

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

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

Soft Parade - Short's Brewery, Bellaire
Bellaire Brown - Short's Brewery, Bellaire
Huma Lupa Licious - Short's Brewery, Bellaire
Two Hearted Ale - Bell's Brewery, Kalamazoo

Other Crafts - 5.75

Blue Moon - Blue Moon Brewing, CO
Fat Tire - New Belgium Brewing, CO
Sam Adams Boston Lager - Boston Beer Company, MA

Imports - 5.75

Heineken - Netherlands
Pacifico - Mexico,
Guinness - Ireland
Stella Artois - Belgium

wine

White

Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling
White Zinfandel

Red

Cabernet
Malbec
Cotes du Rhone 'Figues'
Pinot Noir

the river bistro



spirits • food • games

spring menu

* Parties of 10 or more will have an added gratuity of 19% and will be on one guest check.

*Room Service orders will have a 19% gratuity added to guest check.

starters

truffle fries

Seasoned with white truffle oil and Parmesan cheese. Served with chipotle aioli. - 8.5

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. - 11

bowl of soup - 6

salads

Add chicken - 4 | smoked salmon - 9 | grilled shrimp - 9.5

house salad

Fresh greens with cucumbers, tomatoes, carrots, onions and croutons served with Garlic Balsamic Vinaigrette. - 11

caesar salad

Crisp romaine, Parmesan cheese, croutons and creamy Caesar dressing. - 11.50

sandwiches

seared chicken sandwich

Seared marinated chicken breast with smoked bacon, lettuce, tomato, onion and Swiss cheese on a pretzel bun with Dijon aioli. - 12

steak sandwich

Thin-sliced ribeye on a soft sub bun with Swiss cheese and fried onions. Served with horseradish mayo and beef jus. - 13.50

village burger*

Five ounce beef patty with lettuce, tomato, red onion, and your choice of cheese. - 12

burger-ish*

All beef patty, smoked short rib and bacon smothered in BBQ sauce. Served with lettuce, tomato and onion. - 13.50

add to your sandwich

parmesan crisps - 3.25

truffle fries - 5.25

fruit cup - 5

side salad - 5.5

french fries - 4

onion rings - 5.25

bistro slaw - 3.25

side vegetable - 5

dinner entrées

Served after 5pm.

sriracha ginger seared salmon

Sriracha-seared salmon and Asian fried vegetables, served over a cauliflower rice and quinoa bed. Finished with a drizzle of sweet hoisin glaze. - 25

smoked beef short rib

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

chicken picatta

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

desserts

belgian turtle sundae

Mini Belgian waffle topped with vanilla ice cream, pecans, caramel, and chocolate sauce. - 7.25

seasonal cheesecake

Ask your server for today's selections. - 7.25

craft cocktails

pear tini

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

salted caramel apple tini

Crown Royal Apple, Kissed Caramel Vodka and Apple Pucker topped with ginger ale, served in a caramel drizzled glass with a salted rim. - 10.5

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 Bailey's mixed with hot chocolate, topped with whipped cream and cinnamon. - 8.75

*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness. River Bistro is not a gluten-free kitchen.