

FLATBREADS 9

THE CLASSIC

san marzano marinara sauce, cup & char pepperoni, mozzarella, and basil

MARKET GRILLED VEGGIE

seasonal vegetables served on a flatbread with roasted red pepper, hummus, goat cheese, and basil

also available as a wrap

COUNTRY SWEET CHICKEN

country sweet crispy chicken, bacon, and mozzarella topped with scallions and a ranch drizzle

SMALL-BATCH BACON 8

five strips of thick-cut candied bacon slathered with new york maple syrup & cinnamon and peppered brown sugar barbecue

*pair with
a pint!
12*

ROASTED CORN + BLACK BEAN SALSA 9

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



MUNICH PRETZEL 8

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

NATHANIEL'S NACHOS 10

Named after Nathaniel Rochester

housemade tortilla chips smothered in cheddar & queso cheese, topped with roasted tomatoes and onion, served with sour cream

add bbq pulled pork or seasoned grilled chicken +4

BREW'TINE 8

beer-battered french fries and *first light* cheddar curds smothered in house beef gravy
top with smoked beef brisket +3
top with braised pork belly +3
top with fried egg +2

THE PIEROGIE GUY'S HANDMADE PIEROGIES 9

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

CRAB CAKES 12

three fresh maryland style pan-seared lump crab cakes served with fennel slaw and lemon garlic aioli

CHICKEN FINGER LAKES 9

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

INNER LOOP ONION HOOPS 8

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

TRADITIONAL BUFFALO WINGS 12

ten jumbo wings tossed in choice of sauce

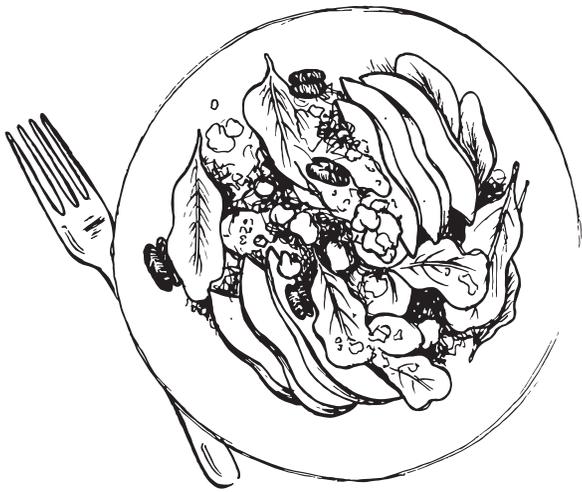
BONELESS WINGS 10

1 lb. of boneless chicken bites tossed in choice of sauce

Sauces:

| | | |
|---|--------------------|---------------|
| housemade traditional | kickin' bourbon | garlic parm |
| buffalo sauce | hot honey w/sesame | country sweet |
| (kind, agonizing, or somewhere in-between) | cajun dusted | barbeque |

extra sauce, celery, or blue cheese +.50 each



CHEF'S HOMEMADE SOUP DU JOUR

deliciously unique soups crafted daily to warm the soul almost as much as a beer...

CHEDDAR HIGHLAND SOUP 5 bowl | 4 cup

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

WHITE CHICKEN CHILI 6 bowl | 5 cup

a deliciously creamy chili loaded with beans, chicken, bell peppers and onions, topped with shredded cheese and chopped onions, served with tortilla chips

PEAR GORGONZOLA SALAD 13

pear, bacon, candied pecans, gorgonzola, and red onion on a bed of spinach topped with grilled chicken and balsamic vinaigrette

SANTA FE CHICKEN SALAD 13

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

CHOPPED BUFFALO CHICKEN SALAD 13

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

COBBS HILL SALAD 13

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

Dressings

| | |
|----------------------|----------------------------|
| ranch | honey dijon vinaigrette |
| salsa ranch | pesto vinaigrette |
| russian | creamy bleu cheese |
| italian | honey mustard |
| balsamic vinaigrette | crumbly bleu cheese (+.50) |

QUESADILLAS

THE STANDARD 9

Standard Brewery, Rochester Ny 1933-1949

flour tortilla filled with cheddar jack cheese,
fresh roasted tomato, and red onion
add *santa fe chicken* +4

THE MONROE 9

*Monroe Brewing Co., Rochester Ny
ended with prohibition*

flour tortilla filled with our roasted corn & black bean
salsa, roasted tomato, and cheddar jack cheese
add *santa fe chicken* + 4

quesadillas do not come with a side

BEEF BRISKET MELT 12

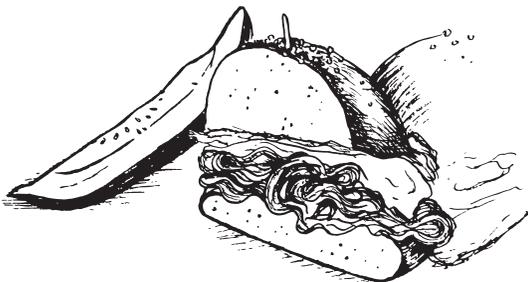
smoked brisket topped with caramelized onions and
new york sharp cheddar cheese, drizzled with *sweet baby ray's*
barbecue sauce, served on grilled sourdough

BEEF ON A WICK 10

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

PARK AVE PANINI 10

sliced turkey breast layered with new york sharp cheddar
cheese, bibb lettuce, and cranberry mayo on hot-pressed
italian panini bread



RAILROAD ST. HAM + CHEESE 10

german black forest ham piled high with melted
swiss on a grilled pretzel bun, served with a side of
housemade honey mustard

ROHRBACH REUBEN 11

a true *rohrbach* favorite: house-braised corned beef brisket
stacked high with melted swiss, russian dressing, and
sauerkraut on grilled marble rye

PORK BELLY CUBANO 12

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

CRAB CAKE SAMMIE 13

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

LAGER BATTERED FISH SAMMIE 11

fresh haddock hand-dipped in our famous house beer batter,
fried golden brown on bakery brioche, served with fries
and coleslaw

CRISPY RANCH CHICKEN WRAP 10

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

ALL SAMMIES ARE SERVED ON THE
FRESHEST LOCALLY BAKED BREADS
& 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
MACARONI SALAD
COLESLAW

SUBSTITUTE + 2

SWEET POTATO WAFFLE FRIES
SOUP DU JOUR
BEER BATTERED ONION HOOPS

BURGERS



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

ROHRBACH BURGER 13

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 an italian roll

CHEF STEVE'S BURGER FEATURE *market price*
certified angus beef burger creatively crafted by chef steve, changing with seasonal availability

CALI BURGER 12

topped with guacamole, pepper jack cheese, thick-cut bacon, and bibb lettuce on bakery brioche

BOURBON BURGER 2.0 12

topped with sweet + spicy bourbon sauce, bacon jam, seasoned fried onions, and pepper jack cheese on bakery brioche

BLACK FOREST BURGER 12

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

VEGGIE BURGER 11

housemade blend of black bean, chickpea, quinoa, and fresh diced vegetables topped with cheddar, bibb lettuce, tomato, onion, and chipotle mayo on bakery brioche

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

IF YOU'RE FROM ROCHESTER, WE DON'T NEED TO EXPLAIN WHAT A 'PLATE' IS. IF YOU'RE NOT FROM THE AREA, IT'S A MUST-TRY. ALL PLATES ARE SERVED ON A BED OF MAC SALAD + BEER BATTERED FRIES.

RBC PLATES

ROHRBACH PLATE 11

two juicy cheeseburgers topped with chopped red onion and our housemade hot meat sauce

KNOCKWURST PLATE 11

two sausages topped with chopped red onion and housemade hot meat sauce

SWILLBURG PORK PLATE 11

pulled pork simmered in our housemade barbecue sauce, poured over sourdough and topped with cheddar cheese

BUFFALO CHICKEN PLATE 11

golden-fried chicken fingers drizzled with our housemade buffalo sauce and topped with crumbly bleu cheese

Sides

HOMEMADE GERMAN POTATO SALAD

BEER BATTERED FRENCH FRIES

FRESH SIDE SALAD

HOMEMADE POTATO CHIPS

MACARONI SALAD

COLESLAW

SUBSTITUTE + 2

SWEET POTATO WAFFLE FRIES

SOUP DU JOUR

BEER BATTERED ONION HOOPS



GERMAN SPECIALTIES

STATE STREET SCHNITZEL 16

choice of jäger schnitzel served in mushroom brown gravy or schwarzwald schnitzel served with black forest ham and beer cheese sauce served with braised sauerkraut and spätzle

SCHNITZEL SAMMIE 10

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

ROHRBACH GERMAN SAUSAGE SPECIALTIES 9

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

KNOCKWURST + PIEROGIES 17

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

GERMAN SAMPLER 18

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

GERMAN POTATO PANCAKES 8

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

LAUTERBACH LIVERWURST 9

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

SPÄTZEL UND KÄSE 15

spätzel dumplings tossed in a rich blend of cheddar and german ammanlander gruyere, topped with thick-cut bacon and toasted bread crumbs
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 18

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

BUTCHER'S DAILY CUT market price

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

BOURBON CHICKEN + WAFFLES 17

two buttermilk fried chicken thighs topped with thick cut bacon, whipped maple butter, and fresh rosemary, drizzled with hot honey

CHEF'S DAILY CATCH market price

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

PRIME RIB WEDNESDAYS 18

12oz cut of slow roasted prime rib roast with au jus and horseradish served with baked potato and fresh vegetable

'FISH FRY' FRIDAYS

lager-battered haddock served with beer-battered french fries and coleslaw

ROHRBACH CLASSIC ALES & LAGERS

SCOTCH ALE 6.8% ABV

full-bodied ale brewed with a sweet finish

HIGHLAND LAGER 5% ABV

crisp, german-style amber lager

RAILROAD STREET IPA 6.5% ABV

balanced india pale ale with citrusy hops

VANILLA PORTER 5.9% ABV

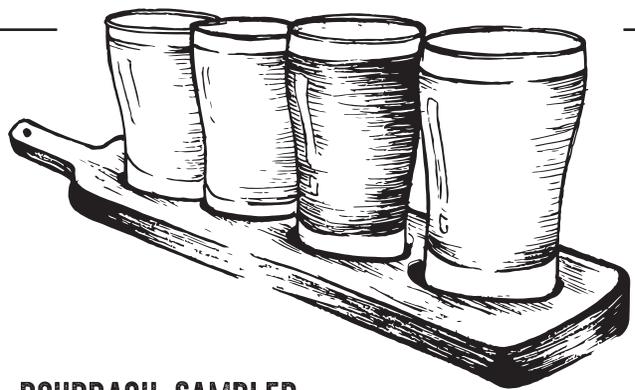
rich, complex porter with vanilla added

BLUEBERRY ALE 4.5% ABV

blonde ale with natural blueberry flavor

SPACE KITTY 8.7% ABV

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

BLACKBIRD CIDER

premium draft

ROHRBACH SAMPLER

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

WHITE WINES

| | GLASS | CRUET | BOTTLE |
|--|-------|-------|--------|
| swedish hill chardonnay <i>new york</i> | 6.00 | 8.00 | 22.00 |
| heron hill unoaked chardonnay <i>new york</i> | 6.75 | 8.75 | 28.00 |
| toasted head chardonnay <i>california</i> | 8.75 | 11.25 | 36.00 |
| simply naked pino grigio <i>california</i> | 6.00 | 8.00 | 22.00 |
| salmon run chardonnay/riesling <i>new york</i> | 6.00 | 8.00 | 24.00 |
| monkey bay sauvignon blanc <i>new zealand</i> | 8.50 | 11.00 | 32.00 |
| blufeld riesling essence <i>germany</i> | 6.00 | 8.00 | 24.00 |
| heron hill dry riesling <i>new york</i> | 7.00 | 9.50 | 28.00 |
| rosatello moscato <i>italy</i> | 6.00 | 8.00 | 22.00 |
| valckenberg gewurztraminer <i>germany</i> | 6.75 | 8.75 | 28.00 |
| beringer white zinfandel <i>california</i> | 6.00 | 8.00 | 22.00 |

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

RED WINES

| | GLASS | CRUET | BOTTLE |
|---|-------|--------------|--------|
| dreaming tree crush red <i>california</i> | 8.00 | 10.50 | --- |
| mark west pinot noir <i>california</i> | 7.00 | 9.50 | --- |
| woodbridge cabernet sauvignon <i>california</i> | 5.00 | cruet/bottle | 16.00 |
| 14 hands cabernet sauvignon <i>washington</i> | | bottle only | 27.00 |
| coyote moon winery marquette <i>new york</i> | | bottle only | 30.00 |
| ravenswood zinfandel <i>california</i> | | bottle only | 30.00 |

SPARKLING WINES

| | | | |
|------------------------------------|------------|-------------|--------------|
| ruffino prosecco <i>italy</i> | 1/2 bottle | 22.00 | bottle 30.00 |
| chateau frank brut <i>new york</i> | | bottle only | 36.00 |

ROHRBACH DRAFT ROOT BEER

rohrbach's freshly house brewed root beer is non-alcoholic try it with a scoop of vanilla bean ice cream

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