

starters

coconut shrimp / 17

panko crusted tiger shrimp, fried to golden, and served with sweet chili dip

V classic nachos / 17

classic nacho chips topped with jalapenos, diced tomatoes, red onions, and melted cheese, served with salsa and sour cream / add guacamole 2

crispy calamari / 16

fried to golden calamari, with cajun aioli

jumbo wings / 17 (1lb) / 31 (2lb)

dusted jumbo chicken wings tossed in your choice of sauce or dry rub, served with veggie sticks and your choice of ranch, blue cheese or house garlic dill dressing

sauces

house bbq, mild, medium, hot, suicide, sweet thai chili, honey garlic, hot & butter, hot & honey garlic

dry rub

house cajun, salt & pepper, roasted garlic & pepper

sides

fresh cut fries V GF / 8
sweet potato fries V GF / 9
southern slaw V GF / 3
baked beans / 3
gravy / 3

add: from the smoker

1/4 chicken (dark) / 11
1/4 chicken (white) / 13
1lb pulled pork / 16
1lb brisket / 25
1/2 rack of ribs / 19

greens

V summer berry salad / 18

fresh berries, cherry tomatoes and red onions on a bed of mixed greens, drizzled with balsamic dressing

V avocado cranberry salad / 17

fresh garden salad topped with cranberries, avocado, pecans, and goat cheese

dressings:

ranch, balsamic, house garlic dill, asian sesame

classic caesar / 16

crisp romaine tossed with caesar dressing, house made croutons, bacon, and shaved parmesan cheese

VG buddha bowl / 15

cherry tomatoes, sliced avocado, cucumber, shredded carrots, pickled onions, and cabbage, served atop quinoa and glutinous rice, drizzled with sesame dressing add: smoked salmon 7 / grilled chicken 7 / tiger shrimp 7

handhelds

signature burger / 21

our signature burger starts with the same chuck patty topped with house made pimento cheese, bacon, crispy onion strings, house burger sauce, lettuce, tomato, and pickles

southern pulled pork sandwich / 17

award winning pulled pork seasoned and smoked for 12 hours, topped with coleslaw and smothered in our signature BBQ sauce, served on a fresh baked roll.

V house smoked jackfruit option available

brisket sandwich / 21

succulent beef brisket slowly smoked in our hulk smoker, slathered in our signature BBQ sauce, topped with crispy onion strings and piled high on a brioche bun

V GF veggie burger / 17

100% plant based burger patty with vegan mayo, lettuce, tomato, onion and pickles on a toasted brioche bun

*replace with vegan gluten free bun / 2

bbq chicken bacon wrap / 21

bbq chicken, bacon, lettuce, tomato, cucumber, onion, cheddar, and house dill dressing, served in a flour tortilla and lightly grilled

all handhelds are served with fresh cut fries or garden salad / upgrade to caesar salad 3 / sweet potato fries / 3

from the hulk

smoked in house in our very own smoker!

st. louis side ribs /

24 (1/2 rack) / 34 (full rack)

slow smoked meaty pork side ribs finished on the grill, slathered in our signature BBQ sauce, served with baked beans and slaw

brisket / 28 (1lb)

succulent beef brisket slowly smoked in our hulk smoker, slathered in our signature BBQ sauce, served with baked beans and slaw

charcoal chicken / 19 ¼ / 25 ½

juicy charcoal smoked chicken, finished on the grill with our signature BBQ sauce, served with baked beans, slaw and fries
white meat add 2

family bbq sampler platter / 68

a meat lover's dream: one pound of our st. louis side ribs, one pound of our jumbo chicken wings, half pound of smoked sausage, half pound of succulent beef brisket, half pound of pulled pork, served with baked beans and slaw
feeds 3-5 people

all smoked in house are served with fresh cut fries
upgrade to garden or caesar salad / 2 sweet potato fries / 3

V - vegetarian | GF - gluten free | VG - vegan

mains

cajun catfish / 24

creole seasoned cornmeal dusted catfish, pan fried and topped with cajun aioli, on a bed of rice pilaf

V creole style mac n' cheese / 18

house made cajun cheese sauce, layered over macaroni pasta and topped with panko crumbs add: smoked sausage 6 / grilled chicken 7

8oz new york strip / 34

grilled to order served with a bourbon bbq reduction

all mains are served with fresh cut fries or garden salad / upgrade to caesar salad 3 / sweet potato fries / 3

desserts

kawartha dairy ice cream or sorbet / 4.5

ask your server for flavour of the week

dessert of the week / 8

ask your server for our weekly feature

all prices are subject to applicable taxes

drink menu

cocktails (1oz)

runaway bay / 10 / vodka, pineapple juice, cranberry juice
island breeze / 11 / coconut rum, peach schnapps, cranberry juice
paloma / 10 / tequila, grapefruit, lime, syrup, grapefruit wedge, soda water
mojito / 10 / coconut rum, mint, syrup, lime wedge, soda water
tequila sunrise / 10 / tequila, grenadine, orange juice
caesar / 10.5 / vodka, clamato, worcestershire sauce, green bean
strawberry daiquiri / 10 / rum, strawberry, crushed ice
margarita / 10 / tequila, lime, crushed ice
piña colada / 10.5 / coconut rum, pineapple juice, colada mix
mudslide / 10 / vodka, kahlua, baileys
white russian / 10 / vodka, kahlua, vanilla ice cream
red sangria / 10.5 glass / 28.5 pitcher
red wine, triple sec, cherry brandy, orange juice, strawberries, blueberries, 7up
white sangria / 10.5 glass / 28.5 pitcher
white wine, mcguinness peach schnapps, triple sec, white cranberry juice, 7up

red wine (6oz / 9oz / bottle)

house red, ontario / 9 / 13 / 36
henry of pelham baco noir vqa 2020, ontario / 15 / 21 / 56
luigi bosca malbec, argentina / 18 / 25 / 71
ravens wood zinfandel 2015, california / 19 / 27 / 74
j. lohr paso robles cabernet sauvignon 2019, california / 22 / 31 / 86
marchesi de'frescobaldi tenuta di castiglioni 2018, italy / 23 / 32 / 86

white wine (6oz / 9oz / bottle)

house white, ontario / 9 / 13 / 36
rief estate riesling 2020, ontario / 13 / 18 / 51
bila-haut cotes du rousillon blanc 2020, france / 15 / 21 / 58
casas del bosque sauvignon blanche 2020, chile / 15 / 21 / 58
santa margherita pinot grigio 2020, italy / 19 / 27 / 75
les venerables vieilles vignes chablis 2018, france / 105 (bottle)

spirits (1oz)

glenlivet 12 year old whisky / 12
oban whisky / 14
wiser's choice deluxe rye / 7
40 creek rye / 8
crown royal rye / 9
smirnoff vodka / 7
titos vodka / 8
grey goose vodka / 9
bacardi white rum / 7
bacardi black rum / 8
captain morgan spiced rum / 9
jack daniel's bourbon / 7
jim beam bourbon / 8
bulleit bourbon / 9
beefeater gin / 7
bombay sapphire gin / 8
cazadores tequila / 8
patron silver tequila / 12

bubbly

la marca prosecco doc, italy / 18 / 25 / 72

beer & coolers

B - bottle | D - draught pint | P - pint | T - bucket
domestic beer / 7B / 8D / 22P / 33T
premium beer / 7.5B / 8.5D / 23.5P / 35.5T
imported beer / 8B / 9D / 25P / 38T
craft beer / 8.5B / 8D / 20P
coolers/spritzers / 8.5B / 32T

non-alcoholic

pop / 3
juice (orange or apple) / 6
milk / 5
coffee or tea / 4



DISCOVER THE RIVERSIDE EXPERIENCE



follow us on socials!

see and be seen! don't forget to tag us using the hashtag #rggptbo