



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

We smoke with wood from local orchards--no electric smokers here!

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

* 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.

POT STICKERS Chicken 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 choice of side. \$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 and salsa. \$13.50

STUFFED AVOCADO Shrimp, roasted bell pepper, onions, celery, basil, and Louis sauce. \$14.50

MOZZARELLA STICKS 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

IRISH TWINKIES Bacon-wrapped jalapeños stuffed with corned beef, cream cheese, and garlic. \$13.00

SEARED AHI TUNA* Coated in sesame seeds, pan-seared, and thinly-sliced. Served with sesame ginger sauce, wasabi leaf, and a pickled ginger rose. \$17.50

DEEP-FRIED CALAMARI Fresh rings and tentacles hand-tossed in house breading, with a sweet and spicy calamari sauce. \$14.00

CRISPY CAULIFLOWER Deep-fried and served with honey BBQ or honey mustard. \$13.50

SMOKED PORK FRIES Served with melted cheese, garlic aioli, cilantro, and pickled red onions over fries. \$13.50

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/Buffalo/Luau BBQ/Honey BBQ**
Your choice of 1/2 lb, 1 lb, 1.5 lbs, or 2 lbs. Market Price

INFERNO WINGS One lb breaded spicy wings. \$16.00

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* \$5.00

SPINACH SALAD Fresh spinach topped with almonds, bacon bits, egg, Gorgonzola, tomatoes, and red onions.
Full \$14.00 Half \$12.00
Add broiled chicken \$4.00
Add steak* or shrimp or salmon* (blackened or regular) \$5.00

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, hardboiled egg, bacon, and red onions.
Full \$15.50 Half \$11.50

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

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, croutons, olives, cherry tomatoes, red onions, and topped with parsley.
Full \$17.50 Half \$13.00
Regular Caesar Full \$11.00 Half \$9.00

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 \$4.00
Add steak* or shrimp or salmon* (blackened or regular) \$5.00

Burgers

Our commitment to a better burger begins with ground 100% Angus beef and is served with lettuce, tomato, onions, and mayo. It continues with your choice of salad, soup, homemade chips, tater tots, or fries (choice of sweet potato, shoestring, or beer-battered). Substitute 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, and pepper jack cheese piled mountain high with pico de gallo, salsa, and guacamole. \$17.00

BIG BOY CRISPY CHICKEN BURGER

A 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 fries (choice of sweet potato, shoestring, or beer-battered). Substitute onion rings for \$1.00.

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. \$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 topped with coleslaw. \$15.00

TURKEY CRANBERRY SANDWICH

Cinnamon bread smothered in house-made cranberry cream cheese with turkey and Swiss. \$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! Feta cheese, onions, fresh-ground lamb, tzatziki sauce, tomatoes, and a lemon wedge. \$15.00

THE FARMER*

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

CLUB HOUSE SANDWICH

Ham, turkey, cheddar, Swiss, lettuce, tomato, bacon, and honey mustard spread over sourdough. \$16.00

Sandwiches & Wraps



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

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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Pepsi products

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Entreés

SPAGHETTI & MEAT SAUCE

An RMBC favorite! Comes with homemade meat sauce and topped with shaved Parmesan, mozzarella, and basil. Served with garlic toast and choice of soup or salad. \$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

STEAMER CLAMS

Baby clams steamed with butter, garlic, lemons, and herbs. Served with garlic toast. \$17.50

CEDAR PLANK SALMON*

Cooked on a plank and smothered in a lemon-lime dill sauce. Served with seasonal vegetables, rice pilaf, garlic toast, and choice of soup or salad. \$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 toast and choice of soup or salad. \$19.00

PRIME RIB STIR FRY

An 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. Served with garlic toast and choice of soup or salad. \$17.00

STEAK & SHRIMP*

8oz choice cut top sirloin, deep-fried shrimp, rice pilaf, seasonal vegetables, garlic toast, and choice of soup or salad. \$28.00

CHICKEN MARSALA

Pan-seared chicken breast sautéed with mushrooms, Swiss, onions, and Marsala wine. Served with garlic toast and your choice of soup or salad. \$18.50

CHICKEN ALFREDO

Broiled chicken breast, Alfredo sauce, broccoli, and topped with Parmesan. Served with garlic toast and your choice of soup or salad. \$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. Served with garlic toast and your choice of soup or salad. \$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

BOSTON VEGGIES

Fresh seasonal veggies herb-steamed with aged white cheddar. Served with garlic toast. \$16.00
Add chicken \$4.00
Add shrimp or salmon* (blackened or regular) \$5.00

CHIPOTLE BLACK BEAN BURGER

Spicy vegetable and black bean patty topped with pepper jack and served with chipotle mayo. Served with your choice of side. \$15.00

Pizzas

We start selling pizzas at noon on Saturdays and Sundays.

ULTIMATE PEPPERONI Pepperoni, mozzarella, and house sauce.
Small \$12.50 Medium \$16.75 Large \$20.25

MEAT EATER Pepperoni, ground beef, Italian sausage, bacon, salami, mozzarella, and house sauce.
Small \$13.00 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 \$12.00 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 \$21.50 Large \$29.00

HAWAIIAN KING Flavors of the islands. Canadian bacon, pineapple, mozzarella, and house sauce.
Small \$13.00 Medium \$17.50 Large \$22.50

FLAT BREAD PIZZA 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 \$13.00 Medium \$17.50 Large \$23.00

TACO PIZZA
Shredded mixed cheese, pico de gallo, taco meat, romaine, corn chips, black olives, and Tapatio sauce.
Small \$13.00 Medium \$17.50 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

ICE CREAM SANDWICH BAR
House-made chocolate chip cookie, vanilla bean ice cream, and whipped cream. \$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 iced tea!

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or call 509-783-5747
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