



- SHAREABLES -

CHARCUTERIE 22 BOARD

SELECTION OF MEAT, CHEESE,
FRUITS, NUTS, BACON JAM &
OLIVES

RIVERBIRD 16 FRITES *GF

LAVENDER, TRUFFLE OIL,
HONEY, SEA SALT

CHICKEN 16 MEATBALLS

ARUGULA SALAD SERVED
WITH A HOUSE MADE TZATZIKI
AND FRESH PRESSED OLIVE OIL

CRISPY BACON 16 BRUSSELS SPROUTS *GF

PISTACHIOS, CURRANTS, MAPLE
SYRUP, PARMESAN

BAVARIAN 14 PRETZEL

SERVED WITH HOUSE MADE
HONEY MUSTARD AND
ROASTED PABLANO QUESO

PEPPADEW 10 PEPPER

PROSCIUTTO, CARAMELIZED ONION,
GOAT CHEESE, BALSAMIC
REDUCTION, AND
CHOPPED ARUGULA

RUSTIC RICOTTA SPREAD 15

BLACK PEPPER AND LEMON ZEST
RICOTTA, PISTACHIOS, TRUFFLE OIL,
WARM HONEY SERVED WITH NAAN
ADDITIONAL NAAN \$3

- SALAD -

CRAB BISQUE CUP 8 / BOWL 12

BISTRO SALAD SIDE 8 / TABLE 14

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

ADD CHICKEN \$6 ADD SHRIMP \$12

DRESSING OPTIONS:

RANCH, LEMONGRASS VINAIGRETTE,
ROASTED TOMATO CREAMY ITALIAN,
BALSAMIC VINAIGRETTE

- FLATBREADS -

GLUTEN FREE CRUST AVAILABLE FOR \$3

CHEESE 13 / PEPPERONI 16

HOUSE MADE PIZZA SAUCE, MOZZARELLA CHEESE

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, MOZZERELLA

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

SPICY ITALIAN 17

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

CRAB BIQSUE + GRILLED CHEESE 18

10OZ CUP CRAB TOMATO BISQUE
SERVED WITH GRUYERE GRILLED CHEESE
ON A BAGUETTE
(NO SIDE INCLUDED)

RIVERBIRD SMASHBURGER 17

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

MAKE IT A DOUBLE FOR \$23

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


DAILY HAPPY HOUR 3-6 P.M.

ASK YOUR SERVER
ABOUT OUR WEEKLY SPECIALS
& EVENTS






- 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

ROSE

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

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

- COCKTAILS -

LAVENDER HAZE 14
Tito's Vodka, St. Germain
Elderflower liquor
lavender syrup, lemon juice

**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

COCONUT DRIFT 12
Bacardi Rum, Cream of
Coconut, Pineapple Juice,
Hint of Lime

ESPRESSO MARTINI 14
Ketel One, Fresh Espresso,
Liquor 43, Dr. McGillicuddy's Coffee
Liqueur, simple syrup

**STRAWBERRY 12
MINT BREEZE**
Strawberry, Mint, St-Germain
Elderflower Liqueur, Sparkling
Muscat, and a splash of soda

- BEER \$6 -

- 16 OZ ALUMINUM CAN**
- Budweiser
 - Bud Light
 - Busch Light
 - Busch
 - Coors Light
 - 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
- VIRGIN MOJITO
- BLACKBERRY ITALIAN CREAM SODA
- SAN PELLEGRINO LEMON
- SAN PELLEGRINO BLOOD ORANGE