

# RIVER GRILL



## WINE LIST

### House Selections \$6

Sauvignon Blanc, Pinot Grigio, Chardonnay,  
Pinot Noir, Cabernet Sauvignon

### Sparkling

Segura Viudas Brut Reserva Cava, NV / <i>Penedes, Spain</i>	9 34
Mionetto 'Treviso' Prosecco, NV / <i>Veneto, Italy</i>	10 38
Laurent-Perrier 'La Cuvee' Brut Champagne, NV / <i>Champagne, France</i>	96

### Pink

A to Z Rosé 2021 / <i>Oregon (100% Organically Grown Sangiovese)</i>	38
Terres de Saint Louis Rosé 2021 ( <i>Grenache, Cinsault &amp; Syrah</i> ) / <i>Provence, FR</i>	8 30

### White

Le Rive Pinot Grigio 2021 / <i>Venezie, Italy</i>	8 30
Sokol Blosser 'Evolutions, Lucky No. 9' White 2020 ( <i>Pinot Gris, Chardonnay, Sauvignon Blanc, Gewurtraminer, Semillon, Muscat Canelli, Riesling &amp; Pinot Blanc</i> ) / <i>Portland, Oregon</i>	9 34
Andreas Diehl Riesling ( <i>Medium-Dry</i> ) 2021 / <i>Pflaz, Germany</i>	9 34
Giesen Sauvignon Blanc 2021 / <i>Marlborough, New Zealand</i>	8 30
Enrico Serafino 'Grifo Del Quartaro' Gavi di Gavi 2021 / <i>Piedmont, Italy</i>	34
Mer Soleil 'Reserve' Chardonnay by Wagner Family of Wines 2020 / <i>Santa Lucia Highlands, CA</i>	11 42
Ferrari Carano Chardonnay 2021 / <i>Sonoma Valley, CA</i>	12 46

### Red

Meiomi Pinot Noir 2021 / <i>California</i>	12 46
Sea Sun Pinot Noir by Wagner Family of Wines 2020 / <i>California</i>	10 38
Grayson Cellars Merlot 2021 / <i>Paso Robles, CA</i>	9 34
Blackstone Merlot 2019 / <i>California</i>	9 34
Piccini Chianti 2020 / <i>Tuscany, Italy</i>	9 34
Castello di Monsanto 'Monrosso' Chianti 2018 / <i>Tuscany, Italy</i>	10 38
Cline AV Zinfandel 2020 / <i>Sonoma Valley, CA</i>	10 38
Cabrini Malbec 2019 / <i>Mendoza, Argentina</i>	8 30
Conundrum Red By Wagner Family Wines 2020 ( <i>Zinfandel, Petite Sirah, Cabernet</i> ) / <i>California</i>	10 38
Bonanza Cabernet by Wagner Family of Wines 2020 / <i>California</i>	11 42
Rodney Strong Cabernet Sauvignon 2019 / <i>Sonoma Valley, CA</i>	11 42
Broadside Cabernet Sauvignon 2019 / <i>Paso Robles, CA</i>	37
Decoy Cabernet Sauvignon 2019 / <i>California</i>	12 46
Oberon Cabernet Sauvignon 2020 / <i>Napa Valley, CA</i>	55

### Curated Cellar Selections

Flowers Vineyards & Winery Pinot Noir 2020 / <i>Sonoma Valley, CA</i>	70
The Prisoner Red 2019 ( <i>Zinfandel, Cabernet Sauvignon, Petite Sirah, Charbono, Syrah</i> ) / <i>Napa Valley, CA</i>	85
Quilt Cabernet Sauvignon 2019 / <i>Napa Valley, CA</i>	60

## COCKTAILS

### The Getaway Car 12

H by Hine Cognac, fresh lemon juice, elderflower liqueur,  
Simple Syrup, garnished with a lemon peel.

### Grapes of Wrath 12

Barsol Pisco, Riesling, splash of red wine, simple syrup,  
topped with crushed grapes and pinch of cayenne

### Cucumber Elderflower Cooler 12

Prairie Cucumber Vodka, Botanika Angelica Elderflower  
Liqueur, fresh lemon juice, simple syrup, topped with Prosecco,  
garnished with basil or mint and slice of salted cucumber

### Red Headed Whiskey Sour 12

Four Roses Bourbon, fresh lemon juice, raw  
sugar simple syrup, red wine float

### Shipwrecked 14

Bumbu Rum, Kalani Coconut Liqueur, lime juice, pineapple  
juice, simple syrup, Angostura Bitters, lime wheel garnish

### Brazilian 75 13

McQueen and the Violet Fog Gin, fresh lemon juice,  
simple syrup, topped with sparkling wine

### Spicy Margarita 12

Campo Azul Blanco Tequila, fresh lime juice, simple  
syrup, Luxardo Triple Sec, muddled jalapeño, garnished  
with a lime wedge and slice of jalapeño

### Q River Sunrise 14

Espolon Reposado Tequila, Orange Juice, Grenadine,  
garnished with salt and a cherry

### Q River Lemonade 14

Tito's Handmade Vodka, Fresh Lemonade,  
muddled lemons and lemon garnish

## BOTTLED BEER

Budweiser \$5	Heineken \$6
Bud Light \$5	Yuengling \$6
Amstel Light \$5	Stella Artois \$6
Michelob Ultra \$5	Sam Adams \$6
Miller Lite \$5	Heineken N/A \$6
Coors Light \$5	Peroni \$8
Corona \$6	Modelo \$8
Corona Light \$6	

## HARD CIDER

Original Sin,  
Hard Apple Cider \$6

Original Sin,  
Black Widow Hard Cider  
(blackberries & apple) \$6

## HARD SELTZER

High Noon \$8

Bud Seltzer \$8

Natural Vodka Seltzer \$7

White Claw \$7

## SPIRITS

### Vodka

Chopin  
LVOV  
Belvedere

### Gin

McQueen &  
The Violet Fog  
Prairie Organic  
Litchfield Batcher's

### Tequila

Campo Azul  
Espolon Reposado  
Clase Azul Reposado  
Casamigos Blanco  
Flecha Azul Anejo  
Patron

### Rum

Bumbu  
Bumbo XO  
Barcelo Blanco

### Bourbon

Four Roses  
Four Roses Single Barrel  
High West Bourbon  
Litchfield Batcher's  
Litchfield Maple

### Rye

High West Double Rye  
Clyde Mays Rye

### Cognac

H by Hine VSOP  
Hine Rare VSOP  
Hennessy VS  
Remy Martin VSOP

### Liqueurs

Kalani Coconut  
Dorda Double Chocolate  
Dorda Salted Caramel  
Luxardo Triple Sec  
Botanika Angelica  
Elderflower  
Villon Cognac Liqueur

### Vermouth

Dolin Dry  
Cocchi Vermouth  
di Torino  
Carpano Antica  
Formula

# RIVER GRILL

## APPS

**Signature Wings (6)**  
BBQ, Buffalo or Cajun (dry),  
Blue Cheese or ranch, celery and carrots 12

**Chicken Fingers (5)** 10

**Q Sliders\* (3)**  
Lettuce, pickles, onion and house sauce 12

**Shrimp Skewers (2)**  
Colossal shrimp and roasted garlic butter 14

**Q Balls (3)**  
Fried dough balls stuffed with mozzarella, topped with marinara 12

**Shrimp Cocktail (4)**  
Colossal shrimp served with house cocktail sauce 15

**Steak & Cheese Eggrolls (2)** 11

**Fried Calamari**  
House breaded, flash fried and served with marinara 14

**Coconut Shrimp (5)** 14

## GRILLED PIZZAS

**Buffalo Chicken**  
Grilled chicken, buffalo sauce, Gorgonzola and mozzarella 15

**Chicken & Broccoli**  
Grilled chicken, light garlic Parmesan cream, broccoli and mozzarella 15

**Loaded Mashed Potato**  
Garlic mashed potatoes, crispy bacon, caramelized  
onion and cheddar mozzarella 15

**Vegan Vegetable Pizza (V)**  
Red or white, broccoli, spinach, onion, tomato and vegan mozzarella 20

**Vegan Cheese Pizza** 15

## SOUPS & SALADS

**Chicken & Rice**  
\$6 Cup / \$10 Bowl

**Clam Chowder**  
\$8 Cup / \$12 Bowl



**Garden Salad (V)**  
Mixed greens, carrots, onions, tomatoes and cucumbers. 10  
Choice of balsamic, Italian, Ranch or Blue Cheese Dressing

**Caesar Salad**  
Traditional romaine lettuce, Parmesan, croutons and Caesar dressing 10

**Caprese Salad**  
Ripe tomatoes, fresh mozzarella and balsamic glaze 14

*Add Chicken \$6 • Steak \$8 • Shrimp \$10 • Salmon \$10*

## KIDS MENU \$8

(Ages 12 and Under)

*Served with Fountain Drink, Fries and one scoop of Ice Cream*

**Grilled Cheese**  
**Hot Dog**  
**Mini Burgers**

**Chicken Fingers**  
**Spaghetti**  
with Marinara, Meat  
Sauce or Butter



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

## SANDWICHES

*All Sandwiches served with Fries  
Substitute Onion Rings or Curly Fries \$3*

**Classic\***  
Choice of burger or chicken (grilled or fried) lettuce,  
tomato, onion and American cheese 15

**Bourbon Blue\***  
Angus burger stuffed with blue cheese, lettuce,  
tomato, crispy bacon and bourbon onions 18

**Dirty Bird**  
Fried chicken, crispy bacon, hot peppers, pickles,  
American cheese and House Ranch 18

**Fish Tacos**  
Grilled Mahi Mahi, lettuce, fresh pico, spicy ginger glaze 18

**Shrimp Po' Boy**  
Fried shrimp, lettuce, tomato, pickles, and rémoulade  
sauce, served on crusty Italian bread 18

**Hot Lobster Roll**  
**Single \$MP / Double \$MP**  
Maine picked lobster on a toasted new England roll

**Twin "Ripper" Dogs**  
Hummel's Natural Casing, deep fried fried till it rips open 14

**Impossible Burger (V)**  
Plant based patty served with lettuce, tomato, onion and vegan cheese 14

*Add Bacon \$2 • Gorgonzola \$2 • Side Fries \$4 • Side Onion Rings \$5*

## ENTREES

**Chicken Caprese**  
Grilled chicken, ripe tomatoes, fresh mozzarella, balsamic glaze  
served with sautéed spinach and garlic mashed potatoes 24

**12 oz Angus N.Y. Strip\***  
Compound butter, garlic mashed potatoes and roasted broccoli and carrots 32

**Cajun Chicken Penne**  
(Shrimp +8)  
Sautéed Cajun chicken, spinach, roasted tomatoes, Parmesan cream sauce 24

**Grilled Salmon\***  
8 oz salmon, lemon white wine butter sauce, rice and roasted broccoli 27

**Roasted Veggie Ravioli (V)**  
Ravioli stuffed with roasted Mediterranean vegetables  
in a light garlic tomato basil sauce 22

**Fried Shrimp Platter**  
with Fries 28

**Vegetable Substitutes**

Sautéed Spinach,  
Roasted Broccoli,  
Carrots, Veg of the Day

**Starch Substitutes**

Baked Potato,  
Garlic Mashed,  
French Fries, Rice



## DESSERT

**Cheesecake**  
Chocolate, caramel, or raspberry sauce and whipped cream 8

**Chocolate Bomb**  
Rich chocolate cake layered with milk and white chocolate  
mousse covered in chocolate ganache 8

**Brownie Sundae**  
whipped cream, chocolate and caramel sauce with vanilla ice cream 8