Burgers may be substituted with turkey patty, grilled chicken breast or veggie patty

MUSHROOM BRIE BURGER* 16
Brie, sautéed mushrooms, onions, arugula, spinach and steak sauce

SMOKEHOUSE BURGER* 16
Cheddar, our special BBQ sauce and crispy fried onions

BAJA BURGER* 16
Pepper jack, avocado, chipotle sauce, cabbage and cilantro

TLAQUEPAQUE BURGER* 15
Lettuce, vine-ripe tomatoes, red onion and cheddar

TURKEY BURGER* 15
Seasoned grilled turkey patty, Swiss cheese, beer jam, lettuce, vine-ripe tomatoes and red onion

--- TOP IT OFF ---
PINEAPPLE • AVOCADO
SAUTEED MUSHROOMS AND ONIONS
JALAPÉÑOS • BACON
2

--- Sides ---
COLESLAW 4
CAESAR SALAD 8
FRENCH FRIES 4
SPINACH SALAD 8
O.C.B. HOUSE SALAD 7

--- Soups ---
ALE-INFUSED FRENCH ONION SOUP
Topped with baguette, grated cheeses and finished in our wood-fired oven
CUP 5 / BOWL 8

SOUP OF THE DAY 🍲 CUP 4 / BOWL 7

--- APPETIZERS ---
OAK CREEK HOT WINGS 17
One dozen seasoned jumbo wings tossed with spicy wing sauce served with wasabi ranch and blue cheese dressing

THE VORTEX PLATTER 17
An impressive charcuterie of assorted cheeses, meats and fruits

WICKED PICKLES 8
Six beer battered fried pickle spears with ranch dressing

BREW PUB PRETZELS 8
Three soft pretzels baked in our wood-fired oven with ale-infused cheese fondue

CHICKEN QUESADILLA 13
Chicken, poblano chiles, pepper jack and cheddar in two flour tortillas with salsa, black beans and sour cream

CONES OF SEASONED FRENCH FRIES 7
Three dipping sauces: chipotle BBQ, mustard aioli and ketchup

CRISPY THICK-CUT BEER BATTERED ONION RINGS 8
With a mild Southwest ranch dip

SOUTHWEST MAC & CHEESE 9
Pipette pasta, poblano pepper, pepper jack cheese sauce, panko bread crumbs baked in our wood-fired oven

--- GRILLED STREET SKEWERS ---
Served on shredded cabbage with cilantro and a grilled flour tortilla

BOURBON BBQ PORK SKEWER* 9
Rosemary marinated pork loin drizzled with bourbon BBQ sauce reduction

SHRIMP SKEWER* 9
Lemon-pepper marinated shrimp drizzled with cocktail and chipotle sauce

CHICKEN SKEWER* 9
Herb-marinated boneless chicken breast drizzled with chipotle sauce
# Lunch Menu

**Served 11:30 to 3pm**

## Salads

**Baja Shrimp Salad** 17  
Grilled, marinated shrimp over field greens with roasted red pepper, black beans, cheddar, grape tomatoes and chipotle dressing

**Strawberry Mango Salad** 14  
Arugula and baby spinach with fresh strawberries, almonds, fresh mango, red onions and pickled pear vinaigrette

**O.C.B. Caesar Salad** 14  
Crisp romaine lettuce with creamy Caesar dressing and croutons, topped with shaved asiago

**Farmers Market Spinach Salad** 16  
Baby spinach, sliced hard-boiled eggs, red onion and hot bacon dressing topped with candied walnuts, feta and bacon crumbles

**Orchard Chicken Salad** 14  
Savory diced chicken breast tossed with red onions, walnuts, apples, golden raisins and sweet whole grain mustard. Served on a bed of mixed greens

### Salad Extras

- Avocado 2  •  Anchovies 1  
- Grilled Chicken 4  
- Grilled Shrimp 6  
- Grilled Salmon 8

## Sandwiches

**Brewmaster’s Bomber** 14  
Bratwurst simmered in Gold Lager, sauerkraut, and whole grain mustard on sourdough

**Steamboat Rock BLT** 13  
Thick-sliced applewood-smoked bacon, vine-ripe tomatoes, mixed garden greens, basil aioli on wheat berry

**Brew Pub Club** 15  
Ham, grilled chicken breast, cheddar, applewood-smoked bacon, lettuce, vine-ripe tomatoes and basil aioli on wheat berry

**Turkey Sandwich** 14  
Roasted turkey breast, applewood smoked bacon, swiss, lettuce, vine-ripe tomatoes, clover sprouts on toasted marble rye with beer jam

**Chicken Verde Sandwich** 15  
Grilled chicken breast, swiss, arugula, spinach, roasted red peppers with basil aioli on toasted sourdough

**Grilled Ahi Tuna** 17  
Charbroiled Ahi tuna, grilled onions, roasted peppers, pepper jack, basil aioli on toasted wheat berry

**Harvest Chicken Salad Sandwich** 15  
With red onions, walnuts, apples, golden raisins, basil mayonnaise, on wheat berry toast with swiss and vine-ripe tomatoes

**Red Rock Reuben** 15  
Thinly sliced corned beef or turkey, sauerkraut, swiss, Thousand Island dressing on toasted marble rye

**Build Your Own 14” Pizza**  
Starting at $18

**Build Your Own 10” Pizza**  
Starting at $14

## Extra Toppings

- Pineapple  •  Zucchini  •  Red Onion  
- Tomatoes  •  Red Peppers  
- Garlic  •  Asparagus  •  Mushrooms  
- Spinach  •  Brie  •  Feta  •  Mozzarella  
- Anchovies  •  Artichoke Hearts  
- Pepperoni  •  Bratwurst  
- Canadian Bacon  •  Hot Italian Sausage  
- Applewood Smoked Bacon

*Upgrade Add Sauces $1*

- Horseradish Aioli  •  Chipotle BBQ  
- Chipotle Sauce  •  Bourbon BBQ  
- Beer Jam  •  Pesto Aioli  
- Southwest Ranch

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. There is a $5 split plate charge. An 18% gratuity will be applied to parties of 5 or more.*