

RACCOON RIVER BREWING COMPANY

July 2010 - Lunch

Sixteen Things That Are Sandwiches

- Raccoon Burger** topped with onion rings and smoked Gouda* **9.5**
BBQ Bacon Ranch Burger with applewood smoked bacon and Cheddar cheese* **9.5**
Firehouse Burger with pepper jack cheese, jalapeno, crispy onion rings and chipotle mayo* **9.5**
Patty Melt with grilled onion, Swiss cheese and 1000 island, served open-faced on griddled rye* **9.5**
Cheeseburger choice of Cheddar, Swiss, Maytag Blue, pepper jack or provolone, with lettuce, tomato and onion* **9**
Pub Chicken Sandwich with Dijon, Swiss cheese and applewood smoked bacon **9.5**
Homestead Red Beer Battered Fish Sandwich with mild Cheddar, lettuce, tomato, onion and tartar sauce **9**
Slow Smoked Brisket with a side of bbq sauce, horseradish crème sauce and baked beans **8.5**
Turkey BLT with herb mayo, bacon, lettuce and tomato on South Union Bakery Focaccia **9.5**
Philly Cheesesteak grilled steak strips with sautéed bell pepper, onion, and mushrooms, with provolone cheese **10**
Breaded Pork Tenderloin panko encrusted and served with chipotle mayo **9**
Grilled Rubeen corned beef (or turkey), sauerkraut, Swiss cheese and 1000 island dressing on South Union Rye **9**
Crispy Asian Shrimp Wrap carrot, cucumber, red onion and bell pepper tossed in soy, with lettuce and Thai dressing **10**
Southwestern Veggie Burger with pepper jack cheese, avocado and chipotle mayo **9**
Blackened Chicken Wrap with black bean and corn salsa, cheddar cheese, lettuce, tomato and chipotle mayo **9.5**
Chicken and Roasted Red Pepper Melt provolone, caramelized onion, mushrooms on South Union Country Italian **9.5**

All sandwiches are served with choice of side
Add .50 for a Pub Salad or Caesar Salad

Seventeen Things That Are Not Sandwiches

- Brewery Chips** seasoned wedge cut fries topped with Monterrey Jack, Cheddar, bacon, green onion and sour cream **6/9**
Skillet Nachos seasoned ground beef, beans, tomato, onion, sour cream, Cheddar and Jack cheese, with tortilla chips **8**
Southwestern Chicken Caesar blackened chicken, tomato, cheddar and black bean and corn salsa in a tortilla shell **10**
Thai Cobb grilled chicken, avocado, tomato, bacon, rice noodles and hardboiled egg, with spicy Thai dressing **11**
Chicken Fried Chicken Salad mixed greens topped, tomato, bell pepper and cucumber, with honey jalapeno dressing **10**
Pub Salad mixed salad greens, Gorgonzola cheese, tomato, cucumber, red onion and garlic vinaigrette **4/8**
Caesar Salad with housemade croutons and dressing **4/8** Add chicken or blackened salmon **4**
Greek Salad tomatoes, cucumber, red onion, feta cheese with garlic vinaigrette, tabbouleh, humus and pita chips **11**
Blackened Salmon Spinach Salad roasted peppers, cucumber and cherry tomatoes, tossed with garlic vinaigrette **12**
Grilled Marinated Chicken boneless breast served over garlic mashed potatoes with roasted corn cream sauce **11**
Yankee Style Pot Roast slow cooked roast beef, potatoes and carrots in a hearty beef gravy **10**
Homestead Red Beer Battered Fish and Chips served with house cut fries and slaw **10**
Pork Cheek Tacos three housemade corn tortillas with roasted chili salsa, chopped onion, cilantro, and black beans **11.5**
Beef Tips Gorgonzola penne pasta, mushrooms and red onion tossed in gorgonzola cream sauce **12**
Spicy Pork Ramen with pork belly, boiled egg, tofu, bamboo shoots, green onion, soy sauce and housemade kim chi **10**
Linguine with Hazelnut Mushroom Pesto julienne carrot, tomato, spinach and toasted parmesan bread crumbs **11**
Chicken and Smoked Tomato Penne with red onion, spinach and butter sauce **10**

Soup

- Tallgrass Ale Cheese Soup** 2.5/4.5
Soup of the Day 2.5/4.5
Monday **Chicken and Wild Rice**
Tuesday **Vegetable Barley**
Wednesday **White Bean and Ham**
Thursday **Chicken Tortilla**
Friday **New England Clam Chowder**
Saturday **Tomato Basil**

Side Orders

- Crisp Rice Cake** 3
Sautéed Spinach 3
Black Beans 3
Garlic Mashed Potatoes 3
Baked Beans 3
Caesar Side Salad 4
Hand Cut Fries 3
Hand Cut Slaw 3
Sautéed Vegetables 3
Onion Rings 5
Pub Side Salad 4
Sautéed Asparagus 3.5

An 18% gratuity will be added to parties of eight or more

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness

Daily Lunch Features

Monday	French Dip sliced steak and Swiss cheese on a hoagie with au jus 8
Tuesday	Chicken Caesar Wrap crispy chicken, romaine, parmesan and croutons, with Caesar dressing 8
Wednesday	Baja Fish Taco's two housemade corn tortillas, beer battered fish, chipotle slaw and corn salsa 8
Thursday	Turkey Bacon Melt with Swiss cheese, 1000 island dressing, and tomato on Country Italian 8
Friday	Chicken & Hazelnut Mushroom Pesto Pasta with tomato, spinach and carrot 8
Saturday	Big Kid's Grilled Cheese Swiss, cheddar, tomato and bacon on County Italian 8

Beer and Wine

House Beers

Tallgrass Light	4.25
Vanilla Cream Ale	4.25
Homestead Red	4.25
Bandit IPA	4.25
Stonecutter Stout	4.25
Bandito Loco (Coming Soon)	4.25
Amber Waves of Grain (Seasonal)	4.25
Lakeside Wheat (Seasonal)	4.25
Sample Rack of All House Beers	9

Twelve Other Beers

We Are In To Right Now

Kostritzer Schwartzbier (12oz)	4.25
Anchor Porter (12oz)	4.5
Spaten Optimator (12oz)	5
Gonzo Imperial Porter (12oz)	6
Belhaven Scottish Pub Can (16oz)	6
Reissendorf Kölsch (12oz)	6.5
Weihnstephan Hefeweisbier (16oz)	7
Goose Island Bourbon County Stout (12oz)	8.5
Chimay Red (12oz)	9
Sutliff Hard Cider (750ml)	14
Boulevard Doublewide IPA (750ml)	15
Lindeman's Lambics (750ml)	16

We Also Have

Budweiser	3.75
Bud Light	3.75
Miller Lite	3.75
Michelob Ultra	3.75
O'Doul's Amber	3.75
Woodchuck Hard Cider	3.75

White Wine

Villa Donna Pinot Grigio, Italy	7/28
"J" Vineyards Pinot Gris, Russian River Valley	42
Monchhof Riesling, Germany	9/36
Sokol Blosser "Evolution" White Blend, Willamette Valley	40
Whitehaven Sauvignon Blanc Marlborough, New Zealand	8/32
Loredona Viognier, Lodi	32
Five Rivers Chardonnay, California	6/24
Sonoma Cutrer Chardonnay, Russian River Valley	9/36
Clos Pegase Chardonnay, Napa/Carneros	50

Red Wine

The Crusher Pinot Noir, Clarksburg	8/32
Wines by Joe Pinot Noir, Oregon	42
Plungerhead Zinfandel, Dry Creek	38
Penfold's "Rawson's Retreat" Merlot, Australia	6/24
Folie a Deux Merlot, Lodi	40
Vistalba Malbec/Merlot, Merdoza (Argentina)	8/32
Roshambo "Justice" Syrah, Dry Creek	44
Vascos Cabernet Sauvignon, Maipo Valley	7/28
Avalon Cabernet Sauvignon, Napa Valley	9/36
Ghost Pines Cabernet Sauvignon, Sonoma/Napa Valley	50
Torbreck "Juveniles" G/S/M, Barossa (Australia)	48