

▼▼ =vegan
▼ =vegetarian.

ROOT DOWN BREWING CO.

Kitchen Hours:
Mon-Thurs 4-9PM
Fri-Sat 11-11PM
Sunday 11-8PM

HOUSE SAUCES: Chipotle Maple BBQ / Curry Dry Rub / Buffalo / Vegan Buffalo / Brew Tang / Korean

SMALLS

▼ Loaded Nachos \$11 ▼

Corn tortilla chips, white cheddar, queso, roasted peppers and onions, salsa, lettuce, avocado puree, lime sour cream, and scallions.

▼▼ Sub vegan queso - \$1 ▼▼

Add chicken - \$2 // Add brisket - \$3

Biscuit Basket \$6.50

A basket of 4 of our cheddar biscuits served with creamy bacon jalapeño dip

Smoked Wings \$10.50

House smoked wings tossed in one of our house sauces, served w/ carrots & celery. Add a side of ranch or blue cheese - \$0.50

▼▼ Hummus Plate \$9 ▼▼

House made hummus topped with fresh chimichurri, served with toasted pita, carrots, celery, olives, cucumbers, and bell peppers.

▼ Soft Pretzel Sticks \$9 ▼

4 beer-braised soft pretzel sticks coated in salt, served with house mustard and queso.

▼▼ Sub vegan queso - \$0.50 ▼▼

▼▼ Cauli Bites \$9 ▼▼

Beer-battered cauliflower tossed in one of our house sauces. Served with ranch, blue cheese, or vegan peanut.

ENTREES

Served with pickle and a side salad. Sub the salad for steak fries for \$1.50. // Side of fries: \$3

Brisket on a Biscuit \$12

2 house made cheddar biscuits with slow-roasted brisket, melted pepper jack, diced pork belly, roasted onions, and chipotle maple BBQ sauce.

Cubano \$11

Thin-sliced roasted pork loin, ham, dill pickles, swiss cheese, and yellow mustard on a pressed steak roll.

Pesto Chicken Sandwich \$10.50

Roasted chicken breast, bacon, smoked gouda, balsamic glaze, and fresh basil pesto on toasted ciabatta.

RD Club \$10

Ham, roasted chicken, sliced pork belly, Cooper sharp cheese, iceberg lettuce, marinated tomatoes, and chipotle lime aioli on 3 slices of country toast.

Roast Pork Sandwich \$11

Roasted pork loin, broccoli rabe, roasted long hots, provolone, and roasted garlic puree on a steak roll.

▼▼ "Cheesesteak" Hoagie \$9.50 ▼▼

Baked cremini mushroom and chickpea mix, roasted onions, roasted peppers, vegan queso, shredded lettuce, and marinated tomatoes on a vegan sub roll.

Sub Cooper sharp American \$.50 // Sub roasted chicken \$2 // Sub brisket \$3

▼ Burrito Gordito \$9 ▼

White Rice, refried black beans, spicy corn, salsa, pepper jack, fajita veggies, and pickled jalapenos.

▼▼ Sub vegan queso - \$1 // Add chicken - \$2 // Add Brisket - \$3

Korean Salmon Tacos \$12

Roasted salmon, pickled red onion, shredded carrot, alfalfa sprouts, toasted sesame seeds, Korean BBQ.

Belly of the Beast Tacos \$11.50

Diced pork belly, vibrant purple slaw, pickled jalapenos, chipotle maple BBQ sauce, and scallions.

▼▼ Buffalo Cauliflower Tacos \$10.50 ▼▼

Shredded iceberg, beer battered cauliflower, vegan buffalo, avocado puree, crispy garlic lentils, and scallions.

Hot Dog \$6.50

All-beef hot dog from Denver, PA. Add bacon or queso - \$0.50

consuming raw or undercooked meats, fish, eggs may increase your risk of food-borne illness. Especially if you have certain medical conditions
if you have any food allergies, please speak to a staff member.