

cocktails

Snowball Martini

Vanilla vodka, blue curacao and Malibu coconut rum mixed with coconut cream, served in a glass with a shaved coconut rim. - 10.5

Razzamatazz

Vodka and Chambord mixed with freshly muddled raspberry, lemon and lime, and Sprite, garnished with a raspberry and lemon. - 9.5

Pear Tini

Grey Goose Pear Vodka and amaretto mixed with lemon juice, topped with a pinch of cinnamon. - 10.5

Salted Caramel Apple Tini

Crown Royal Apple, caramel vodka and Apple Pucker mixed with ginger ale, served in a caramel drizzled glass with a salted rim. - 10.5

Bistro Berry Mixer

Pomegranate vodka and freshly muddled raspberries mixed with cranberry and ginger ale, garnished with a lime and a raspberry. - 8.5

Peppermint Punch

Midori melon liqueur, peppermint schnapps and vodka mixed with pineapple juice, lemon juice and freshly muddled basil, garnished with a basil leaf and a raspberry. - 9.5

Iced Mocha

Espresso vodka and Godiva Chocolate Liqueur mixed with cold coffee, served in a chocolate drizzled glass and topped with whipped cream. - 8.5

Cucumber Basil Margarita

Tequila and Triple Sec mixed with freshly muddled cucumber and basil, lime juice and ginger ale, garnished with a basil leaf and cucumber. - 9.5

Irish Cocoa

Cinnamon whiskey and Baileys mixed with hot chocolate, topped with whipped cream and cinnamon. - 8.5

Hazelnut Heaven

Frangelico, creme de cocoa and RumChata mixed with coffee, topped with whipped cream. - 8.5

Caramel Apple Toddy

Caramel vodka and bourbon mixed with hot apple cider and lemon juice, served in a caramel and cinnamon sugar rimmed glass. - 8.5

wine

Red

Cabernet, Canyon Oaks, CA - 7.25/27

Cabernet, Carnivor, CA - 9.5/35

Cotes du Rhone 'Figues', Bastide, France - 9/34

Pinot Noir, Mark West, CA - 9.5/35

White

White Zinfandel, Canyon Oaks, CA - 7.25/27

Chardonnay, Canyon Oaks, CA - 7.25/27

Pinot Grigio, Smoking Loon, CA - 9/34

Chardonnay, Joseph Drouhin Macon Villages, France - 9.5/35

Riesling, Late Harvest, Chateau Grand Traverse, MI - 9.5/35

beer

Domestic - 4.25

Bud Light, Budweiser, Coors Light, Miller Lite, Labatt Blue Light, Michelob Ultra, Pabst Blue Ribbon

NA Beer - 4.25

O'Douls Amber

Imports - 5.75

Heineken - Netherlands

Pacifico - Mexico,

Guinness - Ireland

Stella Artois - Belgium

Ciders - 5.75

Angry Orchard, Boston Beer Co, MA

Pulsar - Semi Dry - Short's Brewery, Bellaire

Octorock - Semi Sweet - Short's Brewery, Bellaire

Michigan Crafts

5.75

Mellow - North Peak Brewing, Traverse City

Soft Parade - Short's Brewery, Bellaire

Siren - North Peak Brewing, Traverse City

Bellaire Brown - Short's Brewery, Bellaire

Vanilla Java Porter - Atwater Brewery, Detroit

Fifth Voyage Coconut Porter - Cranker's Brewery, Big Rapids

The Poet - New Holland Brewing, Holland

Mayan Mocha Stout - Odd Side Ales, Grand Haven

Reclamation - Ore Dock Brewing, Marquette

Two Hearted Ale - Bell's Brewery, Kalamazoo

Buzzsaw - Arbor Brewing, Ann Arbor

8.25

Dragon's Milk - New Holland Brewing, Holland

Other Crafts - 5.75

Blue Moon - Blue Moon Brewing, CO

Fat Tire - New Belgium Brewing, CO

Sam Adams Boston Lager - Boston Beer Company, MA

the river bistro

spirits • food • games



For accessibility assistance with this menu, please call 231.533.3000.

salads

Add chicken - 4 | smoked salmon - 8 | grilled shrimp - 9.5.

side salad

Traditional Caesar or house salad. - 5.50

house salad

Blended lettuce with cucumbers, tomatoes, carrots, onions and croutons. - 10.5

caesar salad

Crisp romaine, Parmesan cheese, croutons and creamy Caesar dressing. - 10.5

cherry pecan salad

Lettuce blend with dried cherries, blue cheese, candied pecans and cherry vinaigrette. - 10.5

blackened southwest chicken salad

Fresh mixed greens topped with blackened chicken breast, sweet bell peppers, tomatoes, green onions, sweet corn, black beans, pepper jack cheese, fried tortilla strips and chipotle honey mustard dressing. - 12.5

starters

soup or chili

A bowl of house-made soup of the day or our award-winning chili. - 6

truffle fries

Seasoned with white truffle oil and Parmesan cheese. Served with chipotle aioli. - 8

chicken tenders

Four crispy chicken tenders with BBQ, buffalo, ranch, blue cheese, or teriyaki sauce. - 10

bourbon barrel smoked salmon

New Holland's Dragon's Milk brined salmon, lightly smoked. Served on cedar planks with crisp bread and lemon caper sauce. - 10.5

fried lobster ravioli

Breaded lobster ravioli with Dijon mustard sauce. - 10.5

pineapple pork pop

Skewered pineapple wrapped in bacon and deep fried. Served with teriyaki dipping sauce. - 8.5

chili & chips

Hot crock of our award-winning chili with a side of Parmesan crisps. - 7

brew city's beer-battered onion rings

Brew City's favorite Black & Tan onion rings with a side of zesty mayo. - 9.5



sandwiches

seared chicken sandwich

Seared marinated chicken breast with smoked bacon, lettuce, tomato, onion and Swiss cheese on a pretzel bun with Dijon aioli. - 11

village burger

Five-ounce beef patty with lettuce, tomato, red onion and your choice of cheese. - 11

steak sandwich dip

Thin-sliced ribeye on a soft sub bun with Swiss cheese and french fried onions. Served with horseradish mayo and beef jus. - 12.5

burger-ish

All beef patty, smoked short rib and bacon smothered in BBQ sauce. Served with lettuce, tomato and onion. - 13.5

smoked turkey wrap

House-smoked turkey with bacon, lettuce, tomato and chipotle mayo in a tomato basil tortilla. - 11

meatloaf sandwich dip

Four ounces of house-made meatloaf on a soft sub bun topped with grilled cabbage and provolone cheese. Served with a mushroom demi glaze. - 11

toasted smoked turkey sandwich

A Bistro favorite, served hot. House-smoked turkey with bacon, lettuce, tomato, havarti dill cheese and chipotle aioli on a soft pretzel bun. - 11

portobello sandwich

Deep-fried portobello mushroom risotto burger topped with tomato, spinach, Swiss cheese and malt vinegar slaw on an artisan roll. - 11

traditional fish sandwich

Battered cod with cheddar cheese, lettuce, tomato, red onion and tartar sauce. - 12

add to your sandwich

parmesan crisps - 3.25

truffle fries - 5.25

fruit cup - 4.25

side salad - 5.50

french fries - 3.25

bistro slaw - 3.25

side vegetable - 4.25

onion rings - 5.25

pizza & pasta

14" cheese pizza - 19

Additional toppings - \$1 each
pepperoni, ham, sausage, bacon, mushrooms, green peppers, onions, black olives, green olives, tomatoes, pineapple, pepper rings, jalapeño peppers

smoked salmon bake

Our house-smoked bourbon barrel salmon and green onions tossed in a creamy harvati dill sauce with penne pasta. Baked and served in a cast iron crock with crisp bread. - 19

mac attack - 18

This isn't your mom's mac & cheese! Choose from:

- Chicken Parmesan: Sliced chicken breast with Parmesan cream sauce.
- Pancetta Gruyere: Chopped pancetta with shaved gruyere cheese in Parmesan cream sauce.
- Smoked Ham & Cheddar: House-smoked ham in a rich cheddar cheese sauce.

dinner entrées

Served after 5pm.

sriracha ginger seared salmon

Sriracha and ginger marinated salmon seared and served with lemon herb rice pilaf and chef's vegetables. - 23

parmesan crusted whitefish

Whitefish filet smothered in Italian ranch and baked with Parmesan breading. Served with lemon herb rice pilaf and chef's vegetables. - 25

bistro sizzler

Eight-ounce choice sizzler steak served on a loaded potato cake. Topped with horseradish sauce and haystack onions with a side of chef's vegetables. - 26

smoked beef short rib

Eight ounces of tender smoked beef short rib smothered in BBQ sauce. Served with a loaded potato cake and creamy dill slaw. - 24

meatloaf

Slice of house-made meatloaf dressed with a mushroom demi glaze. Served with a side of garlic mashed potatoes and chef's vegetables. - 18

chicken piccata

Breaded chicken topped with a lemon, caper and white wine sauce. Served with garlic mashed potato and chef's vegetables. - 19

*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

