



RIVERBIRD WINERY

- WINE LIST -

SPARKLING

-  **Bluff Breeze on tap** 8 / 28
Lightly carbonated white wine
By the Glass or 30oz Carafe
- Brut Lodi** 48
DRY Sparkling | California

WHITE

-  **Sweet Speakeasy** 8 / 28
Sweet | Vignoles / Valvin
Muscat / Cayuga / Vidal Blanc
-  **Vignoles** 9 / 32
Semi Sweet | Vignoles
-  **Flappers & Philosophers** 9 / 32
Dry | Vidal Blanc
- Riesling** 10 / 36
Sweet | Washington State
Reisling
- Chardonnay** 11 / 40
Dry | Chardonnay
- Sauvignon Blanc** 12 / 44
Dry | Santa Barbara County

RED

-  **I'm a Sweetie Too** 8 / 28
Sweet | St.Vincent / Concord /
Catawba / Chambourcin
-  **Retro Red** 9 / 32
Dry | Chambourcin / Syrah
-  **Double Bluff** 9 / 32
Semi Sweet | St.Vincent /
Chambourcin
-  **Norton** 11 / 40
Dry | Norton
- Paso Robles Merlot** 8 / 28
Dry | Paso Robles California
- Riverbird Reserve** 12 / 44
Dry | Cabernet Lodi California
- Pinot Noir** 14 / 48
Dry | Central Coast

SPECIALTIES

- Sangria - Seasonal** 10 / 36
By the glass or 30oz carafe
Made in house using Shawnee Bluff Wines

ROSE

-  **Bluff Blush** 8 / 28
Sweet | Catawba
- Spanish Rose** 8 / 28
Semi Sweet | Tempranillo

- COCKTAILS -

MR. BELVEDERE 16

A spin on a dirty martini made with Belvedere Vodka, and a dash of Castleveltrano olive juice garnished with Truffled Goat cheese stuffed olives

BLACKBERRY 12 VODKA LEMONADE

Tito's Vodka, homemade lemonade, blackberry syrup, fresh lemon

FIG OLD FASHION 16

Whistle Pig Rye Bourbon, house made fig syrup, walnut bitters, Bordeaux cherry, orange swath

AUTUMN SOUR 12

Disaronno, Woodford Reserve bourbon, lemon juice, egg whites house made spiced clove syrup, walnut bitters, Bordeaux Cherry

LAVENDER HAZE 14

Tito's Vodka, St. Germain Elderflower liquor lavender syrup, lemon juice

CHAI-TINI 14

Absolut Vanilia, freshly brewed Espresso, Liquor 43, Bailey's, Chai syrup, Nutmeg

- BEER \$6 -

16 OZ ALUMINUM CAN

- Budweiser
- Bud Light
- Busch Light
- Busch
- Coors Light
- Guinness Stout
- Miller Light
- Longboat Snapper IPA 12oz
- Boulevard Space Camper IPA 12oz
- Bud Zero

DRAUGHT

Ask your server for our draught options

- ZERO PROOF \$6 -

- LAVENDER LEMONADE
- BLACKBERRY ITALIAN CREAM SODA
- MANGO LEMON SPRITZ
- SAN PELLEGRINO LEMON
- SAN PELLEGRINO BLOOD ORANGE



- SHAREABLES -

CHARCUTERIE BOARD 22

SELECTION OF MEAT, CHEESE,
FRUITS, NUTS & OLIVES

RIVERBIRD FRITES 16

LAVENDER, TRUFFLE OIL, *GF
HONEY, SEA SALT

RUSTIC RICOTTA SPREAD 15

BLACK PEPPER AND LEMON ZEST
RICOTTA, PISTACHIOS, BLACK TRUFFLED
WARM HONEY SERVED WITH NAAN

ADDITIONAL NAAN \$3

CHICKEN MEATBALLS 16

FRESH HERBS, SERVED WITH
A CUCUMBER GREEK YOGURT
AND FRESH PRESSED OLIVE OIL

CRISPY BACON 16 BRUSSELS SPROUTS *GF

PISTACHIOS, BACON,
CURRANTS, MAPLE, PARMESAN

CRAB CAKE 24 *GF

COLOSSAL CRAB CAKE, BASIL
LIME AIOLI, ARUGULA, PICKLED
RED ONION, LEMONGRASS
VINAIGRETTE

STICKY RIBS 17 *GF

GOCHUJANG AND SWEET SOY
REDUCTION, SESAME SEEDS,
PISTACHIOS

BAVARIAN PRETZEL 14

SERVED WITH A HOUSE MADE
STONED GROUND MUSTARD AND
HONEY ROASTED PABLANO QUESO

PEPPADEW PEPPERS 10 *GF

PROSCIUTTO, CARMALIZED
ONION, GOAT CHEESE, BALSAMIC
REDUCTION, MICRO ARUGULA

- SALADS -

BISTRO SALAD SIDE 8 / TABLE 14

SPRING MIX, CUCUMBER, CARROT, HEIRLOOM
TOMATOES, RED ONION, POMEGRANATE, HOUSE
MADE CROUTONS AND CHOICE OF DRESSING

MEDITERRANEAN SALAD 16 *GF

SPRING MIX, GRILLED ARTICHOKE HEARTS, ROASTED
RED PEPPERS, GOAT CHEESE, KALAMATA OLIVES,
TOMATOES, RED ONION, TOASTED CHICKPEAS, RED
WINE VINAIGRETTE

ADD CHICKEN \$6 ADD SHRIMP \$12

DRESSING OPTIONS:

RANCH, BLUE CHEESE, LEMONGRASS
VINAIGRETTE, CAESAR, ROASTED TOMATO
CREAMY ITALIAN, BALSAMIC VINAIGRETTE

- FLATBREADS -

GLUTEN FREE CRUST AVAILABLE FOR \$3

CHEESE 13 / PEPPERONI 16

HOUSE MADE PIZZA SAUCE, MOZZARELLA CHEESE

THE GRECIAN 21

CRACKED PEPPER OIL BASE, ARUGULA, ARTICHOKE
HEARTS, ROASTED RED PEPPERS, GOAT CHEESE,
KALAMATA OLIVES, TOMATOES, RED ONION,
RED WINE VINEGAR

FIG & PEAR TRUFFLE 22

CRACKED PEPPER OIL, MISSION FIGS, SLICED PEARS,
PROSCIUTTO, GOAT CHEESE, ARUGULA, TRUFFLE OIL

THE SICILIAN 21

RED SAUCE BASE, CAPICOLA, SOPPRESSATA, PEPPERONI,
HOUSEMADE TUSCAN RELISH, TOMATO, MOZZARELLA

THAI CHICKEN 20

THAI PEANUT SAUCE, CHICKEN, RED ONION, CARROT,
CILANTRO, SESAME SEEDS, TOPPED WITH A SWEET
CHILI SAUCE AND CRUSHED PEANUTS

- HANDHELDS -

SERVED WITH FRIES
SUB HOUSE SALAD \$2
OR HONEY LAVENDER FRIES \$3

PROSCIUTTO + ARUGULA 18

18 MONTH AGED ITALIAN PROSCIUTTO
ARUGULA, PISTACHIO LEMON CAPER AIOLI
ON A CIBATTA BAGUETTE

SPICY ITALIAN 17

ROMAINE LETTUCE, SOPPRESSATA, CAPICOLA,
PEPPERONI, PROVOLONE, HOUSEMADE TUSCAN
RELISH, SERVED WITH A ROASTED TOMATO
CREAMY ITALIAN SAUCE

CRAB BISQUE + GRILLED CHEESE 18

10OZ CUP OF CRAB BISQUE SERVED WITH
GRUYERE GRILLED CHEESE ON BRIOCHE

RIVERBIRD SMASHBURGER 17

MISSOURI GROUND BEEF, BACON, CRACKED PEPPER MAYO,
LETTUCE, TOMATO, ONION
ON A BRIOCHE BUN

MAKE IT A DOUBLE FOR \$23

CHEESE OPTIONS: SWISS, CHEDDAR, PROVOLONE
ADD BLUE CHEESE FOR \$2

- ENTREES -

WALLEYE 29 *GF

ASPARAGUS, HERB ROASTED POTATOES, BLISTED GRAPE
TOMATOES, IN A LEMON WHITE WINE BUTTER SAUCE

FILET MIGNON 49

GOAT CHEESE POTATO CROQUETTES, ASPARAGUS,
PINOT NOIR STEWED SHALLOTS, DEMI GLAZE

CIOPPINO 47 *GF

HOUSE MADE FENNEL AND TOMATO BROTH, LOBSTER,
SHRIMP, SCALLOPS, SNOW CRAB, HALIBUT, CLAMS

TOMAHAWK PORK CHOP 37 *GF

BLACK CHERRY AND MUSTARD PUREE,
CURRIED ROASTED CAULIFLOWER, BEECH MUSHROOMS,
CRACKED PEPPER MAPLE & POMEGRANATE GLAZE

LASAGNA BOLOGNESE 28

CHEF MATT'S SIGNATURE LASAGNA MADE WITH A
HOUSE MADE RUSTIC BOLOGNESE,
ASPARGUS WITH TOAST POINTS