

Food Menu



Shareables

Snack Board - \$14

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

Pretzel Bites - \$8

Truckee sourdough pretzel bites served with a side of stone ground mustard and Death + Taxes beer cheese sauce

Housemade Mac 'n' Cheese - \$5

Nachos - \$8

Tortilla chips, diced onion, diced tomato, jalapenos, topped with Death + Taxes beer cheese sauce

+ Smoked Brisket \$5

+ Sourcream \$1

Hot Dogs & Sandwiches

Served with a side of kettle chips

*Upgrade to a cup of soup, chili, or mac 'n' cheese for \$3

Traditional Dawg - \$7

Rich Bar's all beef hot dog

+ Diced Onion, Jalapeno, or Pickles \$.25

+ Relish \$.50

+ Sauerkraut or Caramelized Onion \$1

+ Beer Cheese \$2

Chicago Dog - \$10

All beef hot dog topped with a pickle spear, relish, diced tomato, diced onion, pepperoncini, celery salt, and mustard on a poppy seed bun

Chili Dog - \$13

All beef hot dog topped with housemade chili, beer cheese, and diced onions on a poppy seed bun

Grilled Cheese Sandwich - \$7

Sliced Truckee sourdough press grilled with American and parmesan cheese

Brisket Sandwich - \$15

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

Soups & Salads

Make any salad a wrap for \$1

Chili - Cup: \$7.50 Bowl: \$12 Bread Bowl: \$15

Housemade vegetarian chili topped with beer cheese sauce, diced onions, and sour cream. Served with crackers.

Housemade Soup of the Moment - Prices vary

Soup & Salad Combo- \$15

Your choice of any half salad and cup of soup or chili

Chimichurri Chicken Salad - Half: \$10 Full: \$14

Sliced chicken breast marinated in chimichurri with roasted red peppers and mozzarella served on a bed of mixed greens with a creamy chimichurri dressing

Brisket Salad - Half: \$10 Full: \$14

Smoked brisket with pickled onions, tomatoes, and blue cheese crumbles on a bed of mixed greens with a choice of italian vinaigrette or creamy chimichurri dressing (Brisket wrap comes with mustard & mayo)

Food Allergy Notice

Please be aware that our restaurant prepares and serves food containing the following major allergens: peanuts, tree nuts, dairy, eggs, wheat, and soy.

While we take precautions to prevent cross-contamination, we cannot guarantee that any item is 100% free of allergens. If you have a severe allergy, please inform your server and be aware that we cannot guarantee that your meal will be completely free of the allergen in question. Our staff is trained to handle food allergies and will do their best to accommodate your needs, but we cannot be held responsible for any allergic reactions that may occur. Your safety is our top priority, and we appreciate your understanding.

Tap List

1 - Moonlight - Reality Czeck

Santa Rosa, CA
Pilsner 4.9%
16oz: \$8

2 - Timberhouse - Lager

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

3 - Solid Ground - Sipka

Diamond Springs, CA
Pilsner: 5.4%
16oz: \$7

4 - Moonlight - Black To Reality

Santa Rosa, CA
Black Pilsner: 5.2%
16oz: \$7

5 - Timberhouse - Porter

Chester, CA
Porter: 6.5%
16oz: \$7

6 - Moonlight - Boney Fingers

Santa Rosa, CA
Imperial Black Lager: 6.7%
16oz: \$8

7 - Moonlight Brewing- Death + Taxes

Santa Rosa, CA
Dark Lager: 5.3%
16oz: \$7

8 - Hopworks - Treefrog

Portland, OR
Organic Pale Ale: 5.4%
16oz: \$8

9 - Cooperage - Lyrical Danksta

Princeton, CA
W.C IPA: 6.9%
16oz: \$8

10 - Cooperage - Metal Peacock

Princeton, CA
Dry Hop Hazy IPA: 7.4%
16oz: \$8

11 - Destihl - Tourbus

Normal, IL
Hazy IPA: 7.4%
16oz: \$8

12 - Desstihl - Dragonfruit Mago

Normal, IL
Wild Sour Ale: 5.5%
12oz: \$9

13 - Cooperage - Sparkle Pants

Princeton, CA
Hard Seltzer 6.6%
12oz: \$8

14 - Golden State - Mighty Dry

Sebastopol, CA
W.C. Apples juicy and crisp: 6.1%
12oz: \$8

Wine

Red: Stephen Vincent Pinot Noir
North Coast 13.5%
5oz: \$10

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