



530-224-9791

http://www.reddingentreeexpress.com

Final Draft 338-1198

Alcohol - BEER

You MUST purchase food in order to purchase alcohol. "No Contact Deliveries" are not possible for orders that contain alcohol. ID will be checked. The name on the credit card must match the ID shown at the door. The purchaser must be present to receive alcohol deliveries. 21 and over only. Driver's license, State ID or a valid passport are the only acceptable forms of ID. No exceptions.

- Carnegie Kolsch - 64 oz. \$22.00 Growler
- Carnegie Kolsch - 32 oz. \$10.00 Crowler
- Kolsch. 5% ABV. 26 IBU.*
- True Blood Orange Kolsch - 64 oz. \$24.00 Growler
- True Blood Orange Kolsch - 32 oz. \$12.00 Crowler
- Kolsch. 5% ABV. 26 IBU.*
- Tart Berry Sour - 64 oz. \$26.00 Growler
- Tart Berry Sour - 32 oz. \$13.00 Crowler
- Sour - Berliner Weisse. 3.5% ABV. 4 IBU.*
- Ryan-O Red - 64 oz. Growler \$22.00
- Ryan-O Red - 32 oz. Crowler \$10.00
- Red Ale - American Amber/Red. 6.3% ABV. 35 IBU.*
- Passive Aggressive IPA - 64 oz. \$22.00 Growler
- Passive Aggressive IPA - 32 oz. \$10.00 Crowler
- IPA - Session/India Session Ale. 5% ABV. 48 IBU.*
- Attention Deficit IPA - 64 oz. \$22.00 Growler
- Attention Deficit IPA - 32 oz. \$10.00 Crowler
- IPA - American. 6.8% ABV. 48 IBU.*
- That's What He Said - 64 oz. \$26.00 Growler
- That's What He Said - 32 oz. \$13.00 Crowler
- Belgian Tripel. 9.2% ABV. 48 IBU.*
- Crazy Pils - 64 oz. Growler \$22.00
- Crazy Pils - 32 oz. Crowler \$10.00
- Pilsner - German. 4.9% ABV. 31 IBU.*
- Miso Blackberry Blonde - 64 oz. \$24.00 Growler
- Miso Blackberry Blonde - 32 oz. \$12.00 Crowler
- Blonde Ale. 5.3% ABV. 17 IBU.*
- Miso Blonde - 64 oz. Growler \$22.00
- Miso Blonde - 32 oz. Crowler \$10.00
- Blonde Ale. 5.3 % ABV. 17 IBU.*

Appetizers

- Fried Green Beans \$9.99
- Crispy Onion Tempura Batter*
- Green Beans, Comes with a Side of Ranch*
- Crispy Fried Artichokes \$9.99
- House Beer Battered Artichoke*
- Hearts Fried to Perfection! Served with Lemon Habenero Aioli*
- Beer Cheese & Pretzel Bites \$9.99
- House Made Beer Cheese Paired with a Mound of Tasty Pretzel Bites*
- Cowboy Corn Poppers \$9.99
- Cream Cheese, Bacon & Jalapeno Breaded Corn Bites. Served with our House Made Ranch*
- Brew Pub Chicken Wings (8) \$11.99
- Choose your style: Honey BBQ, Buffalo, Sesame Soy, Peanut Butter (choose up to 2 sauces)*
- Street Nachos \$11.99
- Chicken or Carne Asada. Tortilla Chips, Nacho Cheese, Black Beans, Topped with Pico De Gallo and Sour Cream. Chipotle Salsa on the Side*
- Tempura Shrimp \$11.99
- Jumbo Shrimp Lightly Dipped in Tempura Batter and Fried Until Perfectly Crisp*
- Dirty Fries \$11.99
- House Smoked Tri-Tip, Pico De Gallo, Feta Cheese, Cilantro and Garlic Aioli on top of Our Sidewinder Fries*
- Fish Tacos (3) \$11.99
- Choose Between House Beer Battered Cod, or Grilled Cod! Overtop, Cabbage Slaw, Drizzled Chipotle Aioli, Cilantro and Lime Wedges*
- Ultimate Chicken Nuggets \$11.99
- Bite Size Chicken Nuggets (Made with Fresh Sliced Chicken Breast) Choose your Style: Plain, Honey BBQ, Buffalo, Peanut Butter*
- Adult Mac and Cheese \$11.99
- Housemade Mac and Cheese. Fontina, White Cheddar and Mozzarella Cheese Topped with Crunchy Breadcrumbs. Share with a Group or Devour Solo!*
- Hand Breaded Calamari \$11.99
- Fresh Calamari, Hand Battered in our Housemade Seafood Batter Served with Tartar Sauce and Lemon Habenero Aioli.*
- Street Tacos (5) \$11.99
- House Marinated Carne Asada or Chicken. Cilantro & Onions. Chipotle Salsa & Lime Wedges.*

Sides & Soups

- Potato Salad \$5.99
- Housemade Classic Potato Salad with Dill Pickles and Classic Seasoning.*
- Sidewinder Fries \$5.99
- Beer Battered and fried to Golden Perfection*

Signature Craft Burgers

- All Served with your choice of side**
- BBQ Brisket Burger \$14.99
 - 1/2 lb Angus Beef, Loaded with House Smoked Brisket, Mayo, BBQ Sauce, Pepper Jack, Coleslaw and pickles.*
 - Jefferson Bacon Burger \$14.99
 - 1/2 lb Angus Beef Patty, BBQ Sauce, Bacon, Pepper Jack Cheese, & House Made Onion Rings.*
 - Brewmaster Burger \$14.99
 - 1/2 lb Angus Patty, Pepper Jack, Lettuce, Avocado, Beer Bacon, Raspberry Jam & Aioli*
 - The California Burger \$14.99
 - 1/2 lb. Angus Beef Patty, Lettuce, Tomato, Avocado, Grilled Onions, Mayo, and Cheddar Cheese*
 - The Beyond Burger \$14.99
 - The BEST Veggie burger ever. 1/4lb Beyond Meat Patty, Pickles, Lettuce, Tomato, Onion, Mayo*
 - Ahi Tuna Burger \$14.99
 - Seared Ahi Tina with Red Pepper Mayo, Lettuce, Avocado, Red Onion and Tomato*
 - Stuffed Blue Cheese Burger \$14.99
 - Stuffed 1/2 lb. Angus Beef with Jalapeno & Mozzarella, Blue Cheese Crumble & Blue Cheese Aioli*
 - Sweet and Saucy Burger \$14.99
 - Coffee Rubbed 1/2 LB Angus Beef, Candied Bacon, and Crispy Onion Straws Drizzled in a House Made Dr. Pepper BBQ Sauce!*
 - The Crowd Pleaser Burger \$14.99
 - 1/2lb Angus Beef, Cheddar, Pepper Jack, Bacon, Swiss, Mayo. Can you see how it got it's name?*
 - Peanut Butter Jelly Time Burger \$14.99
 - 1/2 lb. Angus Beef Patty, Spicy Peanut Sauce, Candied Bacon, Beer Bacon Raspberry Jam, Pepper Jack Cheese*

House Signatures & Sandwiches

- Ribeye Steak Dinner \$19.99
- 10 oz. Angus Ribeye cooked to perfection. Comes with Sauteed Seasonal Vegetables and a Baked Potato*
- New York Steak Dinner \$15.99
- 8 oz New York Strip Steak, Grilled to Perfection, Sauteed Seasonal Vegetables and a Baked Potato*
- Beef Ravioli \$15.99
- Braised Beef Ravioli Smothered in House Made Marinara Sauce, Topped with Parmesan Cheese*
- Turkey Club Sandwich \$15.99
- Oven Roasted Turkey, Black Forest Ham, Bacon, Swiss, Lettuce, Tomato, Onion, Mayo on Toasted Sourdough*
- Chicken Marsala \$15.99
- Chicken Breast with Mushrooms*

Haley's Comet - 64 oz. Growler ~~\$26.00~~
Haley's Comet - 32 oz. Crowler ~~\$13.00~~
Blond Ale. 8.7% ABV. 22 IBU.
Grapefruit Aggressive IPA - 64 oz. Growler \$24.00
Grapefruit Aggressive IPA - 32 oz. Crowler \$12.00
IPA - Session/India Session Ale. 5% ABV. 48 IBU.
Obsessive Compulsive IPA - 64 oz. Growler ~~\$26.00~~
Obsessive Compulsive IPA - 32 oz. Crowler ~~\$13.00~~
IPA - Imperial/Double. 8% ABV. 114 IBU.
Julie Brown - 64 oz. Growler \$22.00
Julie Brown - 32 oz. Crowler \$10.00
Brown Ale - American. 5.4% ABV. 28 IBU.
Collusion - 64 oz. Growler \$26.00
Collusion - 32 oz. Crowler \$13.00
Stout - Russian Imperial. 10.5% ABV. 73 IBU.
Imperial Blueberry - 64 oz. Growler \$40.00
Imperial Blueberry - 32 oz. Crowler \$20.00
Cider - Traditional. 11.5% ABV. N/A IBU. Humbolt Cider Company.
Mosaic XPA - 64 oz. Growler \$22.00
Mosaic XPA - 32 oz. Crowler \$10.00
Pale Ale - American. 6.2% ABV. 36 IBU.
Anniversary Two - 750 ml Bottle \$20.00
Barrel Aged 2019 Vintage. Porter - Imperial/Double. 10.2% ABV. 66 IBU.
Anniversary Three - 750 ml Bottle \$20.00
Barrel Aged 2020 Vintage. Porter - Imperial/Double. 10.2% ABV. 69 IBU.

Garden Side Salad \$5.99
Lettuce, Tomatoes, Cucumber, Red Onion, Croutons
Super Colossal Onion Rings \$5.99
Hand Dipped Beer Battered Colossal Onions
Mashed Potatoes & Gravy \$5.99
Mashed Red Potatoes & Homestyle Country Gravy
Rice \$5.99
Housemade Steamed White Rice
Cup of Soup of the Day \$4.00
Bowl of Soup of the Day \$7.00

Desserts

Warm Julie Brownie \$9.99
Warm Fudgy Brownie Infused with Julie Brown, Chocolate Chunks, Pecans and Caramel
Ultimate Cheesecake \$9.99
Choose from Cheesecake Topping: Chocolate, Caramel, Blueberry or Blackberry

Beverages

Synergy Kombucha Trilogy - 16 oz. \$6.00
Synergy Kombucha Trilogy - 32 oz. Crowler \$13.00
Synergy Kombucha Trilogy - 64 oz. Crowler \$24.00
Kombucha. 0.3% ABV. N/A. IBU
Pepsi \$2.50
Diet Pepsi \$2.50
Root Beer \$2.50
Dr. Pepper \$2.50
Sierra Mist \$2.50
Lemonade \$2.50
Raspberry Iced Tea \$2.50
Regular Iced Tea \$2.50

and Marsala Sauce, Mashed Potatoes & Side of Sauteed Seasonal Vegetables.
Homestyle Chicken Strips \$14.99
Fresh Chicken Breast Dipped in house made Batter comes with Choice of Side
Ultimate Chicken Sandwich \$14.99
Grilled or Crispy Chicken. Choose your Ultimate Style. (Club, Southwest, Hot & Spicy)
Steak Kabobs \$15.99
2 Loaded Skewers of Tender Steak with Peppers & Onions Over a Bed of Mushroom Risotto
Creamy Pesto Tortellini \$15.99
4 Cheese Vegetable Tortellini in a Pesto Cream Sauce with Parmesan Cheese and Sauteed Seasonal Vegetables.
The New Yorker Sandwich \$15.99
8 oz New York Strip Steak on Hoagie Roll with Pepper Jack, Lettuce, Tomato, Grilled Onions, Mushrooms and Mayo
Philly Cheese Steak Sandwich \$15.99
Seasoned Chopped Steak, Mushrooms, Peppers & Onions, Mayo & Provolone Cheese on a Hoagie Roll
Beer Battered Fish & Chips \$15.99
Large Pieces of Atlantic Cod dipped in house made Tempura Beer Batter
Pastrami On Rye \$14.99
Sliced Pastrami, Spicy Mustard Slaw. Grilled Red Onions and Swiss on Marbled Rye Bread
Brisket French Dip \$14.99
A House Favorite! Sliced Brisket, Swiss & Mayo on a Hoagie Roll, Side of Au Jus.

Salads & Wraps

Ahi Tuna Salad \$15.99
6 oz Ahi Steak, Tomatoes, Cucumber, Avocado, Shredded Carrots, Cilantro and Crispy Wontons with Sesame Ginger Dressing
Unbeatable Peach Salad \$14.99
Roasted Beets, Grilled Peaches, Candied Pecans, Lettuce, Sesame Ginger Dressing. Not a Vegan? Add Grilled Chicken & Goat Cheese for \$2 Extra
Loaded Cobb Salad \$14.99
Lettuce, Tomatoes, Avocado, Grilled Chicken Breast, Bacon, Egg, Cucumber & Bleu Cheese Crumbles
Filet Mignon Steak Salad \$15.99
Lettuce, Tomato Wedges, Bleu Cheese Crumbles, Bacon, Creamy Balsamic Dressing & Grilled Fillet Mignon Topped with Fried Onions
Spicy Blat Wrap \$13.99
Spicy Candied Bacon, Lettuce, Avocado, Tomatoes, Chipotle Aioli, Wrapped in a Flour Tortilla