

# 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 - Moonlight - Sulla Luna

Santa Rosa, CA  
Amber Lager: 4.3%  
16oz: \$7

## 3 - Cooperage - Crispy Crusher

Princeton, CA  
Pale Dry Beer: 4.5%  
16oz: \$7

## 4 - Societe Brewing - The Debutante

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

## 5 - Solid Ground - Wiesn

Diamond Springs, CA  
Hefeweizen: 5.6%  
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 - Societe Brewing - The Pupil

San Diego, CA  
IPA: 7.5%  
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 - Fall River - Numb Numb Juice

Redding, CA  
Hazy IPA: 7.5%  
16oz: \$8

## 12 - Full Circle - Nectarine Pie

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

## 13 - Brewery X - Huckleberry

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