



# THE TAPROOM

**V** Vegetarian **VR** Vegetarian Upon Request  
**GF** Gluten Free **GFR** Gluten Free Upon Request

## SHARE PLATES

### PORK RINDS \$5

House-made ranch seasoning

### GARLIC FRIES \$7

Fresh garlic, parsley (V)

### CAJUN FRIES \$8

Cajun seasoning, parsley, sautéed onions & peppers, served with WRB sauce (V)

### TRUFFLE FRIES \$11

Truffle oil, parmesan, parsley (V)

### ONION RINGS \$12

Served with Sriracha ranch (V)

### GARLIC PRETZEL BITES \$10

Fresh garlic, garlic oil, parmesan, red pepper aioli (V)

### CLASSIC BIG PRETZEL \$14

Beer cheese sauce, Dijon mustard (V)

### BONE-IN WINGS \$15

Ten per order | Choice of buffalo sauce, orange honey BBQ, cajun dry rub

## SANDWICHES

*Choice of Garlic Fries, Cajun Fries, or half Kale Salad  
Onion Rings or Truffle Fries +3*

### TURKEY CLUB WRAP \$18

Smoked turkey breast, bacon, cheddar, lettuce, tomatoes, red onions, garlic rosemary aioli, flour tortilla

### BLACK BEAN BURGER \$18

Housemade black bean patty, blue cheese crumbles, lettuce, tomatoes, red onions, buffalo sauce, Challah bun (V)

### KENTUCKY FRIED CHICKEN \$22

Deep-fried chicken thighs, cheddar cheese, lettuce, red onions, dill pickles, Duke's mayo, habanero mustard, pretzel bun (GFR)

### WRB BURGER\* \$20

Two 4 oz. RL Valley beef patties, cheddar cheese, lettuce, tomatoes, red onions, dill pickles, WRB sauce, Challah bun (GFR)

### GIOVANNI BURGER\* \$22

Two RL Valley beef patties, American cheese, Tuscan red sauce, sautéed peppers, Texas toast (GFR)

## MAINS

### KALE SALAD \$12

Kale, strawberries, Primus walnuts, goat cheese, shallots, strawberry IPA dressing(V, Vegan Upon Request)  
*Add Grilled or Fried Chicken/Black Bean Patty +\$7*

### VEGGIE TACOS \$14

Three per order | Taco seasoned cauliflower, black beans, pickled red onions, Cotija cheese, cilantro lime crema, micro cilantro (V)

### PIEROGI \$16

Cheese & potato pierogi, grilled chicken, bacon, buffalo sauce, ranch crema, scallions, fresh herbs (VR)

### SMOTHERED BURRITO \$18

Walking Taco braised chicken, cilantro rice, black beans, lettuce, pico de gallo, cheddar, house-made taco sauce, cilantro lime crema (VR)

### FISH & CHIPS \$20

(614) Lager beer-battered cod, house tartar sauce, WRB beer vinegar, WRB garlic fries

**HEAD CHEF** Kristopher Ludwig **SOUS CHEFS** Ryan Moore & Steven Moorehead

**GENERAL MANAGER** Kaitlyn Stockton

All menu items are prepared in a common kitchen, inform your server of any allergies or dietary restrictions you may have.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.