



Welcome to the Rohrbach Brewpub

Here, you will experience the world in which craft beer was first introduced to Rochester back in 1991. Featuring a lineup of hand-crafted ales and lagers, in addition to an extensive menu of handmade entrees, you're sure to find some new favorites or enjoy a trusted classic.

Rohrbach Brewing Company is Rochester's original craft brewery.

For 25 years, we have been devoted to serving our region some of the finest quality beers that the Flour City has to offer. We take pride in our region, our product, and our role in the community.

Our customers are passionate.

Rohrbach customers define a local community that appreciates great tasting, flavorful, classic beers.

We reciprocate their loyalty by consistently providing a top-quality product and innovating our selection, while remaining focused on our core classic brands.

Our ingredients are locally sourced.

Treat yourself to an exquisite meal compliments of our executive Chef Steve Frank and featuring some of the best ingredients from Swan Market, Amazing Grains, First Light Creamery, Lively Run Cheeses, Bostrom Farms and the Rochester Public Market.

Our beers are hand-crafted.

Using all two-row pale ale malt and the freshest hops, our classic styles have been crafted for 25 years. We brew several different beers; some are year round, some are seasonal and a few are single batch brews. They are available in bars, restaurants, and grocery stores throughout Rochester.

GRILLED VEGGIE FLATBREAD

charred, marinated, grilled eggplant, zucchini, roasted red peppers and red onion, served on a flatbread with roasted red pepper hummus and chevre. 9 also available as a wrap!

ROASTED CORN & BLACK BEAN SALSA

roasted corn, black beans, jalapeños, tomatoes, and onion, served with guacamole & homemade tortilla chips. 9



BREW'TINE

our spin on a classic. beer-battered french fries topped with smoked brisket, first light cheddar curds, smothered in house beef gravy. 9

NATHANIEL'S NACHOS DELUX

named after nathaniel rochester
homemade tortilla chips smothered in cheddar & queso cheese, topped with roasted tomatoes and onion. served with sour cream. 10 add bbq pulled pork or seasoned grilled chicken + 4

CHICKEN FINGER LAKES

four golden fried chicken strips with choice of barbecue sauce, bleu cheese, or honey mustard. served with beer-battered french fries. 9

THE PIEROGIE GUY'S

HANDMADE PIEROGIES

four tender pasta pockets fried and filled with choice of: buffalo chicken, served with bleu cheese, or potato cheddar, served with sour cream. 9

MUNICH PRETZEL

a warm spent grain pretzel served with choice of peanut butter honey mustard & whole grain german mustard or highland lager cheese sauce. 8

CORN HILL RYE DOG

three mini bratwurst fried in a rye-corn batter, and served with house mustard. 9

CRAB CAKES

three fresh maryland style pan seared lump crab cakes, with fennel slaw & lemon garlic aioli. 12

INNER LOOP ONION HOOPS

huge rings of fresh, sweet onions dipped in our homemade beer batter and fried to perfection. served with horsey dipping sauce. 8

"JUST EAST OF BUFFALO" STYLE WINGS

ten jumbo wings, tossed in choice of sauce. 11

homemade traditional buffalo sauce

(kind, agonizing, or somewhere in-between)

kickin' bourbon • cajun dusted

honey sriracha • garlic parmesan

country sweet • bbq.

extra sauce, celery, or bleu cheese + .50 ea

BEER BUDDIES

CHEF'S HOMEMADE SOUP DU JOUR

made with 100% freshness,
100% creativity, and 100% goodness.
we are so proud of our homemade
soups and we guarantee you'll
love them.

CHEDDAR HIGHLAND SOUP

a rich and creamy soup made with new england's
finest sharp cheddar cheese and our freshly
brewed highland lager with chopped smoked
bacon & onion. 5 bowl 4 cup

WHITE CHICKEN CHILI

a deliciously creamy chili loaded with beans,
chicken, bell peppers and onions, topped with
shredded cheese & chopped onions.
served with tortilla chips. 6 bowl 5 cup

SANTA FE CHICKEN SALAD

fresh greens topped with our roasted corn & black
bean salsa, tomatoes, cheddar jack cheese, tortilla
strips and seasoned chicken breast.
served with salsa-ranch dressing. 13

CHOPPED BUFFALO CHICKEN SALAD

fresh greens tossed with diced tomatoes, bacon,
celery and onions, in a creamy bleu cheese
dressing. topped with grilled buffalo style chicken
breast and crispy flour tortilla strips. 13

COBBS HILL SALAD

a hill of fresh lettuce topped with grilled chicken
breast, diced tomato, bacon, egg, and crumbly
bleu cheese. 13

SUSIE B. SPINACH SALAD

a bed of fresh spinach topped with granny smith
apple, red onions, craisins, first light chevre,
toasted almonds, balsamic vinaigrette. 12
add chicken + 4

CAYUGA BIBB SALAD

quinoa, cherry tomatoes, lively run "cayuga" bleu,
grilled zucchini, avocado, honey dijon
vinaigrette. 12. add chicken + 4

DRESSINGS

ranch • salsa ranch

russian • italian

balsamic vinaigrette

honey dijon vinaigrette

pesto vinaigrette

creamy bleu cheese

honey mustard

crumbly bleu cheese (+.50)

SOUPS & SALADS

QUESADILLAS

THE STANDARD

STANDARD BREWERY, ROCHESTER NY 1933-1940
flour tortilla filled with cheddar jack cheese,
fresh roasted tomato and red onion. 9
add santa fe chicken + 4

THE MONROE

MONROE BREWING CO, ROCHESTER NY ENDED WITH PROHIBITION
flour tortilla filled with our roasted corn & black
bean salsa, roasted tomato, and cheddar jack
cheese. 9
add santa fe chicken + 4
*quesadillas do not come with a side.

PORK BELLY SLIDERS (3)

scotch ale braised pork belly topped with spicy
chipotle cajun aioli and micro lettuce on sesame
brioche buns. 10

BEEF BRISKET MELT

smoked brisket topped with caramelized onions,
ny sharp cheddar cheese and drizzled with sweet
baby rays bbq sauce on grilled sourdough. 12

BEEF ON A WICK

slow roasted certified angus beef served steaming
hot on a fresh kimmelwick roll with a side of au jus
and horseradish. 10
smother it with peppers, onions, and swiss + 2

PARK AVE PANINI

sliced oven-roasted turkey layered with ny sharp
cheddar cheese, bibb lettuce and cranberry mayo
spread on a hot-pressed italian panini bread. 10

RAILROAD ST. HAM & CHEESE

german black forest ham piled high with melted
swiss on a grilled pretzel bun. served with a side
of homemade honey mustard. 10

ROHRBACH REUBEN

a true rohrbach favorite. house-braised corned
beef brisket stacked high with melted swiss,
russian dressing and sauerkraut on fresh baked
grilled rye. 11

PORK BELLY CUBANO

scotch ale braised pork belly, topped with black
forest ham, swiss, dill pickles, and mustard on
pressed ciabatta. 12

CRAB CAKE SAMMIE

a fresh maryland style pan seared lump crab cake
topped with fennel slaw and lemon garlic aioli
on bakery brioche. 13

LAGER BATTERED FISH SAMMIE

fresh haddock hand dipped in our famous house
beer batter, fried golden brown and served with
fries and coleslaw. 11

CRISPY RANCH CHICKEN WRAP

chopped chicken fingers tossed with cheddar jack
cheese, lettuce, bacon, and ranch dressing.
wrapped tightly in a flour tortilla. 10

all sammies are served on the freshest
locally-baked breads and rolls with a crisp dill
pickle and choice of side.

SIDES

homemade german potato salad
beer battered french fries
fresh side salad
homemade potato chips

substitute + 2
sweet potato waffle fries
soup du jour
beer battered onion hoops

SAMMIES & STUFF

if you're from rochester, we don't need to explain what a 'plate' is. if you're not from the area, try one and enjoy! all plates are served on a bed of mac salad and beer battered fries.

ROHRBACH BURGER

our famous specially seasoned house-ground giant 10oz burger cooked to your liking and topped with caramelized onions, american cheese, lettuce and tomato, served on grilled olive oil ciabatta. 12



featuring a juicy half-pound angus brisket blend cooked to your liking and served on the freshest local baked breads and rolls with a crisp dill pickle and choice of side.

RBC BURGERS

CALI BURGER

topped with guacamole, pepper jack cheese, crispy bacon and bibb lettuce on bakery brioche. 12

BOURBON BURGER

topped with sweet and spicy bourbon sauce and seasoned fried onions on bakery brioche. 12

BLACK FOREST BURGER

topped with black forest ham, swiss, german ammerlander gruyere, red onion, bibb lettuce and german mustard on a grilled pretzel bun. 12

CAYUGA BLEU

topped with lively run cayuga bleu cheese, maple peppercorn bacon, bibb lettuce and a spicy chipotle cajun aioli, on grilled olive oil ciabatta. 12

THE ROHRBACH PLATE

two juicy cheeseburgers topped with chopped red onion and our house hot sauce. 11

THE KNOCKWURST PLATE

two sausages topped with chopped red onion and our house hot sauce. 11

THE SWILLBURG PORK PLATE

pulled pork simmered in our house barbecue sauce poured over sour dough bread and topped with cheddar cheese. 11

THE BUFFALO CHICKEN PLATE

golden-fried chicken fingers drizzled with our kind wing sauce and topped with crumbly blue cheese. 11

RBC PLATES

SIDES

homemade german potato salad
beer-battered french fries
fresh side salad
homemade potato chips

substitute +2
sweet potato waffle fries
soup du jour
beer-battered onion hoops

note: the usda recommended internal temperature for ground beef is 160°

FROM THE GRILL

GERMAN SPECIALTIES

STATE STREET JÄGER SCHNITZEL

tender pork loin filet lightly seasoned and breaded, fried golden brown, and topped with brown mushroom gravy. served with braised sauerkraut and spätzle. 16

SCHNITZEL SAMMIE

fried pork schnitzel topped with sauerkraut and muenster cheese on a fresh baked roll. 10

ROHRBACH GERMAN SAUSAGE SPECIALTIES

your choice of knockwurst, smoked bratwurst, or cajun sausage served on a roll with house made sauerkraut and german potato salad. 9

KNOCKWURST & PIEROGIES

homemade pierogies filled with a creamy potato and cheddar stuffing sautéed with knockwurst and onions. served on a bed of sauerkraut. 17

GERMAN SAMPLER

your choice of three: knockwurst, smoked bratwurst, cajun sausage, pork schnitzel & gravy, scotch ale braised pork belly. served with german potato salad and sauerkraut. 18

GERMAN POTATO PANCAKES

homemade authentic german potato pancakes with a side of sour cream and applesauce. 8

LAUTERBACH LIVERWURST

german liverwurst with red onions and muenster cheese served on fresh baked pumpernickel bread with our house mustard. 9

SPÄTZEL UND KÄSE

spätzel dumplings tossed in a rich blend of cheddar and german ammanlander gruyere, topped with house cured bacon and toasted bread crumbs. 15 add buffalo chicken, knockwurst & onions, or bbq pork + 4

BREWHOUSE SPECIALS

served daily 5pm to 10pm. add a dinner salad to any entrée + 2.

BEEF STROGANOFF

braised beef brisket with roasted pearl onions and wild mushrooms simmered in our house beef gravy, tossed with fresh pappardelle pasta, and garnished with sour cream and scallions. 18

BUTCHER'S DAILY CUT

please ask your server about our chef's special choice offerings of the day. market

BOURBON CHICKEN & WAFFLES

buttermilk fried boneless chicken breast on a belgian waffle topped with maple peppercorn bacon and bourbon maple syrup. 17

CHEF'S DAILY CATCH

please ask your server about our chef's special choice offerings of the day. market

"ALL UP IN OUR GRILL" WEDNESDAYS

join chef steve on the patio!
served after 5pm, weather permitting

FISH FRY FRIDAYS SERVED ALL DAY

lager-battered haddock served
with fries and coleslaw

BREWHOUSE SPECIALTIES

HANDCRAFTED ALES & LAGERS

SIGNATURE CLASSICS

SCOTCH ALE 6.8% ABU
full-bodied ale brewed with a sweet finish

HIGHLAND LAGER 5% ABU
crisp, german-style amber lager

RAILROAD STREET IPA 6.5% ABU
well-balanced ipa with citrusy hops

VANILLA PORTER 5.9% ABU
rich, complex porter with vanilla added

BLUEBERRY ALE 4.5% ABU
ale with natural flavors added

SPACE KITTY 8.7% ABU
award-winning citra double india pale ale

ROHRBACH SEASONALS, NEOTERIC SERIES, & SMALL-BATCH BREWS

we're always brewing something new at rohrbach's. our ales and lagers change with the season, so ask your bartender what the latest brews are.

ROHRBACH SAMPLER

your choice of any four ales or lagers currently on tap. served on a flight board in 6oz glasses.

ROHRBACH DRAFT ROOT BEER

rohrbach's freshly house brewed root beer is non-alcoholic and the perfect accompaniment to any meal! try it with a scoop of vanilla bean ice cream.

WHITE WINES

GLASS | CRUET | BOTTLE

swedish hill chardonnay (new york)
6.00 8.00 22.00

heron hill unoaked chardonnay (new york)
6.75 8.75 28.00

toasted head chardonnay (california)
8.75 11.25 36.00

simply naked pino grigio (california)
6.00 8.00 22.00

salmon run chardonnay / riesling (new york)
6.00 8.00 24.00

matua sauvignon blanc (new zealand)
8.50 11.00 32.00

blufeld riesling essence (germany)
6.00 8.00 24.00

casa larga dry riesling (new york)
7.00 9.50 28.00

heron hill moscato (new york)
6.00 8.00 22.00

valckenberg gewurztraminer (germany)
6.75 8.75 28.00

berringer white zinfandel (california)
6.00 8.00 22.00

now in new york guests can take home their open bottle of wine for their continued enjoyment at home. please ask your server or bartender for assistance.

RED WINES

GLASS | CRUET | BOTTLE

dreaming tree crush red (california)
8.00 10.50

mark west pinot noir (california)
7.00 9.50

vendange cabernet (california)
5.00 16.00 CRUET / BOTTLE

14 hands cab sauvignon (washington)
27.00 BOTTLE ONLY

fox run merlot (new york)
38.00 BOTTLE ONLY

ravenswood zinfandel (california)
30.00 BOTTLE ONLY

SPARKLING WINES

ruffino prosecco (italy)
22.00 30.00 1/2 BOTTLE / BOTTLE

chateau frank brut (new york)
36.00 BOTTLE ONLY

WE PROUDLY SERVE PEPSI PRODUCTS

pepsi • diet pepsi • ginger ale • mist twist
mountain dew • pink lemonade
brewed iced tea • raspberry iced tea • hot tea
freshly ground costa rican bean coffee

BREWS & BEVERAGES • WINE