

craft cocktails

- The River Bistro's signature cocktails are all made with our house mixes and fresh ingredients.
- cucumber basil margarita**
our signature margarita. tequila with freshly-muddled cucumber and basil, topped with a splash of ginger ale - 9.5
- razzamatazz**
freshly-muddled lemon, lime, and raspberries mixed with vodka and sours, topped with sprite - 9.5
- peartini**
grey goose pear vodka, amaretto, and lemon juice topped with a dash of cinnamon - 10.5
- snowball martini**
vanilla vodka, blue curacao, malibu rum, and coconut cream served in a coconut flake rimmed glass - 10.5
- royal apple martini**
apple crown royal, sours, and cranberry juice, garnished with a lemon twist - 10.5
- bistro berry mixer**
pomegranate vodka, freshly muddled raspberries, cranberry juice, and ginger ale garnished with lime and raspberry - 9
- irish cocoa**
cinnamon whiskey, bailey's and hot chocolate, topped with whipped cream and cinnamon - 9
- hot caramel apple toddy**
kissed caramel vodka, bourbon, hot apple cider and lemon juice, served in a caramel and cinnamon sugar rimmed glass - 9
- mountain coffee**
kahlúa, creme de cocoa and coffee topped with whipped cream - 9
- peppermint hot chocolate**
peppermint schnapps, creme de cocoa, creme de menthe and hot chocolate, topped with whipped cream and a chocolate drizzle - 9

wine

- red

cabernet

pinot noir

cotes du rhone

malbec
- white

chardonnay

pinot grigio

sauvignon blanc

riesling

beer

- domestic** - 4.25
Bud Light, Budweiser, Coors Light, Miller Lite, Labatt Blue, Labatt Blue Light, Michelob Ultra
- imports** - 5.5
Heineken - Netherlands
Pacifico - Mexico
Guinness - Ireland
Stella Artois - Belgium
- ciders** - 5.5
Angry Orchard - Boston Beer Co, MA
Michigan Honey - Semi Dry, Virtue Cider, Fennville
Triple Jam - Semi Sweet, Blake's Cider, Armada
- michigan crafts** - 5.5
Huma Lupa Licious, Short's Brewery, Bellaire
Train Wreck, Mountain Town Brewing, Mt Pleasant
Bellaire Brown - Short's Brewery, Bellaire
Two Hearted Ale - Bell's Brewery, Kalamazoo
Perrin Black, Perrin Brewing, Comstock Park
Cabin Fever - New Holland Brewing, Holland
2 Paws - Paw Paw Brewing, Paw Paw
Vanilla Java Porter - Atwater Brewery, Detroit
Better Life Choices - Atwater Brewery, Detroit
Wheezin' the Juice, Grand Armory Brewing, Grand Haven
Diabolical - North Peak Brewing, Dexter
Dragon's Milk - New Holland Brewing, Holland - 8.25
- other crafts** - 5.5
Blue Moon - Blue Moon Brewing, CO
Sam Adams Boston Lager - Boston Beer Company, MA

the river bistro



spirits • food • games



salads

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

house salad

fresh greens with cucumbers, tomatoes, carrots, onions, and croutons, served with your choice of dressing - 10.5

caesar salad

crisp romaine, parmesan cheese, and croutons, tossed with our creamy caesar dressing - 11

cherry pecan salad

fresh greens with dried cherries, blue cheese, and candied pecans tossed with cherry vinaigrette - 12

blackened southwest chicken salad

fresh greens with blackened chicken breast, sweet bell peppers, tomatoes, green onions, sweet corn, black beans, pepper jack cheese, fried tortilla strips, and served with chipotle honey mustard dressing - 13

starters

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

loaded potato bombs

shredded potatoes mixed with cheese, green onions and bacon, rolled into bites, deep-fried, and served with sour cream - 7.5

pâté trio

whitefish pate, bourbon barrel salmon pate and spicy sweet shrimp salad pate. Served with assorted crackers - 11

chili & chips

hot crock of our award-winning chili with a side of parmesan crisps - 7

truffle fries

seasoned with white truffle oil and parmesan cheese. served with chipotle aioli - 8.5

chicken tenders

four crispy chicken tenders with barbecue, buffalo (*spicy*), ranch, blue cheese, honey mustard or teriyaki sauce - 10.5

vigilante tacos

soft grilled tortilla shells with a light crunch and chewy texture will make you think quesadilla but eat like a taco. (*two tacos per order*)

barbecue beef

smoked barbecue short rib topped with fresh cabbage, pickled red onion and fried jalapeño chips - 8

shrimp taco

shrimp salad topped with pepper jack cheese, spinach, tomato and sriracha sauce - 10

salmon taco

smoked salmon grilled with fire roasted peppers and onions, topped with lettuce, tomato and pepper jack cheese - 10

sandwiches

seared chicken sandwich

seared marinated chicken breast with smoked bacon, lettuce, tomato, onion and swiss cheese on a pretzel bun with dijon aioli - 11.5

steak sandwich dip

thin-sliced ribeye on a soft sub bun with swiss cheese and shoestring fried onions. Served with horseradish mayo and beef jus - 13.5

village wrap

house smoked turkey with chipotle aioli, swiss cheese, bacon, lettuce, and tomato in a tomato basil tortilla - 11.5

portobello burger

deep fried portobello risotto burger topped with spinach, tomato, swiss cheese, and malt vinegar slaw on an artisan roll - 11.5

village burger

all beef patty with lettuce, tomato, red onion and your choice of cheese served on a brioche bun - 11.5

burger-ish

all beef patty, smoked short rib and bacon, smothered in barbecue sauce served on a brioche bun - 14.5

meatloaf sandwich dip

house made meatloaf on a soft sub bun topped with grilled cabbage and provolone cheese. served with a mushroom demi-glaze - 11.5

toasted turkey

house smoked turkey with bacon, lettuce, tomato, havarti dill cheese and chipotle aioli on a soft pretzel bun - 12

perch sandwich

battered perch with cheddar cheese, lettuce, tomato, onion and tartar sauce served on a brioche bun - 12

pasta & pizza

mac attack

this isn't your mom's mac & cheese - 19

chicken parmesan mac - sliced chicken breast with parmesan cream sauce

pancetta gruyere mac - chopped pancetta with shaved gruyere cheese in a rich garlic cream sauce

lobster mac - lump lobster meat and fire roasted red peppers in a cheddar cheese sauce

smoked salmon mac - smoked salmon, havarti dill cheese and green onions melted into a rich garlic cream sauce

12" cheese pizza - 14

additional toppings - \$1 each

pepperoni, ham, sausage, bacon, mushrooms, green peppers, onions, black olives, green olives, tomatoes, pineapple, pepper rings, jalapeño peppers

dinner entrées

served after 5pm.

sriracha ginger seared salmon

sriracha-seared salmon and asian fried vegetables, served over a bed of cauliflower rice and quinoa. Finished with a drizzle of sweet hoisin glaze - 24

parmesan crusted whitefish

whitefish filet smothered in italian ranch and baked with a parmesan breading, served with lemon herb rice pilaf and chef's vegetable - 25

cajun veggie linguine

sweet bell peppers, onions, corn, black beans, tomatoes, and carrots tossed with linguine and cajun garlic cream sauce - 17
add chicken - 4 | smoked salmon - 9 | grilled shrimp - 9.5

smoked beef short rib

tender beef short rib (8 oz) smothered in barbecue sauce. served with loaded potato cake and creamy dill slaw - 25

meatloaf

house-made meatloaf dressed with a mushroom demi-glaze. served with garlic mashed potatoes and chef's vegetable - 19

sides

soup or chili - 6

parmesan crisps - 3.5

truffle fries - 5.25

fruit cup - 5

french fries - 4

bistro slaw - 3.5

sautéed vegetable - 5

side house or caesar salad - 5.75

desserts

flourless chocolate cake

rich chocolate layers of flourless cake, flourless mousse and a rich glaze. garnished with white chocolate sauce and whipped cream - 8.5

baked s'more à la mode

graham crackers, marshmallows, and Hershey's chocolate layered in a cast iron crock and baked to golden brown. topped with vanilla ice cream and whipped topping - 7.5

seasonal cheesecake

ask your server about today's selection - 7.25

ice cream flight

petite scoops of puppy chow, michigan pothole, rush hour and carrot cake ice cream - 8.5

Ashby's ice cream

flavors may vary, ask your server for today's choices - 6.25

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

*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness. Gratuity will be added to parties of 10 or more. Parties of 10 or more will be billed on one guest check. The River Bistro is not a gluten-free kitchen.