

## starters

### V grilled baguette / 8

grilled and served with whipped butter.

Add:

olive oil and balsamic 2  
black olive tapenade 4  
oven dried tomato pesto 4

### chicken strips / 16

golden to perfection and served with plum sauce and fries

### jumbo wings (1lb) / 17

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

### mussels provençale / 18

steamed in white wine with garlic, shallots, tomato, fennel and served with freshly grilled bread

### V bruschetta / 12

fresh tomatoes, red onion, garlic, olive oil and feta cheese on toasted bread, and topped with sweet balsamic

### V quesadilla / 15

melted cheese, red onion, cilantro and salsa grilled in a flour tortilla

Add:

pulled pork 4  
brisket 6  
extra cheese 4

### argentinian shrimp and chorizo / 18

succulent argentinian shrimp and chorizo on a bed of mixed greens, drizzled with chimichurri and green reaper gel from flame spitter

## greens and soups

### grilled striploin salad / 25

striploin grilled to your liking, red onion, roasted red pepper, and gorgonzola cheese drizzled with red wine vinaigrette

### V apple cranberry salad / 17

fresh garden salad topped with fresh apples, cranberries, pecans, and goat cheese drizzled with honey and grainy dijon vinaigrette

### classic caesar / 16

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

### french onion soup / 14

reduced caramelized sweet onion on a delicious beef broth, smothered with gruyère cheese and house made croutons

### VG coconut sweet potato soup / 14

sweet potatoes in a coconut milk blend, puffed rice and drizzled with spiced pumpkin seeds

### 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

small caesar or garden salad / 10  
fresh cut fries V GF / 8  
sweet potato fries V GF / 9  
southern slaw V GF / 3  
baked beans / 3  
gravy / 3

## handhelds

### fish tacos / 16

crispy fried pickerel, coleslaw, chipotle, lime aioli, cilantro served in a flour tortilla

### signature burger / 21

house made patty topped with house made pimento cheese, bacon, crispy onion strings, house burger sauce, lettuce, tomato, and pickles on a brioche bun

### southern pulled pork sandwich / 17

savory 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 The Hulk, 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 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) / 36 (full rack)

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

## pulled pork / 27 (1lb)

savory pulled pork seasoned and smoked for 12 hours, with a side of coleslaw and smothered in our signature pineapple BBQ sauce, served your choice of roll bun or tortilla

## brisket / 30 (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 (1/4) / 25 (1/2)

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

all smoked in house are served with fresh cut fries  
upgrade to garden or 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

## mains

### pickerel / 28

fresh pickerel, spiced with chili, garlic and red chard, on a bed of lemon ginger rice, served with crispy parsnip and lemon ginger cream

### linguini ai frutti di mare / 32

linguini in a basil cream sauce with scallops, mussels, and shrimps

### 10 oz striploin / 40

grilled to order served with pommes anna, deep fried brussel sprouts, with a green peppercorn jus

### chicken supreme / 32

crispy and juicy supreme served with pommes anna, charred carrots, and cauliflower on a pan sauce

## drink menu

### cocktails

margarita (2oz) / 12 / cazadores tequila, triple sec, lime  
aperol spritz (5oz) / 12 / prosecco, aperol, soda and orange slice  
vodka or gin seltzer (2oz) / 12 / smirnoff vodka or beefeaters gin, peach schnapps, lime, soda  
bellini (2oz) / 12 / bacardi superior, peach schnapps, prosecco  
old fashioned (2oz) / 12 / bulleit bourbon, syrup, angostura bitters, and orange zest  
whiskey sour (2oz) / 12 / jack daniel's tennessee whiskey, fresh lemon, lime, egg whites and angostura bitters  
caesar / 12 / smirnoff vodka, clamato, worcestershire sauce, green bean  
negroni (2oz) / 12 / beefeaters gin, campari, sweet vermouth and orange zest  
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 blanc 2020, chile / 15 / 21 / 58  
santa margherita pinot grigio 2020, italy / 19 / 27 / 75  
les venerables vieilles vignes chablis 2018, france 26 / 36 / 105

### 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 - pint | P - pitcher | 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) / 4  
milk / 4  
coffee / 4  
tea / 3

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

all prices are subject to applicable taxes



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