



Cocktails

Signature Cocktails

Riverfront 11

Zaya Rum, Fresh Mint, Orange Juice, Pineapple.

Pink Linen 10

Effen Cucumber Vodka, Fresh Lime Juice, St. Germain, Mint, Soda, Cranberry

West Coast Freeze 11

Coconut and Mango Rum, Crème De Banana, Strawberry, Pineapple Juice, Float of Captain Morgan Rum.

Tropical Breeze 11

Coconut Rum, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Float of Myers Rum.

Bridge to Bridge 11

Partida Tequila, Lime Juice, Agave Nectar, Soda, Blackberries.

Quencher 11

Deep Eddy Grapefruit Vodka, Fresh Lime Juice, Triple Sec, St. Germain.

Rio Loco 11

Bulleit Rye, Allspice, Apple Bitters, Fresh Sweet and Sour, Cock n' Bull Ginger Beer.

Cocktail Specials

Bloody Mary 9

Russian Standard Vodka and Bloody Mary Mix.

Rio City Mojito 9

Bacardi Rum, Fresh Lime Juice, Fresh Mint, and Soda.

Caipirinha 10

Leblon Cachaca, Fresh Lime Juice, Sugar.

Moscow Mule 10

Russian Standard Vodka, Fresh Lime Juice, Cock n' Bull Ginger Beer

Dark and Stormy 10

Mount Gay Rum, Lime Juice, Cock n' Bull Ginger Beer.

Classic Old Fashioned 10

Bulleit Rye, Bitters, Sugar, Fresh Oranges, Cherry.

French 75 10

Bombay Gin, Lemon Juice, Simply Syrup, Champagne.



Cocktails

Martini Specials

Jalapeno Martini 9

Hanger One Buddha's Hand Citron Vodka, Fresh Jalapeno, Triple Sec, Sweet and Sour

California Dirty Martini 11

Hanger One Vodka, Olive Juice, Served up – Ice Cold

Raspberry Lemon Drop 11

Absolut Rasberri, Chambord, Triple Sec, Fresh Sweet and Sour with a hint of Rosemary.

Watermelon Lemon Drop 11

Watermelon Vodka, Triple Sec, Sweet and Sour, Cranberry Juice.

Pomegranate Martini 11

Ketel One Citroen Vodka, Triple Sec, Pomegranate Juice.

Cucumber Basil Martini 11

Hendricks's Gin, St. Germain, Fresh Lime Juice, Cucumbers, Fresh Basil.

Classic Manhattan 10

Woodford Reserve Bourbon, Vermouth, Bitters, and Luxardo Cherries.

Elderflower Manhattan 11

Makers Mark 46 Bourbon, Sweet Vermouth, St. Germain, Bitters, and Luxardo Cherries.

Blood Orange Martini 10

Grey Goose L'Orange Vodka, Triple Sec, Sweet and Sour, Fresh Blood Orange Juice, served with a sugar rim.

Top Shelf Lemon Drop 11

Hanger One Buddha's Hand Citron Vodka, Cointreau, Sweet and Sour.

Margaritas

Top Shelf 11

Patron Reposado Tequila, Patron Citronage, Sweet and Sour.

Cadillac 11

Milagro Silver Tequila, Triple Sec, Sweet and Sour, Grand Marnier.

Skinny 10

Herradura Silver Tequila, Agave Nectar, Fresh Lime, Fresca.

Blood Orange 10

Corralejo Tequila, Fresh Blood Orange Juice, Cointreau, Sweet and Sour.



Happy Hour

Monday – Friday

3:00pm – 6:00pm

Available anywhere in the restaurant

Not available on Holidays

½ Price Draft Beer, House Wine & Well Drinks

\$2 Off on Bottled Beer

Happy Hour Drink Specials

Cosmo	5
House Mule	5
House Margarita	5

Bacardi Mojito Pitchers

22

Happy Hour Appetizers

Chips & Salsa	3
Rosemary French Fries	4
Street Tacos – <i>Chicken or Beef</i>	6
Prawns Cocktail	8
Chicken Poppers	8

Beer

Draft Beers

Coors Light, Fat Tire, Sierra Nevada, Stalla Artois, Lagunitas IPA,
Widmer Hefeweizen, Two Seasonal Beers (*Ask your server*)

Bottled Beers

Budweiser, Bud Light, Blue Moon, Guinness (can),
Kaliber Non-Alcoholic, Negro Modelo, Corona, Corona Light,
Angry Orchard, O'Mission Pale Ale (*gluten free*).

Brewmosa 6

Blue Moon topped with Orange Juice.



Dessert Menu

Dessert Du Jour

Please ask server for today's Chefs Special

Cazadores Tequila Key Lime Pie

Tequila Key Lime Pie with a Graham Cracker Crust topped with Whipped Cream and side of Lemon Sauce

Chocolate Decadence*

Flourless Chocolate Decadence cake with a Nut Crust served with Spiced Nuts, Flavored Chocolate Garnish, Salted Caramel Sauce and Chocolate Sauce

Caramel Apple Crumble

Caramel Apple Filling topped with Streusel and served with Gunther's Caramel Ice Cream and topped with Cinnamon Candy Garnish.

Spiced Pumpkin Crème Brulee*

Pumpkin Custard and Caramelized Sugar served with a Cinnamon Spiced Cookie.

Knob Creek Bourbon Pecan Pie

Knob Creek Bourbon Pecan Pie served with sugared Pecans, Gunther's French Vanilla Ice Cream and Salted Caramel.

**(ask for Gluten Free)*

Pastry Chef Audra Ford

After Dinner

Key Lime Martini 10

Absolut Vodka, Coconut Rum, Keke Liqueur, Fresh Lime Juice with a Graham Cracker Rim.

Chocolate Martini 10

Absolut Vanilla Vodka, Dark Crème de Cacao, Godiva White Chocolate

Espresso Martini 10

Fresh Espresso, Vanilla Vodka, Dark Crème de Cacao, Baileys.

Port & Dessert Wines

Lange Twins Moscato	9
Fonseca Bin 27 Porto	9
Ficklin 10yr Tawny Port	9.5
Merryvale Muscat Antigua Porto	9.5
Croft Reserve Tawny Porto	9.5
Bonny Doon Raspberry Framboise	10
Cockburn's Special Reserve	10.5
Dow's 20yr Tawny Port	13.5

Selected Liqueurs

Tuaca	8
Kahlua	8
Disaronno Amaretto	8
Sambuca	8
Frangelico	8.5
Baileys	9
Drambuie	9
B&B	9
Grand Marnier	9.5
Benedictine	9.5

Coffee Favorites

Cappuccino	4
Café Latte	4
Americano	4
Café Mocha	5.5
Café White Mocha	5.5
Carmel Macchiato	5.5

**Add Vanilla, Hazelnut, Caramel, or Sugar-Free Vanilla to any Latte for an additional \$1*