

Triple Rock Brewery

1920 Shattuck Ave 94704-1022 · +15108432739 · Updated: Jan 14, 2026

[View online menu](#)



SHAREABLES 6

Fried Brussels Sprouts	\$11.00
Braised and Fried tossed in Balsamic Glaze with Sea Salt and Cracked Pepper	
Nisi's Craft Bakery Soft Pretzel w/Mustard	\$8.50
Chips & Pico de Gallo	\$6.75
Housemade Tortilla Chips	
Spinach & Artichoke Dip & Chips	\$10.00
Cheddar Potato Croquettes(5)	\$10.00
Panko-Crusted Russet Potato & Mixed Cheese, Chipotle Mayo	
3-Rock Nachos	\$10.00
Fresh Housemade Tortilla Chips, Pico de Gallo, Pickled Jalapeños, Lime Crema, Cheese Blend	

WINGS, RINGS & FRIES 6

T-Rock Chicken Wings	AVAILABLE OPTIONS
Choice of Flavors: Buffalo • BBQ • Dry Rub • Honey Sriracha (mild) El Diablo (SPICY!!!!)	Six: \$12.00
	Twelve: \$17.00
	Twenty Four: \$27.00
Thick Cut Onion Rings	AVAILABLE OPTIONS
with T-Rock Sauce	\$7.00
	\$11.00
French Fries	AVAILABLE OPTIONS
	Cup: \$6.00
	Basket: \$9.00
Cheesy Bacon Fries	AVAILABLE OPTIONS
White Cheddar Fondue, Smoked Bacon, Green Onion	\$9.00
	\$12.00
Chili Cheese Fries	AVAILABLE OPTIONS
Topped with Your Choice of Chili, Cheddar Cheese, Pickled Jalapeño	\$10.00
	\$13.00
Motley Fries	AVAILABLE OPTIONS
Regular + Sweet Potato Fries, Mixed Cheese, Chipotle Mayo, Pickled Jalapeño	\$8.00
	\$11.00

BOWLS & BITES 4

Mac & Cheese

\$13.00

Orecchiette Pasta, White Cheddar Fondue, Grain Mustard and Parmesan Breadcrumbs

Oh My Frito Pie

\$7.50

Cut-open Bag of Fritos topped with Meat Chili or Veg Chili, Jack & Cheddar Cheese, Sour Cream, Pickled Jalapenos & Green Onions

Meat or Veg Chili

AVAILABLE OPTIONS

Check Chalkboards

Cup: \$8.00

Bowl: \$10.00

Soup of the Day

AVAILABLE OPTIONS

Check Chalkboards

Cup: \$8.00

Bowl: \$10.00

SUPERB SALADS 4

House Salad

AVAILABLE OPTIONS

Spring Mix, Pea Sprouts, Shredded Carrots, Red Onion, Mint & Basil, Croutons, Honey Vinaigrette

\$9.00

\$13.00

Classic Caesar

AVAILABLE OPTIONS

Chopped Romaine, Shaved Pecorino Cheese, Garlic Croutons, Caesar Dressing

\$9.00

\$13.00

The Cobb

AVAILABLE OPTIONS

Grilled Chicken, Smoked Bacon and Avocado on Romaine with Tomato, Hard Boiled Egg and Crumbled Blue Cheese.

\$15.00

Choice of dressings

\$18.00

Greek Salad

AVAILABLE OPTIONS

Chopped Romaine Lettuce, Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Crumbled Feta, Tangy Balsamic

\$9.00

Vinaigrette

\$13.00

BLAZING BURGERS 7

Smash Burger

\$9.75

1/4lb Beef & Chopped Onion Patty, American Cheese and Zesty Drive-in Sauce on Brioche Bun with Fries

Mill Grinder

\$14.00

1/3lb Beef Patty, Mild Cheddar Cheese, Drive-in Sauce, Lettuce, Tomato, Onion

Rock Hopper

\$15.00

1/3lb Beef Patty, Goat Cheese, Pickled Red Peppers, Black Pepper, Mayo, Arugula

The Mesa

\$17.00

1/3lb Beef Patty, Smoked Bacon, Melted Pepper Jack Cheese with our Southwestern Chipotle Mayo, topped with a Green Chili and Lettuce, Tomato, Onion

Black Bean & Sweet Potato Burger

\$14.00

Housemade Black Bean & Sweet Potato Patty, Garlic Aioli, Spinach, Tomato

The Impossible Burger	\$15.00
1/3lb Plant Based Patty, Lettuce, Tomato, Onion, Drive-in Sauce	
Blue Rock	\$16.00
1/3lb Beef Patty, Blue Cheese, Smoked Bacon, Balsamic Onion Jam	

STELLAR SANDWICHES 6

Philly Cheese Steak	\$16.00
Thinly Sliced Ribeye Steak, Onions, American Swiss Cheese, Amoroso Roll	
Reuben Rock	\$14.00
Corned Beef Grilled with Sauerkraut, Swiss Cheese & Thousand Island Dressing, San Francisco Style on Sliced Sourdough	
Double Decker Grilled Cheese	\$14.00
Smoked Gouda, Cheddar, Asiago, Smoked Bacon and Tomato on Sourdough	
Turkey Club	\$14.00
Smoked Turkey, Swiss Cheese, Arugula w/Honey Vinaigrette, Apple, Smoked Bacon, Cranberry Mayo, on Grilled Sourdough	
Teriyaki Glazed Salmon	\$17.00
Pan-Seared Crispy Skin Salmon, Housemade Teriyaki Sauce, Tamari Mayo, Slaw, Filet Bun	
Buttermilk Fried Chicken	\$14.00
Jalapeño Slaw, Chipotle Aioli on a French Roll	

YOU WANT DESSERT! 3

Deep Fried Oreos	\$8.50
Lightly Battered Oreos with Chocolate Cinnamon Cream Dipping Sauce	
Ice Cream Sundae	\$5.00
Vanilla Ice Cream topped with Chopped Almonds, Chocolate Sauce & Whipped Cream	
Iron Skillet Pizookie	\$10.00
Fresh Baked Giant Chocolate Chip Cookie topped with Chocolate Shavings, a scoop of Vanilla Ice Cream and Chocolate Sauce	

HOUSE BREWED BEER 10

Golden Gibbon	\$5.50
Blonde Ale 4.5% A Lager brewed with Ale yeast. German Pilsner malt Czech Saaz hops. Simple, crisp and crushable. Value Priced 16 oz Pint	
IPAX	\$8.25
West Coast IPA 7.0% Our house IPA revolves around Centennial and Simcoe hops. Centennial provides lots of grapefruit aromas and flavors while Simcoe lends tropical fruit and a hint of pine needles.	
1920	\$8.25
Pilsner 5.0% A classic Pilsner with a 100% Pilsner malt and all Czech Saaz hops.	

Canadian Tuxedo	\$8.25
Canadian Lager 5.5% A nod to our neighbors to the north. This lager is similar to our Pilsner, but slightly maltier. Hops include Willamette and Czech Saaz.	
Bug Juice	\$8.25
American Pale 5.5% 2-row barley with a lot of Centennial hops and a bit of Citra hops. Clean, crisp with loads of grapefruit citrus flavors and aromas.	
Positively West Coast	\$8.75
IPA 6.0% A classic west coast combination of Simcoe, Citra and Centennial hops are showcased in our latest IPA release.	
Pinnacle	\$7.75
Pale Ale 4.3% It's back! A slightly updated version of one our original 3 beers. Brewed with 2-row malted barley and light crystal malt. Amarillo hops lend a floral, orange blossom and tangerine zest.	
Petite Pils	\$7.75
Pilsner 4.0% This craft light beer includes premium Pilsner malt, jasmine rice and a delicate amount of German Hallertau Mittelfrüh.	
Monkey Head	\$13.00
Arboreal Ale 8.5% This brew is a fan favorite for sure! A nice and strong malty ale - 32oz GRUNT!	
Flight of Five	\$13.50
Can't decide? Try a flight of five.	

ROCKTAILS & MOCKTAILS 7

Mulled Wine	\$8.00
Red wine spiked with Cinnamon Wicket and flavored with warming spices, served hot.	
Gold Velour	\$6.00
Housemade Lemonade, Fermented Vodka & Blackberry Syrup.	
Rock-a-Rita	\$8.00
Zapotec Espadin, Triple Sec, and Lime Juice. Served with a Salted Rim and Lime.	
Diamond Dealer	\$8.00
A Twist on the Classic Moscow Mule. High gravity seltzer base, Ginger Beer, Lime!	
Pina Colada	\$7.00
Pineapple Juice, cream of coconut, fresh lime juice, soda, and Rhumbero Rum	
Hibiscus Ginger Spritz	\$7.00
Hibiscus Tea, Orange juice, Lost Island Ginger Beer, and Zapotec Espadin Mezcal	
Apple Famosa	\$7.00
Fresh Apple Cider, Lost Island Ginger Beer, Lemon Juice, & Cinnamon Wicket Whiskey	

GUEST BEER, HARD KOMBUCHA + 4

Drakes Brette Davis Eyes Sour	\$10.00
5.2% Aged for 18 months in French Oak. Floral, wheat, and honey aromatics, giving way to a bright lemony tartness with a mild funky brett finish. 11 oz.	

Kyla Hard Kombucha **\$9.00**

Lavender Lemonade 6.4% A bright squeeze of lemon with a flourish of lavender 13 oz.

Underberg Digestif Bitters **\$5.00**

0.5 oz

NA Beer Brewdog Elvis AF **\$6.00**

Grapefruit IPA <0.5% Non-Alcoholic IPA 12oz Can

WINE 6

Chardonnay

J.Lohr, Paso Robles

AVAILABLE OPTIONS

glass: \$12.00

bottle: \$42.00

Pinot Grigio

J Vineyards, Healdsburg

AVAILABLE OPTIONS

glass: \$10.00

bottle: \$37.00

OZV Rose of Primitivo

Oak Ridge, Lodi

AVAILABLE OPTIONS

glass: \$10.00

bottle: \$37.00

Prosecco

La Marca, Italy

\$12.00

Pinot Noir

MacMurray Ranch, Central Coast

\$9.00

Cabernet

Dark Horse, California

\$10.00

CIDER 3

Blackberry Cider

6.9% Two Rivers, Sacramento

\$9.00

OG Apple Cider

6.5% Two Rivers, Sacramento

\$9.00

Rotating Cider Option

Ask or Check QR Code Menu

\$9.00

NON-ALCOHOLIC 6

Hanger 25

Cola/Diet Cola

\$3.00

Alameda Soda

Grapefruit

\$3.00

Alameda Point**\$3.00**

Meyer Lemonade

Alameda Point**\$3.00**

Iced Tea

Lost Island**\$3.00**

Ginger Beer

Lost Island**\$3.00**

Root Beer