HOME FRIES 10

BREAKFAST FLATBREAD

CHORIZO SAUSAGE GRAVY, SCRAMBLED EGGS, BACON, FOUR CHEESE BLEND, MAPLE SYRUP 9

BEEF TACOS

BRAISED BEEF, COJITA CHEESE, BLACK BEAN CORN SALSA, SCRAMBLED EGGS, CHIPOTLE SOUR CREAM, HOME FRIES 9

CHORIZO BAGEL

CHORIZO SAUSAGE PATTY, FRIED EGG, SMOKED CHEDDAR, ARUGULA, CHIPOTLE SOUR CREAM, HOME FRIES 8

CRAB CAKE BENEDICT

TOASTED ENGLISH MUFFIN, CRAB CAKES, POACHED EGGS, MUSTARD HOLLANDAISE, HOME FRIES 11

WINE BAR BURGER

SHORT RIB AND BRISKET BLEND WITH SWISS CHEESE, ROASTED TOMATO, FRIED SHALLOTS, HORSERADISH CRÈME, HOME FRIES 13

BISCUITS & GRAVY

HOUSE MADE BISCUITS, CHORIZO SAUSAGE GRAVY, SCRAMBLED EGGS 8

STEAK AND EGGS

8OZ STRIP SIRLOIN, 2 EGGS ANY STYLE, CHOICE OF TOAST, HOME FRIES 18

VEGETABLE SCRAMBLE ^V

EGG WHITES, WILD MUSHROOMS, CARAMELIZED ONIONS, ARUGULA, COJITA CHEESE TOPPED WITH BLACK BEAN CORN SALSA 8

AUTUMN SALAD

KALE, FARRO, ROASTED BUTTERNUT SQUASH, DRIED CRANBERRIES, PECANS, HONEY LEMON PEPPER VINAIGRETTE
SMALL 8 LARGE 11

CHICKEN SALAD WRAP

CHICKEN, WALNUTS, CRANBERRIES, CELERY, ONIONS IN A ROASTED RED PEPPER WRAP, HOME FRIES 9

APPLE CINNAMON WAFFLES ^V

BELGIUM WAFFLES, APPLE PECAN COMPOTE, WHIPPED CREAM, CINNAMON SUGAR 12

WESTERN SCRAMBLE

SHALLOTS, RED PEPPERS, HAM, SMOKED CHEDDAR, SCRAMBLED EGG, HOME FRIES 8

WINE BAR HASH

CHEF'S WEEKLY INSPIRATION 11

Sides

BACON 3

TURKEY BACON 4

SAUSAGE LINKS 3

EGGS ANY STYLE 2

ENGLISH MUFFIN 2

TOAST (WHITE, WHEAT, RYE) 2

HOME FRIES 2

BISCUIT 3

CUP OF FRUIT 3

EVERYTHING BAGEL 3

Cheese Boards

A DYNAMIC SELECTION OF CHEESE FROM AROUND THE WORLD SERVED WITH SWEET AND SPICY PICKLES, MARINATED OLIVES, FRESH HONEYCOMB, WHOLE GRAIN MUSTARD SAUCE, HOUSEMADE PAPER THIN CRACKERS

ONE CHEESE SELECTION 8

THREE CHEESE SELECTIONS 13

FIVE CHEESE SELECTIONS 18

SIX CHEESE SELECTIONS 21

ADD CURED MEATS +4 ADD DOUBLE CURED MEATS +6

Brunch Cocktails

BLOODY MARY

HOUSEMADE BLOODY MIX,
NEW AMSTERDAM VODKA 6

BELLINI

PEACH PUREE, PROSECCO 6

ELDERFLOWER SPRITZ

ST. GERMAINE, WHITE WINE, PROSECCO 7

MIMOSA

FRESH ORANGE JUICE, PROSECCO 5

BRUNCH PUNCH

BARTENDER'S WEEKLY INSPIRATION 7

BACK NINE

ICED TEA, LEMONADE, VODKA 6

t by Sarah

SUNRISE

BLACK AND GREEN TEAS, ROSE PETALS, CALENDULA FLOWERS, ORANGE ESSENCE 2.5

VERBENA BASIL

ORGANIC LEMON VERBENA AND BASIL LEAVES 2.5

TRIPLE MINT

SPEARMINT, PEPPERMINT, AND WINTERGREEN 2.5

GINGER TWIST

GINGER, ORANGE PEEL, LEMONGRASS, VERBENA, LEMON BALM 2.5

ELDERBERRY WHITE

WHITE TEA, ELDERBERRIES, HIBISCUS, HONEYSUCKLE FLOWERS 2.5

GREEN GURU

GREEN AND WHITE TEAS, PEPPERMINT, LEMON BALM, STEVIA 2.5

Beverages

COFFEE 2.5

ICED TEA 2.5

SOFT DRINK 2.5

VIRGIN BLOODY MARY 3

ORANGE JUICE 2.5

GRAPEFRUIT JUICE 2.5

APPLE JUICE 2

SAN PELLIGRINO 4

MON - THUR ~ 11:30AM TO 12:00AM

FRI & SAT ~ 11:30AM TO 2:00AM

SUNDAY ~ 10:00AM TO 12:00AM · BRUNCH ~ 10:00AM TO 3:00PM

HSH = \$5 DURING HAPPY HOUR: MON-FRI 11:30AM TO 6:00PM

GF = GLUTEN FREE N = CONTAINS NUTS V = VEGETARIAN V = VEGAN

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