

Try a glass of our house-brewed root beer or iced tea!

We believe in fresh, hot, straight-from-the-smoker BBQ.

We smoke with wood from local orchards--no electric smokers here! As a bonus, we also bake our own fresh bread!

Our goal is to provide tender, mouth-watering BBQ with beautiful smoke rings every time.

Follow us on Facebook & Instagram

\* Items with an asterisk can be raw, undercooked, or cooked to the customer's liking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.

## Starters

**POT STICKERS** Pot stickers cooked to perfection and served with a sweet chili sauce. \$12.00

**AHI NACHOS** Wonton chips, seaweed, sushi sauce, homemade pico de gallo, ahi tuna, wasabi mayo, avocado, and sesame seeds. \$16.00

**CHICKEN TENDERLOINS** Homemade breaded strips, served with fries. \$14.50

**DAN'S DEEP-FRIED MUSHROOMS** Battered and breaded in Dan's secret recipe and deep-fried to a golden brown. \$13.00

**NACHOS** Homemade pico de gallo, cheddar jack and olives, all layered over fresh tortilla chips. Pick your choice of ground beef, in-house slow-smoked pulled pork, or shredded chicken. Served with salsa, sour cream, and guacamole. Full \$16.00 Half \$12.00

**POTATO SKINS** Fried potato boats with your choice of cheddar, bacon, and green onions or seasoned beef and pepper jack. Served with sour cream. \$13.50

**STUFFED AVOCADO** Lump crab, shrimp, roasted bell pepper, onions, celery, basil, and Louis sauce. \$14.50

**MOZZARELLA STICKS** Try this one served with our homemade red sauce. \$11.00

**QUESADILLA** Grilled flour tortillas layered with pepper jack, cheddar, homemade pico de gallo and your choice of seasoned chicken, in-house slow-smoked pulled pork, or ground beef. Served with sour cream and guacamole. \$14.00

**RMBC WINGS** Party wings fried crispy and tossed in your choice of any of our signature wing sauces: **Traditional fire/Jamaican jerk/Savory BBQ/Teriyaki glaze/Thai peanut/Buffalo/Luuu BBQ/Honey BBQ**

1/2 lb. \$11.75 1 lb. \$17.00 1.5 lbs. \$22.00 2 lbs. \$27.00

**INFERNO WINGS** One lb. breaded spicy wings. \$15.50

## Salads \_\_\_\_\_ Make any of our great salads into a wrap with soup, salad, fries or chips. \$14.50

**CHILI LIME SHRIMP SALAD** Romaine, tomatoes, avocado, olives, black bean and corn salsa, shrimp cooked in chili lime sauce, and topped with tortilla strips. Full \$16.50 Half \$13.50 Add steak tri-tip \$3.00

**SPINACH SALAD** Fresh spinach topped with almonds, bacon bits, egg, Gorgonzola, tomatoes, and red onions. Full \$14.00 Half \$12.00

**GREEK SALAD** Romaine, Kalamata olives, chicken breast, feta cheese, cucumbers, cherry tomatoes, green peppers, and red onions. Full \$14.50 Half \$12.00 Add steak\* or shrimp or salmon\* (blackened or regular) \$5.00

**THE CHEF** Mixed greens, diced ham, turkey, tomatoes, olives, Swiss, cheddar, sliced hardboiled egg, bacon, and red onions. Full \$15.50 Half \$11.50

**SUPER FOOD SALAD** Fresh greens with walnuts, Gorgonzola, avocado, apple chunks, green onions, cucumbers, and Craisins. Served with choice of dressing. Full \$15.00 Half \$12.00 Add broiled chicken \$3.00 / Steak\* or shrimp or salmon\* (blackened or regular) \$5.00

**DA COBB** Made with fresh greens, diced tomatoes, avocado, bacon, Gorgonzola, chicken, hardboiled egg, and red onion. Full \$15.00 Half \$12.00

**BLACK & BLEU\*** Blackened tri-tip, fresh greens, bacon, tomatoes, Gorgonzola, red onions, and choice of dressing. Full \$15.50 Half \$12.50

**TACO SALAD** Served in a crunchy tortilla shell with chopped greens, pepper jack, cheddar, homemade pico de gallo, olives, and your choice of seasoned beef, shredded chicken, or in-house slow-smoked pulled pork. Served with sour cream, salsa, and guacamole. Full \$15.50 Half \$12.50

**SALMON CAESAR\*** Blackened or regular Pacific salmon, romaine, Parmesan, homemade croutons, olives, cherry tomatoes, red onions, and topped with parsley. Full \$17.50 Half \$13.00 / Regular Caesar Full \$11.00 Half \$9.00

**CRAB & SHRIMP LOUIS\*** Crisp romaine lettuce, lump crab, shrimp, boiled egg, grape tomatoes, avocado, cucumber, asparagus, lemon wedges, and chopped green onions. Full \$17.50 Half \$14.00

## Burgers

Our commitment to a better burger begins with our own ground 100% Angus beef and bacon ends, hand-smacked to perfection. Served with lettuce, tomato, onions, and mayo. Your choice of salad, soup, homemade chips, tater tots, or home style, beer, or shoestring fries. Add onion rings for \$1.00.

### THE CLASSIC\*

Just one great burger. \$13.50

Add any item below for just \$1.00 Add two items \$1.75 Add three items \$2.50

**Add-ons:** bacon, ham, fried egg\*, sautéed mushrooms, fresh grilled jalapeños, pineapple, onions, peppers, avocado, pepper jack, Swiss, cheddar, or Gorgonzola

### HAWAIIAN SIGNATURE BURGER\*

Teriyaki sauce, grilled ham, pineapple, and Swiss make this a local favorite!

\$15.50

### BLACK & BLEU\*

Seasoned with Cajun spice and topped with Gorgonzola and grilled bacon.

\$15.50

### BBQ BURGER\*

Bacon, onion rings, BBQ sauce, and cheddar. \$15.50

### DAVE'S MAGNIFICENT SOUTHWEST GUACAMOLE BURGER\*

1/2 lb. hand-smacked ground Angus beef patty. Includes bacon, mayo, lettuce, pepper jack cheese, and piled mountain high with pico de gallo, salsa, and guacamole. \$17.00

### BIG BOY CRISPY CHICKEN BURGER

6oz chicken breast dipped in buttermilk, dredged in flour, egg, and panko, then deep-fried to perfection. Served with mayo or honey mustard, tomato, pickle, lettuce, and onion. \$16.00

All sandwiches and wraps are served with choice of salad, soup, homemade chips, tater tots, or home style, shoestring, or beer fries. Add onion rings for \$1.00.

## Sandwiches & Wraps

**PRIME RIB DIP** A generous portion of slow-roasted prime rib on a toasted hoagie roll. Served with au jus. \$15.00 Try it Philly cheesesteak style \$16.50

**BRISKET SANDWICH** House-smoked brisket, Tillamook extra sharp white cheddar, crispy pickles, and BBQ sauce. Served with coleslaw and choice of side. \$17.00

**CUBAN** Our in-house slow-smoked pulled pork, sliced ham, Swiss, dill pickles, and Dijon mustard on a grilled croissant. \$15.00

**BBQ PULLED PORK** Our in-house slow-smoked pulled pork cooked up with savory BBQ on a toasted hoagie with cheddar and coleslaw. \$15.00

### COUNTRY FRIED STEAK SANDWICH\*

Served with mayo, sautéed onions, mushrooms, and a side of brown gravy. \$14.50

**ITALIAN GRINDER** Pepperoni, salami, Canadian bacon, pepperoncini, olives, tomatoes, and mozzarella baked on a hoagie. Topped with Italian balsamic dressing. \$15.50

**CALIFORNIA WRAP** Bacon, lettuce, tomato, diced chicken breast, cheddar jack, and ranch dressing, all rolled in a warm tortilla. May substitute crispy chicken upon request. \$15.00

**REUBEN** Slow-cooked seasoned corned beef, fresh-baked rye bread, Swiss, sauerkraut, and Thousand Island dressing. \$15.00

**GYRO** This will have your taste buds soaring! Served with shoestring fries, feta cheese, onions, fresh-ground lamb, tzatziki sauce, tomatoes, and a lemon wedge. \$15.00

### THE FARMER

Served with mayo, smoked pork belly, ham, bacon, over-easy egg, smoked cheddar, and pickled red onions on a toasted bun. \$17.00

### HALIBUT SANDWICH

Deep-fried to perfection! Served with lettuce, tomatoes, pickle slices, and choice of tartar or Cajun sauce. \$17.00



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### BERMUDA TRIANGLE FISH TACOS

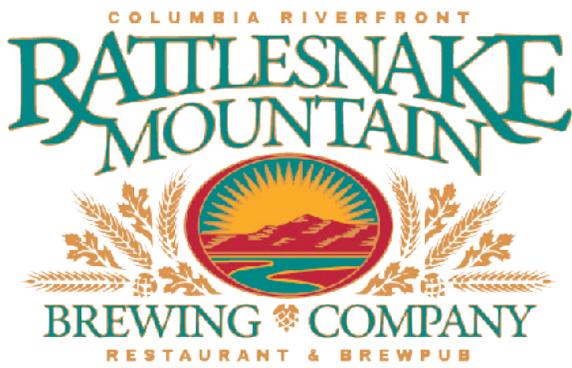
Beer-battered fish, cabbage, homemade pico de gallo, and Cajun tartar. Served on three corn tortillas. \$17.00

Try them instead with chicken, steak\*, or pulled pork and your choice of chipotle mayo or ranch.

Talk to your server or call 509-783-5747 for your catering needs!

Additional sauces  
\$0.35

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## Entreés

All entrées are served with your choice of salad, soup, or garlic toast, unless specified.

**SPAGHETTI & MEAT SAUCE** A RMBC favorite! Comes with homemade meat sauce and topped with shaved Parmesan, mozzarella, and basil. Served with garlic bread. \$15.00

**FISH & CHIPS** Beer-battered cod deep-fried to a golden brown. Served with coleslaw, choice of starch, house tartar, and fresh cut lemons. Four pieces \$15.50 Two pieces \$11.00

**SEAFOOD PLATTER\*** 8oz popcorn shrimp, four pieces of beer-battered cod, 8oz clam strips, 10oz calamari, and home style fries. Served with tarter sauce, cocktail sauce, and lemons. Serves 4-6 people. \$30.00

**CEDAR PLANK SALMON\*** Fresh out of the Pacific, this salmon is cooked on a plank and smothered in a lemon-lime dill sauce. Served with seasonal vegetables and rice pilaf. \$19.50

**CHICKEN PARMESAN** Seasoned chicken with a buttery crispy panko coating baked to perfection atop a bed of angel hair pasta, house-made marinara sauce, basil, provolone, and Parmesan. Served with garlic bread and choice of soup or salad. \$19.00

**COUNTRY FRIED STEAK\*** Served with rice pilaf, brown gravy, and seasonal vegetables. Full \$16.00 Half \$12.00

**PRIME RIB STIR FRY** A RMBC favorite! This dish includes broccoli, spaghetti, carrots, celery, green onions, yellow onions, bell peppers, chili garlic sauce, prime rib, garlic, and egg. Topped with sesame seeds and parsley. \$17.00

**STEAK & SHRIMP\*** 8oz choice cut top sirloin, deep-fried shrimp, rice pilaf, seasonal vegetables, and garlic toast. \$28.00

**SPINACH ARTICHOKE CHICKEN** Broiled chicken breast, artichokes, spinach, cherry tomatoes, mushrooms, olives, onions, and broccoli topped with a Cajun cream sauce. Served with garlic toast and rice pilaf. \$17.50

**CHICKEN ALFREDO** Broiled chicken breast, Alfredo sauce, broccoli, and topped with Parmesan. Served with garlic bread. \$17.00

## Specialty & The Lighter Side

### SEAFOOD LINGUINE

This delicious dish includes scallops, mussels, steamed clams, bay shrimp, hand-crushed tomatoes, chili flakes, Parmesan, and onions. Topped with basil and parsley. \$22.50

### SALMON BOWL

This dish is just delicious. Served with your choice of salmon or ahi tuna, green bell peppers, poached egg, avocado, basmati rice, sesame oil, Japanese seasonings, and sushi sauce. \$17.00

### BROILED HERB CHICKEN & VEGGIES

Two chicken breasts seasoned with a house blend of basil, minced garlic and spices. Broiled and sliced thin over a bed of seasonal vegetables, sautéed and topped with cheddar jack. \$16.00 Substitute steak\* or shrimp \$5.00

### CHIPOTLE BLACK BEAN BURGER

Spicy vegetable and black bean patty topped with pepper jack and served with chipotle mayo. \$15.00

## Pizzas

**ULTIMATE PEPPERONI** Pepperoni, mozzarella, and house sauce.  
Small \$11.50 Medium \$16.75 Large \$20.25

**MEAT EATER** Pepperoni, ground beef, Italian sausage, bacon, salami, mozzarella, and house sauce.  
Small \$12.50 Medium \$17.00 Large \$23.50

**CLASSIC ITALIAN** Salami, pepperoni, Italian sausage, tomatoes, mozzarella, and fresh basil, hand-tossed and brushed with garlic and extra virgin olive oil.  
Small \$11.50 Medium \$16.75 Large \$22.50

**TWISTED HAWAIIAN** Sriracha-infused red sauce, tomatoes, pineapple, Canadian bacon, sausage, bacon, mozzarella, cheddar, and Asiago cheese.  
Small \$13.50 Medium \$19.50 Large \$24.00

**RMBC COMBO** Canadian bacon, ground beef, pepperoni, bacon, salami, Italian sausage, mozzarella, red and green peppers, olives, onions, mushrooms, and fresh basil.  
Medium \$20.50 Large \$28.00

**HAWAIIAN KING** Flavors of the islands. Canadian bacon, pineapple, mozzarella, and house sauce.  
Small \$11.50 Medium \$16.75 Large \$22.50

**FLAT BREAD PIZZA** Choice of Canadian bacon or pulled pork, mozzarella, feta, spinach, sun-dried tomatoes, Kalamata olives, red onions, garlic butter, and oregano.  
Small \$12.00 Medium \$17.00 Large \$23.00

**BUFFALO CHICKEN PIZZA**  
Mozzarella, red onions, green onions, bacon, diced chicken strips, ranch dressing, and buffalo sauce.  
Small \$12.50 Medium \$16.50 Large \$23.00

**TACO PIZZA**  
Shredded mixed cheese, pico de gallo, taco meat, romaine, corn chips, black olives, and Tapatio sauce.  
Small \$12.50 Medium \$16.50 Large \$23.00

**BRISKET PIZZA** Smoked brisket, red and green onions, portobello mushrooms, tomatoes, mozzarella, cheddar, olives, BBQ sauce, and cilantro.  
Small \$13.75 Medium \$21.50 Large \$29.00

**DILL PICKLE PIZZA** Mozzarella, Parmesan, pickles, dill, and garlic cream sauce.  
Small \$12.50 Medium \$16.75 Large \$22.50

## Desserts

**BROWNIE BITES**  
Miniature brownies cooked to perfection and served with vanilla bean ice cream, white chocolate, whipped cream, and a cherry on top. \$7.00

**DEATH BY CHOCOLATE**  
Chocolate cake served with a chocolate porter sauce, white chocolate, vanilla bean ice cream, and topped with fluffy whipped cream. \$9.00

**CHOCOLATE BROWNIE ECSTASY**  
Chocolate brownie, vanilla bean ice cream, chocolate syrup, maraschino cherries, Oreo cookie crumbles, and whipped cream. \$8.00

**ICE CREAM SANDWICH BAR**  
House-made peanut butter chocolate chip cookie bar, vanilla bean ice cream, whipped cream, and peanut butter frosting. \$8.50

**NEW YORK CHEESECAKE**  
Cheesecake topped with strawberries and garnished with whipped cream. Served with vanilla bean ice cream. \$8.00

**SALTED CARAMEL BROWNIE**  
Salted caramel brownie, fire-roasted apples, and whipped cream drizzled with caramel. Served with caramel pecan ice cream. \$8.75



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or call 509-783-5747  
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