

## SHARABLE

- ✓ **PARMESAN FRIES / 8**  
roasted garlic aioli, fresh herbs
- ✓ **CRISP FRIED ARTICHOKEs / 8**  
citrus aioli, parmesan, fresh herbs
- CHICKEN QUESADILLA / 10**  
jack cheese, fire roasted tomato salsa, sour cream
- Ⓢ **GULF SHRIMP COCKTAIL / 16**  
house-made traditional sauce, lemon
- CRISPY CHICKEN TENDERS / 14**  
fries, ranch, BBQ
- PAN SEARED BLUE CRAB CAKES / 15**  
caper remoulade
- ✓ **AVOCADO TOAST / 8**  
midnight roasted tomato, watermelon radish, pickled onion, EVOO, arugula, lime, grilled farmer's bread  
add: poached egg + candied bacon / +4  
add: poached lobster / +10
- Ⓢ **CRISPY JUMBO CHICKEN WINGS / 11**  
choice of sriracha, barbecue, aji amarillo pepper, celery, carrot, ranch
- Ⓢ **STREET TACOS / 15**  
Please select one protein:  
CARNE ASADA, CHICKEN,  
FRIED OR GRILLED FISH  
cilantro lime slaw, pico de gallo,  
lime crema, corn tortillas

## THIN CRUST PIZZA

- MARGHERITA / 14**  
vine ripe tomatoes, mozzarella, basil, EVOO
- MEAT LOVERS / 15**  
pepperoni, sweet italian sausage,  
house tomato sauce, mozzarella, oregano

## SWEET CORNER / 8

- STICKY TOFFEE PUDDING**  
date cake, vanilla ice cream
- APPLE CRANBERRY CROSTADA**  
caramel sauce, vanilla ice cream
- Ⓢ **FLOURLESS CHOCOLATE CAKE**  
crushed raspberries, whipped cream
- NO BAKE STRAWBERRY CHEESECAKE**  
chocolate brownie, whipped cream
- ICE CREAMS + SORBETS**  
vanilla, chocolate, açai

THE ART OF THE  
EARTH. FRESH AND  
SIMPLE. MADE  
FROM SCRATCH.

## HAND HELDS

- served with house-made potato chips;  
substitute parmesan fries +3
- WAGYU BEEF BURGER / 16**  
cheddar, lettuce, tomato, red onion, pickles, house sauce,  
toasted brioche bun  
add: caramelized onions, applewood smoked bacon, fried egg,  
sautéed mushrooms, bayley hazen blue cheese, avocado / +2
- HOUSE-MADE TURKEY BURGER / 14**  
lettuce, tomato, red onion, pickles,  
house sauce, toasted brioche bun
- ANCIENT GRAINS BURGER / 12**  
lettuce, tomato, red onion, pickles,  
house sauce, toasted brioche bun
- RIV CLUB / 15**  
turkey breast, smoked ham, applewood smoked bacon, swiss  
cheese, avocado, lettuce, tomato, mayo, toasted sourdough
- PICKLE BRINED FRIED CHICKEN / 16**  
cilantro lime slaw, chipotle aioli, toasted brioche bun

## SALADS

- PICKLE BRINED FRIED CHICKEN +6**
  - SIMPLY GRILLED CHICKEN +6**
  - GRILLED NEW YORK SIRLOIN +7**
  - SIMPLY GRILLED SALMON +7**
  - CHILLED SHRIMP +7**
  - CAESAR / SMALL 7 / LARGE 12**  
hearts of romaine, shaved parmesan,  
asiago croutons, caesar dressing
  - THE RIV WEDGE / 12**  
little gem, tomatoes, candied bacon, bayley hazen  
blue cheese, chives, green goddess dressing
  - HEIRLOOM BEET SALAD / 12**  
frisee, goat cheese, pistachios, citrus, sherry vinaigrette
  - Ⓢ ✓ **KALE PROTEIN SALAD / 12**  
butternut squash, caramelized onions, red quinoa,  
almonds, dried cranberries, hibiscus vinaigrette
  - VALLEY CHOP CHOP / 12**  
local greens, pickled onions, applewood smoked bacon,  
eggs, avocado, heirloom carrot, tomatoes, feta,  
mustard-thyme vinaigrette
- ## PLATES
- Ⓢ **NEW YORK SIRLOIN / 29**  
roasted rosemary potatoes, charred green beans,  
cabernet demi
  - Ⓢ **LOCH DUART SALMON FILET / 26**  
crispy skin, vegetable red quinoa, sesame bok choy,  
thai basil chimichurri
  - SPAGHETTI POMODORO / 17**  
san marzano roma tomatoes, garlic,  
parmesan, fresh basil, EVOO
  - SHRIMP SCAMPI / 24**  
tomatoes, white wine, garlic, italian parsley, butter,  
lemon, grilled farmers bread
  - Ⓢ **PAN SEARED CHICKEN BREAST / 22**  
yukon potato, garlic spinach, citrus herb jus
  - LOBSTER MAC N CHEESE / 25**  
crisp bacon
  - Ⓢ **SALMON LOMI LOMI BOWL / 17**  
poached egg, brown rice, scallion, avocado, radish,  
pickled onion, carrots, sesame, ponzu, wasabi cream
  - SOFT EGG AND LOBSTER TARTINE / 25**  
parmesan, EVOO, grilled farmer's bread
  - Ⓢ **HUEVOS RANCHEROS / 16**  
two eggs any style, chorizo, black beans, queso fresco,  
ranchero sauce, avocado, lime crema, corn tortillas



**Cafe**  
**PALMETTO**  
PATIO & BAR

**B E V E R A G E S**

**WHITE**

6 oz. 9 oz. btl

**SPARKLING**

codorniu anna blanc de blancs  
brut reserva / spain (187ml) 12 — 32  
codorniu clasico brut / spain (187ml) 10 — —

**SPARKLING**

ruffino / valdobbadiene, italy (187ml) 10 — 36

**ROSÉ**

miraval / cotes de provence, france 10 14 38

**RIESLING**

chateau st. michelle / columbia valley, wa 10 14 35

**SAUVIGNON BLANC**

kim crawford / new zealand 14 18 52

**PINOT GRIGIO**

ferrari-carano / sonoma county, ca 10 14 35

**CHARDONNAY**

sonoma cutrer / russian river, ca 16 20 62  
jackson estate / santa maria valley, ca 12 16 42

**RED**

6 oz. 9 oz. btl

**CABERNET**

canvasback by duckhorn / red mountain, wa 18 22 62  
columbia crest / columbia valley, wa 10 14 35  
j lohr / monterrey county, ca 8 12 24

**MERLOT**

seven falls / napa valley, ca 12 16 42

**PINOT NOIR**

red diamond / paterson, wa 8 12 24

**RED ZINFANDEL**

ravenswood old vine / ca 15 19 50

**MALBEC**

ruta 22 / argentina 8 12 24

**BEVERAGES**

FRESHLY BREWED COFFEE, DECAF, TEA / 5

ICED COLD BREW / 4

ESPRESSO SINGLE/DOUBLE / 3/4

CAPPUCCINO, CAFÉ LATTE, MOCHA / 6

FIJI WATER, PELLEGRINO (LITER) / 5

MILK: WHOLE, NONFAT, 2%,  
SOY, ALMOND MILK / 4

JUICE / 6

RED BULL—ORIGINAL OR SUGAR FREE / 6

SPARKLING WINE / 15 BOTTLE

**BEERS**

**DOMESTIC 5.50 IMPORTED 6.50**

blue moon belgian wheat  
budweiser / bud light / coors light  
corona / corona light / goose island ipa  
guinness / michelob ultra / miller lite  
modelo especial / stella artois / sam adams  
boston lager / angry orchard cider  
st. pauli girl n/a

**VODKA**

absolut / absolut elyx / grey goose  
ketel one / tito's

**RUM + GIN**

**RUM**

bacardi (flavors) / captain morgan  
myers / rhum barbancourt

**GIN**

bombay / hendrick's / nolet's / tanqueray

**TEQUILA**

cazadores / codigo 1530 / don julio / patron

**BOURBON**

basil hayden / booker's / bulleit  
jim beam / know creek / maker's mark

**WHISKEY**

**SOUR MASH**

jack daniels

**CANADIAN WHISKY**

canadian club / crown royal

**IRISH WHISKEY**

jameson

**BLENDED SCOTCH**

chivas / dewar's / johnnie walker

**SINGLE MALT SCOTCH**

balvenie / glenfiddich / glenlivet  
laphroaig / macallan

**COGNAC**

courvoisier / hennessy

**LIQUEUR**

bailey's / campari / chambord / cointreau  
disaronno / drambuie / fireball / frangelico  
grand marnier / kahlua / midori / sambuca

**EVERY GREAT STORY BEGINS WITH A DRINK.  
ROMANCE, ADVENTURE, COMEDY.  
ENJOY YOUR STORY.**

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.