



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 British Imperial Pint glasses instead of 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 samplers.

IMPERIAL PINT 20 oz **3.00** GLASS 14 oz **2.50** SAMPLER 3 oz **.50**

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 "training brau" 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 served with a slice of lemon, contains a small amount of visible haze and is mild in flavor with a somewhat tangy finish.

HEFEWEIZEN — A superb, thirst-quenching German-style wheat beer made from a blend of wheat malt, three barley malts and Willamette and Mt. Hood hops. The desired cloudiness in this unfiltered ale comes from suspended yeast particles that contribute to HefeWeizen'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.

TABLE ROCK 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 and 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. It's signature is a sweet, nut or toffee-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 the many visiting Brewmasters 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 (pails or buckets used in English pubs). These convenient jugs are perfect for picnics, barbecues or any special occasion. Ask your server to "filler up!"

Glass Growler		Growler Fill-Up	
1/2 Gallon	3.50	1/2 Gallon	7.50
Gallon	5.00	Gallon	14.00

INSULATED GROWLER POUCH

Keep your Growler cold in a quality insulated pouch with TableRock's logo. ... **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 waiter 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  can be found in bottles at your favorite retail store.

Or... **HAVING A GATHERING?**

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

SOMETIMES THE ONLY WAY TO CREATE SOMETHING NEW IS TO GO ALL THE WAY BACK TO THE BEGINNING...

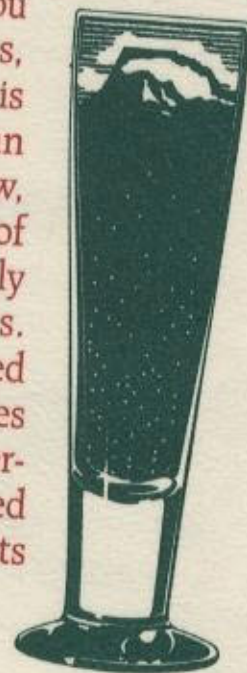


Idahoans have always considered beer an important and necessary part of life. Whether it was drinking a "cold one" after a grueling day of cutting timber and pouring big rocks, or a celebration marking one of life's special occasions like a wedding or a hanging, the pioneers in this valley knew the taste 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.



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 TableRock 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 TableRock 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 BANGERS** — 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
- TABLEROCK 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 saloon slaw. 6.95
- SMOKED TURKEY** — Layers of smoked turkey, creamy Havarti cheese, tomato, lettuce, onion & house mayo on sourdough or wheat. Served with red potato salad. 5.95
- REUBEN** — Oven roasted corned beef topped with TableRock sauerkraut, Gruyere cheese & Russian dressing on toasted rye. Served with saloon slaw. 6.95
- TABLEROCK CLUB** — A tasty combination of smoked turkey, bacon, Canadian bacon & roasted red pepper plus tomato, lettuce, onion & house mayo on toasted sourdough. Served with red potato salad. 6.95
- THE VEGGIE** — Cream cheese, sliced avocado, alfalfa sprouts, jicama & havarti cheese, piled high with lettuce, tomato, onion & house mayo on whole wheat bread. Served with saloon slaw. 5.75

CHILIS, SOUPS, ETC.

- TODAY'S SOUP** — Our chef's equivalent of a Brewer's whim. Cup 1.95 Bowl 2.95
- CHICKEN & BLACK BEAN CHILI** — Thick, savory chili from our authentic Mexican recipe. Cup 2.50 Bowl 3.95
- TABLEROCK JALAPEÑO CHILI** — Snappy beef chili topped with cheese, tomatoes, green onions & lime sour cream. Cup 2.50 Bowl 3.95
- NEW ORLEANS RED BEANS & RICE** — Our famous rendition of a Cajun favorite. Cup 2.50 Bowl 3.95
- BLACK BEANS** — Flavored with bacon, jalapeños & leeks. Cup 2.50 Bowl 3.95

SALADS

- SANTA FE CHICKEN SALAD** — Lightly spiced, breaded & sautéed chicken breast on a bed of fresh greens with tomatoes, green onions, alfalfa sprouts & roasted walnuts — served with jalapeño honey dressing & crusty French bread. 6.95
- CHICKEN SALAD HONG KONG** — Tender chunks of beer marinated chicken breast, red, green & Napa cabbage, carrots & water chestnuts tossed with sesame-rice wine dressing & soba noodles. Topped with peanuts & crunchy chow mein noodles. 5.95
- CURRY SPINACH SALAD** — Crisp spinach tossed with crunchy Golden Delicious apples, peanuts, currants, jack cheese & curry chutney dressing. Served with crusty French bread. 7.25
- LEMON PEPPER CHICKEN SALAD** — Tender slices of lemon pepper spiced chicken breast topping a bed of fresh greens, tomatoes, black olives, parmesan & cheddar cheese, tossed with garlic basil dressing. Served with crusty French bread. 6.95
- 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 crusty French bread. 7.95
- TABLEROCK COBB** — Tender shrimp, crunchy bacon, chopped egg, tomato & green onions on a bed of fresh greens with house parmesan dressing (Bleu cheese on request). Served with crusty French bread. 7.25
- 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 TableRock 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
- TABLEROCK TERIYAKI BURGER** — Topped with pineapple & teriyaki sauce. 6.25
- RIO BURGER** — Jack cheese, avocado & salsa top this favorite! 6.75
- CHILI BURGER** — Served open faced & heaped with spicy TableRock jalapeño chili, cheese, tomatoes, green onions & lime sour cream. 6.95

CHICKEN BURGERS

- All of our chicken burgers are served with lettuce, tomato, onion, pickle, house mayo & our famous TableRock fries.
- CHICKEN BURGER** — Beer marinated chicken breast grilled & topped with honey mustard. 5.95
- HAWAIIAN CHICKEN BURGER** — Beer marinated chicken breast grilled & topped with tangy pineapple salsa. 5.95
- TABLEROCK CHICKEN BURGER** — Beer marinated chicken breast grilled & topped with jack cheese & roasted red pepper. 6.50
- CHICKEN CORDON BLEU BURGER** — Beer marinated chicken breast lightly breaded, sautéed & topped with Gruyere cheese & Canadian bacon. 6.75
- DIAMONDBACK CHICKEN BURGER** — Beer marinated chicken breast grilled & topped with jalapeño BBQ sauce. 5.95
- 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 & jalapeño BBQ sauce. Served with saloon slaw & spiced rum applesauce. 13.95
- LASAGNE PRIMAVERA**— Layers of fresh pasta, broccoli, zucchini, carrots, onions, mushrooms & peppers blended with alfredo, marinara & pesto sauces & jack cheese. Served with a house salad & crusty French bread. 7.25
- FISH & CHIPS**— Crispy, golden Alaskan cod & TableRock fries. Served with saloon slaw. 7.95
- FRESH SALMON**— Thick salmon fillet grilled & topped with lime-ginger butter. Served with rice & black beans. 8.95
- GRILLED HALIBUT**— Pacific halibut fillet grilled & topped with sour cream-pepper sauce. Served with linguine tossed with garlic, tomatoes & green onions & a house salad. 9.95
- BEER MARINATED CHICKEN BREAST**— Tender chicken breast grilled to perfection. Served with black beans & red potato salad. 6.95
- PENNE PASTA**— A terrific blend of mushrooms, artichoke hearts, green onions & penne pasta, covered with light roma tomato sauce & baked with jack & parmesan cheese. Served with crusty French bread. 7.25
- SMOKED CHICKEN & RAVIOLI**— Chunks of smoked chicken, cheese filled ravioli, artichoke hearts, green onions, tomatoes & black olives in a delectable cream sauce on a bed of fresh spinach. Served with crusty French bread. 7.95
- 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 creamy mashers. 4.95
- LOUISIANA HOTS**— Spicy, succulent Cajun sausage broiled & served on a bowl 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 currants, jicama & pecans in a special beer dressing. 1.25
- RED POTATO SALAD**— Tender red potatoes in a sour cream-dill dressing. 1.95
- TABLE ROCK SAUERKRAUT**— Our special kraut baked with bacon, juniper berries, caraway seeds & a touch of dry sherry. 1.25
- CREAMY MASHERS**— Idaho's finest blended with lots of butter & milk. 1.25
- TABLE ROCK 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. Small 1.75 Large 2.75

JUST FOR KIDS

We encourage families to dine with us. A special menu, called the *TableRock* is available with portions & selections that are just right for kids.

DESSERTS

- 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. Traditional bread pudding smothered in a rich rum sauce. 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 add 1.75
- CHOCOLATE SUNDAE**— Vanilla ice cream covered with rich chocolate sauce, whipped cream & chopped peanuts. 2.95
- CHOCOLATE BROWNIE SUNDAE**— A rich chocolate brownie crowned with vanilla ice cream, chocolate sauce, nuts & whipped cream. 3.25
- CHOCOLATE BROWNIE**— Luscious chocolate brownie chock full of nuts & topped with whipped cream. 4.95
- 2.50

BEVERAGES

- COFFEE, TEA, HERBAL TEA, ICED TEA** 1.00
- MILK, ORANGE JUICE** 1.50
- SOFT DRINKS** 1.50
- CHOCOLATE COLA, LEMON-UP, TABLE ROCK FIZZ** 1.50
- CRYSTAL GEYSER** 1.50
- CLEARLY CANADIAN** 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 Litre 5.75 Litre 11.00
- BOTTLED BEER**— Bud, Bud Light, Coors, Coors Light, Michelob, Michelob Light, Miller Genuine Draft 2.00
- NON-ALCOHOL BEER**— Sharps, O'Doul's 2.00

SALADS

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| Dark mustard | 1.50 |
| Green onions in a | 3.95 |
| Chips | 5.95 |
| Onions & | 1.95 |
| Sausage & | 4.25 |
| Is made with tender | 2.95 |
| Creamy garlic dressing | 2.95 |
| Served with hot mustard | 2.95 |
| Killer* topping of garlic, basil | 2.95 |
| ed. Half order 1.95 Full order 2.95 | 2.95 |
| | 4.25 |

VICHES

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| Spiced crab cake, fried Southern style,
seed bun. Served with saloon slaw. | 6.95 |
| Smoked turkey, creamy Havarti cheese,
dough or wheat. | 5.95 |
| Beef topped with TableRock sauerkraut,
roasted rye. Served with saloon slaw. | 6.95 |
| Tasty combination of smoked turkey,
red pepper plus tomato, lettuce, onion & house
dressing with red potato salad. | 6.95 |
| Cheddar cheese, sliced avocado, alfalfa sprouts, jicama &
lettuce, tomato, onion & house mayo
served with saloon slaw. | 5.75 |
- ETC.**

ILIS, SOUPS, ETC.

- UP — Our chef's equivalent Cup 1.95 Bowl 3.95
- BLACK BEAN CHILI**
from our authentic Cup 2.50 Bowl 3.95
- ROCK JALAPEÑO CHILI**
chili topped with cheese, tomatoes,
and lime sour cream. Cup 2.50 Bowl 3.95
- BEANS RED BEANS & RICE**
..... Cup 2.50 Bowl 3.95

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| SANTA FE CHICKEN SALAD —Lightly spiced, breaded & sautéed chicken breast on a bed of fresh greens with tomatoes, green onions, alfalfa sprouts & roasted walnuts — served with jalapeño honey dressing & crusty French bread. | 6.95 |
| CHICKEN SALAD HONG KONG —Tender chunks of beer marinated chicken breast, red, green & Napa cabbage, carrots & water chestnuts tossed with sesame-rice wine dressing & soba noodles. Topped with peanuts & crunchy chow mein noodles. | 6.95 |
| CURRY SPINACH SALAD —Crisp spinach tossed with crunchy Golden Delicious apples, peanuts, currants, jack cheese & curry chutney dressing. <i>Served with crusty French bread.</i> | 5.95 |
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| TABLE ROCK COBB —Tender shrimp, crunchy bacon, chopped egg, tomato & green onions on a bed of fresh greens with house parmesan dressing (Bleu cheese on request). <i>Served with crusty French bread.</i> | 7.95 |
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BURGERS

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- | | |
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| CHICKEN CORDON BLEU BURGER
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| DIAMONDBACK CHICKEN BURGER
Beer marinated chicken breast grilled & topped with cheddar cheese & pickled jalapenos. | 5.95 |

PUB SPECIALS

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| SHEPHERD'S PIE —Savory beef stew topped with hearty oven-browned mashed potatoes & parmesan cheese. <i>Served with French bread.</i> | 6.95 |

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BEVERAGES
HERBAL TEA, ICED TEA
CE

- BEVERAGES
- COFFEE, TEA, HERBAL TEA, ICED TEA
- MILK, ORANGE JUICE
- SOFT DRINKS
- CHOCOLATE COLA, LEMON-UP,
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- CRYSTAL GEYSER
- CLEARLY CANADIAN

OTHER OFFERINGS

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

- Cabernet Sauvignon,
- White

- WINE**—Cabernet Sauvignon,
Chardonnay, White
Zinfandel..... Glass 2 75

SOMETIMES THE ONLY WAY TO CREATE SOMETHING NEW IS TO GO ALL THE WAY BACK TO THE BEGINNING...



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N.A. - A.C.
Bar: Grill



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, aroma and head-retention properties to the beer.

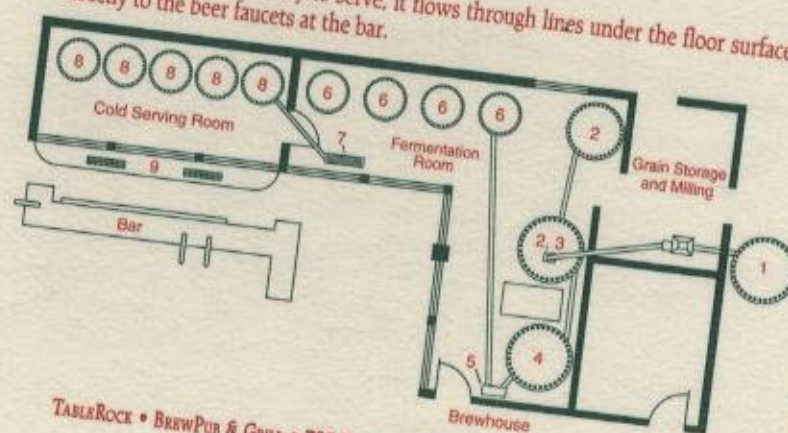
YEAST — Yeast is an inactive, living, single-cell fungus that must live on other matter instead of providing its own food as plants do. Yeast adds some flavor and interprets the flavor of malt and hops that you taste.

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/lauterung 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 1-1/2 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 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 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.



N.A. — A.C. Bar: Grill



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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, aroma 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/lauterer 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 1-1/2 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 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 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.

