**Fresh Beer**

...and more of it.

We're proud to say that you'll always get your money's worth... and your beer's worth at TableRock. The beer doesn't get any fresher than this — straight from the tanks you see behind the bar to your glass — and we'll serve it to you in 20 ounce or 16 ounce American Pints. If our Imperial Pint is too much of a good thing, we'll be happy to bring you a 14 ounce glass, or, if you'd like to try a variety of hand-crafted brews, order our 3 ounce sample sizes.

**Imperial Pint**
- 20 oz: $3.00
- 14 oz: $2.50
- Sample: 3 oz: $1.00

**Depot Gold** — A golden-colored ale made from pale malted barley exhibiting some sweetness and a full malt flavor. Named in honor of our favorite piece of Boise architecture. Depot Gold is also referred to as the "tracing bear" because it is a good starter beer for those new to microbrews.

**White Bird Wheat** — A golden-hued ale made from barley malt and soft, white Northwest Winter Wheat malt. This American-style wheat beer typically serves with a slight lemon... a small amount of visibility haze and is mild in flavor with a somewhat tangy finish.

**HeffWeizen** — A superlative, thirst-quenching German-style wheat beer made from a blend of wheat malt, three barley malts and Vienna and Munich hops. The desired roughness in this unfiltered ale comes from suspended yeast particles that contribute to HeffWeizen's unique flavor and high degree of drinkability.

**Razzberry Ale** — A refreshing wheat beer with unmistakable but not overwhelming hints of raspberry. This naturally-conditioned non-filtered ale is made with a blend of wheat and barley malts, raspberry, and a small addition of Mt. Hood hops to balance the sweetness.

**TableRock Red** — This is a reddish amber Pale Ale made from a blend of four barley malts and two Northwest grown hop varieties. The dominant flavor is that of floral hops leading to a complex citrus-like dry finish.

**T.D.'s Nut Brown Ale** — An English style brown ale made with a blend of pale, amber and brown malts. Its signature is a sweet, nut or coffee-like flavor. T.D.'s Nut Brown Ale has been highly praised by many beer judges and other industry professionals and is the favorite of many visiting brewers from around the country. Named in honor of its creator, TableRock's brewmaster, Terry Dennis.

**Limited Editions**

**Brewer's Whims** — Along with the above brews which are always on tap, we offer seasonal and special beers dependent on the whims of our brewers.

**Beer to Go**

Your favorite TableRock brews are available in refillable take-out containers called Growlers (pints or quarts used in English pubs). These convenient jugs are perfect for picnics, barbecues or any special occasion. Ask your server to "fill it up!"

- Glass Growler
  - 1/2 Gallon: $3.50
  - Gallon: $5.00
- Growler Fill-Up
  - 1/2 Gallon: $7.50
  - Gallon: $14.00
- Insulated Growler Pouch
  - $17.95

**The Clothes Rack**

All clothing items are available in a variety of sizes and colors. Check out the wall display to see what we've got! To purchase, ask your server for assistance.

- **Tee Shirts**
  - $12.00
- **Long Sleeve Tee Shirt**
  - $20.00
- **Golf Shirts**
  - $26.00
- **Sports Caps**
  - $14.00

**Gift Ideas**

Our shirts, caps and Growlers make great gifts for any occasion. And just a reminder — a TableRock Gift Certificate is a gift people love to receive. They can be purchased in the amount you choose and will make great presents for your food and beer loving friends.

The beers noted by the green box can be found in bottles at your favorite retail store.

**Having a Gathering?**

For larger get togethers, kegs of TableRock beer are available for purchase through Spirit Distributors in Boise. Call 378-0550.
APPETIZERS

Philly Soft Pretzel — Warm & chewy. Enjoy it with zesty ballpark mustard. 1.50

Chicken Quesadilla — Spicy chicken, cheddar & jack cheese & green onions in a soft grilled flour tortilla — served with Table Rock salsa. 3.95

Chicken & Black Bean Nachos — Crunchy tortilla chips smothered with Mexican-spiced chicken, black beans, cheese, tomatoes, green onions & lime sour cream — served with Table Rock salsa. 5.95

Scotch Egg — Hard boiled egg wrapped in hearty country sausage & deep fried — served with hot mustard. 1.95

Buffalo Bites — This boneless version of Buffalo Wings is made with tender chicken breast smothered in traditional Buffalo Sauce. Served with creamy garlic dressing. 4.25

English Banigs — Traditional English sausage — served with hot mustard. 2.95

Killer Bread — Sourdough bread broiled with a “killer” topping of garlic, basil, parmesan, mayo & black olives. 2.95

Table Rock Fries — Our famous mildly spiced, battered fries. Half order 1.95 Full order 2.95

Basket of Onion Rings — Crispy, lightly spiced. 4.25

SANDWICHES

Crab Cake Sandwich — Lightly spiced crab cake, fried Southern style, & served with lettuce & tartar sauce on a sesame seed bun. Served with slaw. 6.95

Smoked Turkey — Layers of smoked turkey, creamy Havarti cheese, tomato, lettuce, onion & house mayo on sourdough or wheat. 5.95

Reuben — Oven roasted corned beef topped with Table Rock sauerkraut, Grayecheese & Russian dressing on toasted rye. Served with salaw. 6.95

Table Rock Club — A tasty combination of smoked turkey, bacon, Canadian bacon & roasted red pepper plus tomato, lettuce, onion & house mayo on toasted sourdough. 6.95

The Veggie — Cream cheese, sliced avocado, alfalfa sprouts, jicama & havarti cheese, held high with lettuce, tomato, onion & house mayo on whole wheat bread. Served with slaw. 5.75

CHILIS, SOUPS, ETC.

Today's Soup — Our chef's equivalent of a Brewer's whim. 1.95 Bowl 2.95

Chicken & Black Bean Chili — Thick, savory chili from our authentic Mexican recipe. 2.50 Bowl 3.95

Table Rock Jalapeno Chili — Smoky, hot chili topped with cheddar cheese, tomatoes, green onions & lime sour cream. 2.50 Bowl 3.95

New Orleans Red Beans & Rice — Our famous rendition of a Cajun favorite. 2.50 Bowl 3.95

Black Beans — Flavored with bacon, jalapenos & lEEKs. 2.50 Bowl 3.95

SALADS

Santa Fe Chicken Salad — Lightly spiced, breaded & sauteed chicken breast on a bed of fresh greens with tomatoes, green onions, alfalfa sprouts & roasted walnuts served with jalapeño honey dressing & crispy French bread. 6.95

Chicken Salad Hong Kong — Tender chunks of chicken marinated in a combination of ginger, garlic & white wine served over a bed of fresh greens tossed with sesame-soy dressing. 5.95

Curry Spinach Salad — Crisp spinach tossed with crunchy Golden Delicious apples, currants, carrots, jack cheese & curry dressing. Served with crispy French bread. 5.95

Lemon Pepper Chicken Salad — Tender strips of chicken marinated in a spicy blend of lemon pepper & garlic, served over a bed of fresh greens tossed with garlic basil dressing. 5.95

Chicken Pecan Pasta Salad — Delicately poached chicken & tender rotelle pasta with red grapes, onions, broccoli, jicama & basil parmesan dressing. Topped with fresh grated parmesan & roasted pecans. Served with crispy French bread. 7.25

Table Rock Cobb — Tender shrimp, crunchy chicken, chopped egg, tomato & blue cheese on request. Served with crispy French bread. 6.95

Mexican Chicken Salad — Spicy chicken, crisp lettuce, tomatoes, green onions, jicama, jack cheese & tortilla chips — served with cumin dressing & salsa. 7.25

BURGERS

All of our burgers are 1/2 pound of lean ground beef, grilled to order & served with lettuce, tomato, onion, pickles, house mayo & our famous Table Rock fries.

Basic Burger — See above. 5.95

Bacon Cheddar Burger — Basic burger plus crisp bacon & smooth cheddar cheese. 6.50

Mushroom Brie Burger — Our half-pound burger topped with Brie cheese, sautéed mushrooms, lettuce & house mayo. 6.75

Table Rock Teriyaki Burger — Topped with pineapple & teriyaki sauce. 6.75

Rio Burger — Jack cheese, avocado & salsa top this favorite! 6.25

Chili Burger — Served open faced & topped with spicy Table Rock jalapeno chili, cheese, tomatoes, green onions & lime sour cream. 6.75

Chicken Burgers

All of our chicken burgers are served with lettuce, tomato, onion, pickle, house mayo & our famous Table Rock fries.

Chicken Burger — Beer marinated chicken breast grilled & topped with honey mustard. 6.95

Hawaiian Chicken Burger — Beer marinated chicken breast grilled & topped with teriyaki pineapple salsa. 5.95

Table Rock Chicken Burger — Beer marinated chicken breast grilled & topped with jack cheese. 5.95

Chicken Cordon Bleu Burger — Beer marinated chicken breast lightly breaded, sautéed & topped with Gruyère cheese & Canadian bacon. 6.50

Diamondback Chicken Burger — Beer marinated chicken breast grilled & topped with jalapeño BBQ sauce. 6.75

Rio Chicken Burger — Beer marinated chicken breast grilled & topped with jack cheese, avocado & salsa. 6.75
**Pub Specials**

Rattlesnake Ribs — A one & a half pound rack of baby-back pork ribs, slow baked for tenderness in beer & jalapeno BBQ sauce. Served with a house salad & spicy ranch dressing. ........................................... 13.95

Lasagne Primavera — Layers of fresh pasta, broccoli, zucchini, carrots, onions, mushrooms & peppers blended with alfredo, marinara & pesto sauce. .......................................................... 7.25

Fish & Chips — Crisp, golden Alaskan cod & TableRock fries. Served with house slaw. ....................................................... 8.95

Fresh Salmon — Thick salmon fillet grilled & topped with lime-ginger butter. Served with rice & black beans. ....................................................... 9.95

Grilled Halibut — Pacific halibut fillet grilled & topped with sour cream-pepper sauce. Served with lemon-tossed green beans & an Asian cucumber salad. ........................................... 7.95

Beer Marinated Chicken Breast — Tender chicken breast grilled to perfection. Served with black beans & red pepper salsa. ........................................... 5.95

Penne Pasta — A classic blend of mushrooms, artichoke hearts, green onions & penne pasta, covered with light cream tomato sauce & baked with jazz & parmesan cheese. ........................................... 7.25

Smoked Chicken & Ravioli — A classic blend of smoked chicken, cheese filled ravioli, artichoke hearts, green onions & black olives in a delectable cream sauce on a bed of fresh spinach. Served with crusty French bread. ........................................... 6.95

Shepherd’s Pie — Savory beef stew topped with hearty oven-browned mashed potatoes & parmesan cheese. Served with French bread. ........................................... 6.95

**Sausages**

Bratwurst — Two plump German bratwurst steamed in beer & broiled. Served with TableRock sauerkraut & creamy mashers. ........................................... 6.95

Bangers & Mashers — Three English sausages broiled & served with mushy peas. ........................................... 4.95

Louisiana Hots — Spicy, succulent Cajun sausage broiled & served on a bed of our famous New Orleans red beans & rice. ........................................... 4.95

Hot Dog — Plump, juicy dog with your choice of condiments. Served with TableRock fries. ........................................... 2.95

**Sides**

Saloon Slaw — Slaw tossed with carrots, jicama & pecans in a special beer dressing. ........................................... 1.25

Red Potato Salad — Tender red potatoes in a sour cream-dill dressing. ........................................... 1.95

TableRock Sauerkraut — Our special kraut baked with bacon, juniper berries, caraway seeds & a touch of dry sherry. ........................................... 1.25

Creamy Mashers — Mashed potatoes blended with lots of butter & milk. ........................................... 1.25

TableRock Fries — Our famous mildly spiced, battered fries. Half Order 1.95 Full Order 2.95

Dinner Salad — Fresh greens & chopped tomatoes topped with grated parmesan & our house parmesan dressing. Large 2.75 Small 1.75

**Just for Kids**

Chocolate Peanut Butter Pie — Creamy peanut butter filling. Chocolate cookie crust, thick fudge topping, topped with whipped cream. ........................................... 3.95

Bread Pudding & Rum Sauce — The ultimate comfort food. ........................................... 3.95

Better Than Your Average Chocolate Mousse — Semi-sweet Belgian chocolate blended with all the right things. Rich, thick & delicious. ........................................... 3.95

Marion Berry Cobbler — Plump Oregon Marion berries with a traditional cobbler topping. Just like Grandma tried to make. ........................................... 3.95

Vanilla Ice Cream — A la mode 1.75 A la mode w/ 2 scoops 2.25

Chocolate Sundae — Vanilla ice cream covered with rich chocolate sauce, whipped cream & chopped peanuts. ........................................... 3.25

Chocolate Brownie Sundae — A rich chocolate brownie crown with vanilla ice cream, chocolate sauce & whipped cream. ........................................... 4.95

Chocolate Brownie — Luscious chocolate brownie topped with whipped cream. ........................................... 2.50

**Desserts**

Coffee, Tea, Herbal Tea, Iced Tea ........................................... 1.00

Milk, Orange Juice ........................................... 1.50

Soft Drinks ........................................... 1.50

Chocolate Cola, Lemon-Up, TableRock Fizz ........................................... 1.50

Crystal Geyser ........................................... 1.50

Clearly Canadian ........................................... 2.00

**Beverages**

Wine — Cabernet Sauvignon, Chardonnay, White Zinfandel. Glass 2.75 1/2 Bottle 5.75 Bottle 11.00

Bottled Beer — Bud, Bud Light, Coors, Coors Light, Michelob, Michelob Light, Miller Genuine Draft ........................................... 2.00

Non-Alcohol Beer — Shenips, O’Doul’s ........................................... 2.00

**Other Offerings**

In addition to our handcrafted TableRock microbrews, we offer the following beverages:

Wine — Cabernet Sauvignon, Chardonnay, White Zinfandel. Glass 2.75 1/2 Bottle 5.75 Bottle 11.00

Bottled Beer — Bud, Bud Light, Coors, Coors Light, Michelob, Michelob Light, Miller Genuine Draft ........................................... 2.00

Non-Alcohol Beer — Shenips, O’Doul’s ........................................... 2.00
### Salads

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<tr>
<td>Santa Fe Chicken Salad</td>
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<tr>
<td>Hong Kong Chicken Salad</td>
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<tr>
<td>Curry Spinach Salad</td>
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<td>Lemon Pepper Chicken Salad</td>
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<td>Chicken Pecan Pasta Salad</td>
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<td>TableRock Cobb</td>
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<td>Mexican Chicken Salad</td>
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### Pub Specials

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<tr>
<td>Rattlesnake Ribs</td>
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<tr>
<td>Lasagne Primavera</td>
<td>7.25</td>
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<tr>
<td>Fresh Salmon</td>
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<tr>
<td>Grilled Halibut</td>
<td>8.95</td>
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<tr>
<td>Beer Marinated Chicken Breast</td>
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<tr>
<td>Penne Pasta</td>
<td>7.25</td>
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<tr>
<td>Smoked Chicken &amp; Ravioli</td>
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<tr>
<td>Shepherd's Pie</td>
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</tbody>
</table>

### Burgers

**Basic Burger**

- 5.95

**Bacon Cheddar Burger**

- 6.50

**Mushroom Brisket Burger**

- 6.75

**TableRock Teriyaki Burger**

- 6.25

**Rio Burger**

- 6.95

**Chili Burger**

- 6.95

### Chicken Burgers

**Chicken Burger**

- Beer marinated chicken breast grilled & topped with honey mustard.
- 5.95

**Hawaiian Chicken Burger**

- 5.95

**TableRock Chicken Burger**

- 6.50

**Chicken Cordon Bleu Burger**

- 6.75

**Diamondback Chicken Burger**

- 5.95

### Sides

<table>
<thead>
<tr>
<th>Side</th>
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<tr>
<td>Saloon Slaw</td>
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<td>Red Potato Salad</td>
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<tr>
<td>TableRock Sauerbraut</td>
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<tr>
<td>Creamy Mashers</td>
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<td>TableRock fries</td>
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<td>Dinner Salad</td>
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### Beverages

- Coffee, Tea, Herbal Tea, Iced Tea
- Milk, Orange Juice
- Soft Drinks
- Chocolate Cola, Lemon-Lime, TableRock Fizz
- Crystal Geyser, Clearly Canadian

### Black Stump Specials

- Chocolate Peanut Brittle
- Bread Pudding & Rum Raisin
- Better Than Your Average Sundae
- Marion Berry Cobbler
- Vanilla Ice Cream
- Chocolate Brownie Sundae
- Chocolate Brownie
- Chocolate Peanut Butter
- Chocolate Brownie Sundae
- Coffee, Tea, Herbal Tea, Iced Tea
- Milk, Orange Juice
- Soft Drinks
- Chocolate Cola, Lemon-Lime, TableRock Fizz
- Crystal Geyser, Clearly Canadian

**Other Offerings**

In addition to our handcrafted TableRock microbrews, we offer the following beverages:
Sometimes the only way to create something new is to go all the way back to the beginning...

Idahoans have always considered beer an important and necessary part of life. Whether it was drinking a “cold one” after a grueling day of cutting timber and pounding big rocks, or a celebration marking one of life’s special occasions like a wedding or a hanging, the pioneers in this valley knew the taste of a great beer and they settled for no less.

John Lemp, the brewing giant and early Boise mayor, inspired us. This German immigrant, famous for quality beer, a generous spirit and love for the working man, always showed up with a couple of kegs of his finest for everyone to enjoy.

To create our own unique style and taste, we have combined the most modern brewing technology and old world brewing processes with pure Idaho ingredients, including mountain spring waters, Camas Prairie barleys and Southern Idaho hops.

Quality beer is as much the vision of the brewmaster as the quality ingredients from which it’s made, and at the Brew Pub we offer you the best of both. Terry Dennis, the TableRock brewmaster, is committed to the German Reinheitsgebot, or purity law, which requires the making of handcrafted beers using only fresh, quality ingredients. TableRock beer is prepared and brewed on our premises without additives or preservatives. Our beers are served fresh when the flavor is at its peak.

In A Nut Shell

The primary ingredients in nearly all beer are:

**MALT** — Usually malted barley, which is simply barley that has been softened, partially sprouted (to convert some of the starch into sugar) and then kiln dried. Malt contributes flavor, body, color, alcohol, aroma and head-retention properties to the beer.

**YEAST** — Yeast is an active, living, single-cell fungus that thrives on other matter instead of providing its own food as plants do. Yeast adds some flavor and interprets the flavor of malt and hops that you taste. Yeast is a cone-shaped flower produced by the hop vine. Hops are used to add flavor, bitterness.

**WATER** — Boise water, which is moderately hard, makes up to 95% of the volume of beer.

The Brewing Process

1. Malted barley is milled (partially ground to crack open the hulls) to help the extraction of sugars and other substances.
2. The milled barley is mixed with hot water (called “hot liquor”) in the mashing/lautering tank in a stainless steel vat to produce mash. Natural enzymes in the grain convert grain starches into fermentable sugars and unfermentable carbohydrates during mashing. This process takes 1-1/2 hours.
3. When the mashing process is complete, a valve is opened on the bottom of the mash tank and the resulting liquid (called wort) flows through a false bottom containing small holes which prevent the grain from passing through. This process is called lautering.
4. The wort flows into the brew kettle where it is boiled for 1-1/2 hours. Hops are added during this process.
5. The hops are partially filtered out of the wort before it is pumped through a heat exchanger to cool the wort to about 70 degrees F.
6. The wort flows through a hose to the fermenting tank. The yeast is added to the wort and fermenting begins. The yeast provides the sugars for the yeast to feed upon to reproduce itself and in return it produces a number of by-products: the main one being alcohol and carbon dioxide (CO₂). Most of the CO₂ is released through a pressure valve on top of the fermenting tank.
7. As fermentation slows and stops (no more fermentable sugars are present), the yeast remaining in the wort settles to the bottom of the fermenter. The beer eventually clears.
8. The beer is then pumped to the serving tank. It continues to mature and the carbonation is adjusted.
9. When the beer is ready to serve, it flows through lines under the floor surface directly to the beer faucets at the bar.
IN A NUT SHELL

The primary ingredients in nearly all beer are:

MALT — Usually malted barley, which is simply barley that has been moistened, partially sprouted (to convert some of the starch into sugar) and then kiln dried. Malt contributes flavor, body, color, alcohol, acridness and head-retention properties to the beer.

YEAST — Yeast is an inactive, living, single-cell fungus that must live on other matter instead of providing its own food as plants do. Yeast adds some flavor and interprets the flavor of malt and hops that you taste.

HOPS — Hops is a cone-shaped flower produced by the hop vine. Hops are used to add flavor, bitterness, aroma and to provide a natural form of preservation to the beer.

WATER — Boise water, which is moderately hard, makes up to 95% of the volume of beer.

THE BREWING PROCESS

1. Malted barley is milled (partially ground to crack open the hulls) to help the extraction of sugars and other substances.

2. The milled barley is mixed with hot water (called ‘hot liquor’) in the mashing/lautering tun (a stainless steel vat) to produce mash. Natural enzymes in the grain convert grain starches into fermentable sugars and unfermentable carbohydrates during mashing. This process takes 1-2 hours at 150 degrees F.

3. When the mashing process is complete, a valve is opened on the bottom of the mash tun and the resulting liquid (called wort) flows through a false bottom containing small holes which prevent the grain from passing through. This process is called lauterating.

4. The wort flows into the brew kettle where it is boiled for 1-1.5 hours. Hops are added during this process.

5. The hops are partially filtered out of the wort before it is pumped through a heat exchanger to cool the wort to about 70 degrees F.

6. The wort flows through a hose to the fermenting tank. The yeast is added to the wort and fermenting begins. The wort provides the sugars for the yeast to feed upon to reproduce itself and in return it produces a number of by-products. The main ones being alcohol and carbon dioxide (CO2). Most of the CO2 is released through a pressure valve on the top of the fermenting tank.

7. As fermentation slows and stops (no more fermentable sugars are present), the yeast, remaining hops particles, proteins and tannins settle to the bottom of the fermenter. The beer eventually clears.

8. The beer is then pumped to the serving tank. It continues to mature and the carbonation is adjusted.

9. When the beer is ready to serve, it flows through lines under the floor surface directly to the beer faucets at the bar.