

Food Menu



Starters

Cowboy Caviar & Tortilla Chips - \$6

A blend of black beans, black eye peas, corn, bell peppers, jalapenos, cilantro and avocado served with tortilla chips

Snack Board - \$14

Salami, brie cheese, goat cheese, sliced apples, muffuletta, and cranberries served with an assortment of crackers, nuts, and olives

Nachos - \$8

Tortilla chips, diced onion, diced tomato, jalapenos, topped with Death + Taxes beer cheese sauce (Gluten Reduced)

- + Smoked Brisket \$5
- + Pulled Pork \$5 **GF**
- + Cowboy Caviar \$5 **VG**
- + Sourcream \$1 **V**

Hot Dogs

Traditional Dawg - \$7 **GFA**

Rich Bar's all beef hot dog with kettle chips
+ Diced Onion, Jalapeno, or Pickles \$.25
+ Relish \$.50
+ Sauerkraut \$1
+ Beer Cheese \$2 (Gluten Reduced)

Chicago Dog - \$10 **GFA**

Rich Bar's all beef hot dog topped with pickle spears, relish, sliced tomato, diced onion, pepperoncini, celery salt, and mustard on a poppy seed bun with kettle chips

VG = Vegan
V = Vegetarian
GF = Gluten Free
GFA = Gluten Free Available

Salads

Make it a wrap for \$1

Garden Cowboy Salad - \$14 **GF, V**

Fresh greens topped with avocado, bell peppers, chopped mozzarella, cowboy caviar with choice of dressing

- Italian vinaigrette
- Chimichurri dressing

Chimichuri Chicken Salad - \$14 **GF**

Sliced chicken breast marinated in chimichurri, with roasted red peppers, mozzarella, and sliced avocado served on a bed of mixed greens

Brisket Salad with Italian Vinaigrette - \$14

Smoked brisket with pickled onions, avocado, tomatoes, blue cheese crumbles, on a bed of mixed greens topped with italian vinaigrette (Brisket wrap comes with mustard and mayonnaise)

Sandwiches

Comes with a side

Brisket Sandwich - \$18

Smoked brisket topped with pickled onions, blue cheese crumbles and mayo on a brioche bun

Pulled Pork Sandwich - \$18 **GFA**

Pulled pork topped with coleslaw, pickles, mayo and BBQ sauce on a brioche bun

Sides

Basket of Chips (Potato or Tortilla) - \$5 **GF, VG**

Potato Salad - \$5 **GF, V**

Coleslaw - \$5 **GF, VG**

Homemade Mac & Cheese - \$5

Tap List

1 - Warsteiner - Premium German Pilsner

Westphalia, Germany
German Pilsner: 4.8%
16oz: \$8

2 - Timber House - Light Lager

Chester, CA
American Light Lager: 4.5%
16oz: \$7

3 - Moonlight - Reality Czech

Santa Rosa, CA
Czech Pilsner: 4.9%
16oz: \$7

4 - Societe Brewing - The Debutante

San Diego, CA
Amber Ale: 6.8%
16oz: \$8

5 - Timber House - Peanut Butter Porter

Chester, CA
Peanut Butter Porter: 6.5%
16oz: \$8

6 - Rich Bar - Rose

Calistoga/Napa County, CA
Rose Wine: 13.7%
12oz: \$9

7 - Moonlight Brewing- Death + Taxes

Santa Rosa, CA
Dark Lager: 5.3%
16oz: \$7 / Four Pack: \$20

8 - Moonlight - Bombay By Boat

San Diego, CA
IPA: 6.2%
16oz: \$8

9 - Bend Brewing - Tropic Pines

Bend, OR
WC IPA: 6.5%
16oz: \$8

10 - Cooperage - Clear & Loathing

Princeton, CA
Double IPA: 8.6%
14oz: \$8

11 - Brewery X - Slap & Tickle

Anaheim, CA
IPA: 6.7%
16oz: \$8

12 - Full Circle - Nectarine Pie

Fresno, CA
Sour Ale: 6.7%
14oz: \$9

13 - Brewery X - Baja Sipper

Anaheim, CA
Hard Seltzer 5%
12oz: \$8

14 - Newtopia Cyder Co. - Bludacris

San Diego, CA
Blueberry Meyers Lemon: 6%
12oz: \$8

Wine

Red: Stephen Vincent Pinot Noir 2021
North Coast 14.5%
5oz: \$10

White: Broadside Chardonnay 2023
Central Coast 13.5%
5oz: \$9