

Snacks →

Artisan Bread Board \$6 Fresh artisanal bread served with Italian olive oil & balsamic crema with Italian house olives \$12

Burrata \$14 Traditional fresh Italian cheese served with wild arugula & fresh tomatoes, pesto cream & balsamic reduction

Caesar* Salad \$12

Prosciutto \$14 with seasonal fruit

Riverside Nachos \$14 Local tortilla chip Juanita's layered Baja style with black beans, salsa & sharp cheese served with lime wedges & sour cream
Add Avocado \$3

Crema di Formaggio \$14 A savory goat cheese & Italian olive oil spread, served with house made bread & rosemary crackers

Tapenade \$14 Rustic Italian olive spread, served with rosemary crackers

Crudo di Tonno* \$26 GF Sashimi grade tuna dressed with a fresh salsa verde of basil, capers & lemon tossed with tomato confit Served with wild arugula

16oz Draft Pour \$8 →

Beare's Original Haze - Cider

Breakside Wanderlust IPA 6.2% ABV 64 IBU

Stormbreaker Mississippi Red 5.8% ABV 29 IBU

Buoy Seasonal Lager 5.3% ABV 19 IBU

Buoy Czech Pilsner ABV 35 IBU

Occidental Hefeweizen 5% ABV 20 IBU

Ninkasi Northwest IPA 6.7% ABV 81 IBU

Pelican Tsunami Stout 7% ABV 45 IBU

Happy Hour Specials →

Aperitivo Bottle of Wine \$25

Any Aperitivo Bottle of Wine & Margherita Pizza \$40

*Spuntini e vino \$45
Seasonal bites with cheese & any bottle from our Aperitivo collection*

*Draft Beer Tasting Flight \$14
3 seasonal pours served with chips*

Artisan Popcorn \$5

Chips & Salsa \$5

House Olives \$6

Featured Seasonal Cocktail \$10

Pizzas → add Sicilian anchovies \$5

Margherita \$20 Red sauce, fior di latte fresh mozzarella & Neapolitan basil

Tricolore \$20 Roasted roma tomato, fior di latte fresh mozzarella & Neapolitan basil finished with Calabrian oregano

Pesto \$22 Homemade pesto, fior di latte fresh mozzarella & Neapolitan basil

Americano \$24 Red sauce, fior di latte fresh mozzarella, Umbrian sausage & uncured pepperoni finished with pecorino Romano

Bill and the Melanies' \$24 Red Sauce, fior di latte fresh mozzarella, spicy sausage - finished with arugula

Vegetariano \$24 Red sauce, fior di latte fresh mozzarella, artichoke hearts, olives - finished with pecorino Romano & arugula

Bottles & Cans →

Stormbreaker Seasonal \$6 - 16oz can

Menabrea Italian Lager \$5 - 12oz bottle

Traquair Jacobite Ale \$10 - 330ml bottle

Non-Alcoholic →

Aprch 12oz CBD Sparkling Water \$6

Assorted Soda \$4

Espresso \$3

Iced Tea \$4

Pelican Sparkling Hop Water \$4

Stella Liberte \$5

Victory Wheat \$7

***Eating raw or undercooked meat, unpasteurized eggs or seafood can cause illness**

If you have food allergies or sensitivities inform your server. Not all food ingredients are listed on the menu.

GF notates gluten free. Be advised that the kitchen is not an allergy free environment.

Spirits →

Aviation Gin \$ 11

Tanqueray Gin \$ 10

Bombay Sapphire Gin \$ 10

Lewis & Clark Rum \$ 9

Wild Roots Vodka \$ 9

Chopin Vodka \$ 13 GF

Libelula Tequila \$ 9

Tres Generaciones Tequila \$ 18

Banhez Joven Mezcal \$ 12

George Dickel Rye \$ 9

Freeland Bourbon \$13

Gentleman Jack \$10

Makers Mark \$ 12

Bowmore 12 Year \$11

Speciality Mixer \$1

Speciality Martini \$3



Speciality Cocktails →

Aperol Spritz \$15

The International Italian classic with Aperol liquor, a splash of club soda & Prosecco - Finished with a slice of fresh orange

The Sidecar \$14

Brandy, Cointreau & fresh lemon - served up with a half sugar rim...perfect for the change of season

Gin & Juice \$12

Gin shaken with our house juice blend - served on the rocks with a wedge of lime

The Salty Dog \$12

You choose - Gin or Vodka shaken with grapefruit juice & served on the rocks with a half salted rim

The Margarita \$14

Our house recipe with fresh lime, lemon simple syrup & seasonal tequila selection - finished with a float of Grand Marnier

Cuba Libre \$8 highball/\$12 tiki

Crushed lime, rum & Coca-Cola on the rocks

George & Ginger \$10

Dickel Rye & Q Ginger beer on the rocks with a lime

Espresso Martini \$16

Espresso, vodka, Cointreau & Frangelico - straight to the point

The Sour \$15 (Amaretto or Whiskey)

Fresh lime & lemon simple syrup shaken with Amaretto or our Seasonal Whiskey selection - served on the rocks with a lime & cherry

Whiskey Flight \$24

Ask your bartender for today's choices

Chilled Bubbles →

Featured Lambrusco \$10 glass/\$32 bottle

Featured Prosecco \$10 glass/\$32 bottle

Clara C. Prosecco Rose \$32 bottle

Vinot French Pear Cider \$45 bottle

Chilled Whites →

Sauvignon Blanc \$10 glass/\$32 bottle

Rose \$10 glass/\$32 bottle

Chardonnay \$13 glass/\$44 bottle

Pinot Blanc \$12 glass/\$40 bottle

Lighter Reds →

Featured Sangiovese \$12 glass/\$40 bottle

Inscription Pinot Noir \$13 glass/\$44 bottle

David Hill Whole Cluster Pinot Noir \$50 bottle

Vincent Pinot Noir \$50 bottle

Siduri Pinot Noir \$16 glass/\$56 bottle

Fuller Reds →

Featured Barbera \$12 glass/\$40 bottle

Featured Bordeaux \$12 glass/\$40 bottle

Featured Cabernet Sauvignon \$14 glass/\$48 bottle

Three IIII Carmenere \$38 bottle

Matador Tempranillo \$14 glass/\$42 bottle

Nord Syrah \$13 glass/\$44 bottle

Daou Cabernet Sauvignon \$16 glass/\$56 bottle

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