

BEER

Seltzers & Soft Drinks

BOTTLE

DOMESTIC \$4

Budweiser
Budlight
Busch Light
Coors Light
Miller Lite
Michelob Ultra

BOTTLE

IMPORTED \$5

Labatt Blue
Stella Artois
Heineken
Corona
Corona NA
Modelo

BOTTLE

CRAFT \$5

Blue Moon
Leinenkugel's Summer Shandy
Samuel Adams Boston Lager
Angry Orchard Hard Cider
Perrin (Seasonal)

Michigan Inspired

DRAFTS \$7

Bell's Two Hearted Ale
Founders Mortal Bloom
Keweenaw Red Jacket Amber Ale
Samuel Adams Cherry Wheat

Guinness DRAFT-CAN

Your Favorite Fizzy

SELTZERS

White Claw \$5:

Lime
Raspberry
Black Cherry
Pineapple



carbliss \$8:

Black Raspberry Vodka
Strawberry Tequila

Soft Drinks

\$4

Pepsi Products
Dr Pepper
Coffee
Tea
Lemonade

WINES

Our wines are hand-selected by our sommelier to match our guests' tastes and enhance every dining experience.

HOUSE

6oz / 9oz / Bottle

Sparkling

Moscato D' Asti:

San Silvestro "Dulcis" - Piedmont, Italy

10 / 14 / 38

Light & Crisp Whites

Pinot Grigio

Barone Montalto – Sicily, Italy

10 / 14 / 38

Sauvignon Blanc

Reserve St Marc – France

9 / 13 / 35

Medium-Bodied Whites

Chardonnay:

Reserve St Marc - France

9 / 13 / 35

Light-Bodied Reds

Pinot Noir:

Tussock Jumper - Languedoc, France

10 / 14 / 38

Medium-Bodied Reds

Merlot:

Reserve St Marc - France

9 / 13 / 35

Bold Reds

Malbec:

Albito La Juventod – Mendoza, Argentina

10 / 14 / 38

Cabernet Sauvignon:

Reserve St Marc – France

9 / 13 / 35

FEATURED WINES

Rosé:

Calcada

10 / 14 / 38

WHITE *White & Red Wines are sold by the bottle.*

Chardonnay:

Duck Pond Cellars - Columbia Valley, Washington 36

Le Versant 2021 - France 36

Pinot Gris 2021:

Solena Estate - Willamette Valley, Oregon 40

Sauvignon Blanc:

3 Brooms - Marlborough, New Zealand 36



RED

Pinot Noir:

Black Magnolia

Willamette Valley, Oregon 45

Red Blend:

Acuma - Jumilla, Spain 36

Malbec

Padrillos By Ernesto Catena

Mendoza, Argentina

(Certified Organic) 36

Merlot

Fitch Mountain

Sonoma County, California 55

Cabernet Sauvignon

Dancing Crow Vineyard

Lake County, California 48

Paris Valley Road

Central Coast, California 36

Ca'Momi

Columbia Valley, Washington 42

Gibbs

Napa Valley 53

The Big Red Monster

Paso Robles, California 38

CLASSIC cocktails

Rum Runner \$12

A tropical escape in a glass! Captain Morgan Spiced Rum and Malibu Coconut Rum blend with banana and blackberry liqueurs, bright pineapple and orange juices, and a splash of grenadine. Served over ice in a pint glass.

Cranberry Ginger Lemonade \$12

Crisp, refreshing, and lightly sparkling. Deep Eddy's Cranberry and Lemon vodkas mix with ginger ale and a touch of lemon sours for a zesty, vibrant sip. Served in a pint glass.

Loaded Bloody Mary \$12

Bold, savory, and full of spice! Absolut Vodka and loaded Bloody Mary mix are poured over ice with a seasoned rim, then garnished with an olive–tomato–pickle skewer. Feeling daring? Try it with Absolut Peppar for an extra kick!

Grande Gold Margarita \$15

A golden classic with a top-shelf twist. Hornitos Reposado Gold Tequila, Triple Sec, and citrus juices are finished with a Grand Marnier float. Served with a salted rim and lime wedge.

Old Fashioned \$15

A timeless cocktail with a botanical touch. Whiskey infused with botanicals is stirred with orange bitters, maraschino cherry, and club soda, then garnished with fresh orange and cherry.

Aperol Spritz \$16

A sparkling Italian classic. Sentio Prosecco DOC and Aperol Aperitivo poured over ice, topped with soda, and finished with a fresh orange wedge.

Select a MULE \$12

Saddle up for our refreshing take on the mule! Each starts with bold ginger beer and a spirited twist—choose from Traditional, Cherry Lime, Kentucky, or Mexican. Crisp, fizzy, and perfect for any mood.



Fresh & Signature

Cocktails

Riverwalk Cosmo \$15

Bright, fruity, and perfectly balanced. Raspberry and orange vodka shaken with cranberry juice, Razzmatazz, and a splash of lime for a zesty finish.

Riverwalk Relaxer \$12

Your mini-vacation in a glass! Malibu Rum and orange vodka mingle with pineapple and cranberry juices, served over ice, for a smooth, tropical sip.

Sweet Riverside Sangria \$15

A refreshing twist on a classic. Reserve Saint Mark Merlot, Peachtree Schnapps, blackberry liqueur, and citrus juices, topped with lemon-lime soda. Served over ice in a wine glass and garnished with fresh orange slices and a cherry.

Mocktails

Shirley Lemonade \$6

A playful twist on a classic! Cranberry juice, Vernors Ginger Ale, lemon sours, and Grenadine together, finished with a bright cherry and lemon wedge.

Bloody Belle \$6

Savory and bold without the spirits. Pickle and olive juice mixed with our loaded Bloody Mary blend, garnished with an olive-tomato-pickle spear.

Riverside Sunset \$6

Layers of pineapple, orange, and cranberry juices topped with sparkling soda water. Served with lime and cherry for the perfect sunset sip.

Sunrise Rita \$6

A sunny, refreshing mocktail! Orange juice, sweet lime mix, and lemon-lime soda served over ice with a salted rim and lime wedge.



Redbull Refreshers

Berry Burst \$8

Red Bull • Dragon Fruit Monin • Cranberry Juice • Fresh Lemon. A bright, tart fusion with a hint of citrus.

Citrus Crush \$8

Red Bull • White Peach or Passion Fruit Monin • Lemonade • Splash of Lemon or Lime. Smooth, citrusy, and perfectly refreshing.

Raspberry Rush \$8

Red Bull • Raspberry Lemonade • Splash of Cranberry • Lime. Sweet, tangy, and energizing, a guest favorite!

BOOZY DESSERTS

Chocolate Covered Raspberry \$16

Like candy in a glass.

White Chocolate Liqueur, Smirnoff Raspberry Vodka, and raspberry liqueur shaken to silky perfection, served up in a martini glass. Sweet, sassy, and dangerously smooth.

Caramel Cocoa Coffee \$12

Your guilty pleasure with a buzz.

Fresh-brewed coffee swirled with salted caramel Irish cream and crème de cacao, finished with a cloud of whipped cream and drizzled with caramel. Served hot or iced — either way, it's decadence in a cup.

Espresso Martini \$16

The queen of after-dinner drinks.

3 Bridges Espresso Vodka, Carolans Irish Cream, and frothed cream, sweetened just right. Bold, rich, and guaranteed to keep the night going.

Sentio: Prosecco DOC Brut – Veneto, Italy \$10

Bright, sparkling Italian classic

A bright and elegant sparkling wine served in a 4oz flute. Crisp notes of green apple, pear, and citrus blossom balance beautifully with a refreshing minerality and fine bubbles. Lightly dry with a clean finish, it's the perfect complement to dessert or a refined toast.



Caramel Cocoa Coffee



Espresso Martini

A Celebration of *Sweetness*



Chocolate Raspberry Drizzle Cheesecake

A rich, creamy New York-style cheesecake topped with vibrant raspberry sauce, served over drizzled decadent chocolate. \$10



Chocolate Cake

Velvety chocolate mousse filling finished with chocolate cake crumbs, this dessert is a chocolate lover's dream come true. \$12



Carrot Cake

Moist blend of shredded carrots, toasted coconut, and crunchy pecans, finished with cream cheese frosting. \$10



Salted Caramel Vanilla Crunch Cake

White cake with layers of caramel flakes, vanilla frosting, crumbled graham cracker, and a salted caramel drizzle. \$10

**Chef's seasonal desserts may be available
ask your server for today's selection.**