

starters

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

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

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

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

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

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

mains

pickereel / 28

fresh pickereel, 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

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

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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