

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 - Fifty Fifty Brewing- Tahoe Pilz

Truckee, CA
Czech Style Pilsner : 5.3%
16oz: \$7 / Four Pack: \$15

2 - Eel River - Organic Pilsner

Humboldt, CA
Pilsner: 4.8%
16oz: \$7

3 - Societe Brewing Co. - The Harlot

San Deigo, CA
Belgium Blonde: 5.7%
16oz: \$7

4 - Sierra Nevada - Old Chico

Chico, CA
Crystal Wheat: 4.8%
16oz: \$7

5 - Sierra Nevada - Pale Bock

Chico, CA
Lager: 6.8%
16oz: \$7

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 - Cooperage - McCurty Cove

Santa Rosa, CA
Pale Ale: 5.8%
16oz: \$8 / Four Pack \$20

9 - Cooperage - Metal Peacock

Santa Rosa, CA
Hazy IPA: 7.4%
16oz: \$8

10 - Eel River - Earth Thirst

Humboldt, CA
Organic Double IPA: 8.2%
12oz: \$8 / Four Pack \$20

11 - Moonlight - Wax & Wane

Santa Rosa, CA
English Pale Ale: 4.3%
16oz: \$8

12 - Brewing Lair - Acclimation Sour

Blairsden, CA
Sour Ale: 4.2%
12oz: \$6

13 - Golden State Cider Co - Mighty Dry

Sonoma County, CA
Dry Apple Cider: 5.5%
12oz: \$8

14 - Brewery X - Watermelon Lime

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

Wine

Red: Stephen Vincent Pinot Noir 2021

North Coast 14.5%
5oz: \$10

White: Broadside Chardonnay 2022

Central Coast 14.5%
5oz: \$9