



THE TAPROOM

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

SHARE PLATES

PORK RINDS \$5

House-made Alabama white BBQ 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 WRB sauce and house-made hot sauce (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, cajun dry rub, ranch dry rub

SANDWICHES

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

TURKEY RACHEL \$18

Smoked turkey breast, Swiss cheese, cole slaw, Russian dressing, marbled rye (GFR)

BLACK BEAN BURGER \$18

Housemade black bean patty, feta cheese, olive tapenade, arugula, red onions, balsamic aioli (V)

KENTUCKY FRIED CHICKEN \$22

Lettuce, red onions, dill pickles, Duke's mayo, habanero mustard, cheddar cheese, pretzel bun

WRB BURGER* \$20

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

RODEO BURGER* \$22

Two RL Valley beef patties, hatch chile cheese, pickled jalapeños, beer-battered onion rings, BBQ sauce, sesame seed bun (GFR)

MAINS

KALE SALAD \$12

Kale, strawberries, Primus walnuts, goat cheese, shallots, strawberry IPA dressing(V, Vegan Upon Request)
Add Grilled or Fried Chicken +\$5

VEGGIE TACOS \$14

Three per order | Taco seasoned cauliflower, lettuce, pico de gallo, chipotle crema, micro cilantro (V)

PIEROGI \$16

Cheese & potato pierogi tossed in ranch seasoning, grilled chicken, bacon, sautéed onions, sour cream (VR)

KIELBASA MAC \$17

Smoked cheddar cheese sauce, kielbasa, sautéed onions and peppers, fresh herbs

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.

WOLF'S RIDGE BREWING HOUSE DRAFTS

PICK 5 FLIGHT \$15 | BARREL-AGED CHOICES IN FLIGHT +\$2 EACH - DRAFT LIST SUBJECT TO CHANGE

614 LAGER \$7

Light Midwestern Lager | 4.2%

WALKING TACO \$7

Mexican Lager with Lime | 4.5%

WRB SELTZER \$7

Orange Blackberry | 6.5%

HEFE \$6

Hefeweizen | 5.0%

DAYBREAK \$7

Coffee Vanilla Cream Ale | 5.0%

WOLF'S RIDGE IPA \$7

India Pale Ale | 6.2%

BIG JUICY \$8

Hazy Double IPA (10 oz.) | 7.9%

GOOD BANTER \$7

English Style Pale Ale | 4.8%

DREAMBOAT \$8

Oatmeal Stout | 5.2%

DOUBLE SHOT DAYBREAK \$8

Imperial Coffee Vanilla
Cream Ale (10 oz.) | 8.0%

RARE VANILLA CALVADOS

DIRE WOLF* \$11

Imperial Sout with Rare Wild
Vanilla Beans Aged in Calvados Apple
Brandy Bottles (10 oz.) | 5.0%

SPECIALTY FLIGHTS

WRB CORE \$9

(614) Lager | Daybreak | Wolf's Ridge IPA

SEASONAL \$9

Rotating Selection

BUILD YOUR OWN \$15

Choice of five, 5oz. drafts.

*Barrel-aged choices subject to +2
additional charge per choice.*

ZERO PROOF

FREE WAVE \$7

NA Hazy IPA, Athletic Brewing Co. < 0.5% ABV

SPECIAL EFFECTS \$7

NA Pils, Brooklyn Brewery < 0.5% ABV

HOUSE ICED TEA \$5

Mint Green, caffeinated

BOTTLED SOFT DRINKS \$5

Cola, Diet Cola, Root Beer, Ginger Ale, Orange Soda,
Lemon Limeade, Ginger Beer, Club Soda

WINE & CIDER

MAD MOON HARD CIDERS \$6

Treacherous Cranberry | Semi-Sweet Cran-Apple | 6.0%

WHITE BLEND \$10

Scarpetta, Italy, 2021

SANGIOVESE \$10

Scarpetta, Italy, 2021

ROSÉ \$10

Scarpetta, Italy, 2021

HOUSE COCKTAILS

BASIC BETTY \$11

Vodka, rose wine, aloe liqueur, lime, soda

COOL WATER \$11

Tequila, vodka, aloe & ancho chili liqueur, lime

SILVER DOLLAR PONY \$12

Bourbon, Aperol, lemon, bitters

ISLAND RHYTHMS \$11

Rum, amaro, falernum (*almond allergy*), lime

TAPROOM OLD FASHIONED \$12

Bourbon, rye, demerara, orange bitters, big rock