



greens

VG - VF Riverside Greens - 14

Refreshing medley of arugula, Napa cabbage, radish and carrots, complimented by a tangy lemon ginger vinaigrette

Riverside Caesar Salad - 15

Deliciously crisp and savory, featuring fresh romaine hearts, crispy pancetta, and shredded parmesan, all tossed together in our homemade Caesar dressing

V - GF Apple Cranberry - 18

Delightful mix of crisp apples, tangy cranberries, crumbled goat cheese, and spicy glazed pecans, all perfectly complimented by our homemade Dijon vinaigrette

Grilled Smoked Striploin Salad - 25

Succulent 6oz striploin, paired with a bed of heritage mixed greens, crumbled gorgonzola cheese, and roasted red peppers, all topped off with our homemade red wine vinaigrette

V - GF Caprese Salad - 20

A colourful medley of juicy heirloom tomatoes, creamy buffalo mozzarella, and fragrant basil leaves, all drizzled with a luscious balsamic glaze dressing.

V - GF Raspberry Goat Cheese Salad - 18

A bed of fresh spinach, topped with fresh raspberries, crumbled goat cheese, and spicy glazed pecans, all perfectly complimented by our homemade Dijon vinaigrette

Enhance your Salad by adding:

Grilled Chicken - 6

Grilled Argentinian Shrimp - 9

appetizers

V Cherry Tomato Confit Bruschetta - 13

Juicy cherry tomato confit, savory red onions, garlic, and fragrant basil, all piled high on top of a toasted ciabatta bread, and finished off with crumbled goat cheese, and a drizzle of tangy balsamic glaze dressing

V - GF Deep Fried Cauliflower - 13

Tender cauliflower florets, coated in our signature homemade batter, and fried to golden perfection, then drizzled with a sweet and spicy homemade honey chili glaze

V Smoked Cheese Curd Poutine with Veggie Gravy - 16

Crispy French fries, generously topped with our mouth-watering smoked cheese curds, and smothered in a rich and savoury veggie gravy

GF - VG Guac and Chips - 13

Freshly made guacamole, served with crispy and savoury tortilla chips

V Hummus and Pita - 10

Our homemade hummus is made with the freshest ingredients, served with warm and crispy grilled pita, and topped with garlic confit, smoked paprika, and parsley

1lb Wings - 18

Our succulent chicken wings, dusted in your choice of sauce or dry rub, and served with veggie sticks and your preferred dip - whether that's ranch, blue cheese, or our famous house garlic dill dressing!

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

Dry Rubs: house cajun, salt & pepper, roasted garlic & pepper

Beef Bacon Sliders - 18

Sizzling twist on a classic burger, featuring a juicy blend of beef and bacon, topped with crisp pickles, juicy tomatoes, and tangy red onions, served on a soft and buttery brioche bun

tacos

Each portion consists of 2 open faced warm corn tortilla tacos. Add a third one for only \$6 (no substitutions)

Fish - 19

A perfect blend of crispy battered pickerel, creamy coleslaw, and creamy chipotle cream. Topped off with fresh cilantro

Brisket - 18

Savour the flavour of our signature mouth-watering smoked brisket, crispy onions, signature BBQ sauce, and creamy coleslaw

Pulled Pork - 18

Indulge in the perfect balance of smoky and sweet with our pulled pork tacos featuring tender smoked pork, zesty pineapple BBQ sauce, and creamy coleslaw

Pulled Jerk Chicken and Mango Salsa - 18

Get ready to experience a flavour explosion with our Pulled Jerk Chicken Tacos, featuring our signature jerk marinated chicken and homemade salsa. A taste of the Caribbean in every bite!

Smoked Lamb Barbacoa - 18

A tribute to the Mexican countryside with our mouth watering smoked lamb barbacoa, slow-cooked to perfection and topped with our zesty jalapeno lime crema

V - VG Jack Fruit - 16

Our Jack Fruit Tacos are a vegetarian delight, with tender jackfruit smothered in signature BBQ sauce, topped with crispy onions and creamy coleslaw.

sides

Boiled & Grilled Corn - 6

Baked Beans - 6

Creamy Cole Slaw - 6

Mac N Cheese - 13

Homemade Cornbread - 8

Fries - 9

Sweet Potato Fries - 10

from the hulk

smoked in house in our very own smoker!

served with fresh cut fries or garden salad upgrade to Caesar salad 3 / sweet potato fries / 3

Pulled Pork

12-hour smoked pulled pork, smothered in our signature Pineapple BBQ sauce, and served with coleslaw

Southern Pulled Pork Sandwich – 18

¼ lb of Pulled Pork – 9

½ lb of Pulled Pork – 16

1 lb of Pulled Pork – 30

Brisket

Slow-smoked beef brisket, smothered in signature BBQ sauce, and topped with onion strings

Brisket Brioche Sandwich – 21

¼ lb of Brisket – 9

½ lb of Brisket – 16

1 lb of Brisket – 30

Smoked Sausage Roll with Caramelized Onions – 17

juicy smoked bratwurst and caramelized onions – pure comfort food!

Beer Can Chicken – 43

Our full bird is juicy, tender, and infused with delicious flavour from being slowly smoked to perfection, dripping its juices from standing on a beer can

Ribs

We've got some slow smoked, meaty pork side ribs slathered in our signature BBQ sauce and serve them up with some classic baked beans and coleslaw

½ Rack of Ribs – 18

Full Rack of Ribs – 34

¼ Rack of Ribs and ½ Lb Wings – 18

½ Rack of Ribs and 1lb Wings – 34

Full Rack of Ribs and 2Lb Wings – 68

Smokehouse Platter for 4 – 130

½ Rack of Ribs, 1lb Brisket, 1lb Pulled Pork, 4 Smoked Sausages, ½ lb Jack Fruit, ½ Chicken, Corn, Beans, Gravy, Coleslaw, Corn Bread

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

all prices are subject to applicable taxes

mains

Shrimp PoBoy – 23

Get ready to "get your seafood on" with our delicious Shrimp PoBoy! With Argentinian shrimp, crunchy slaw, and a kick of chipotle mayo, this sandwich will have you feeling like you're in New Orleans!

Three Cheese Mac N Cheese Casserole – 22

Get ready for a cheesy explosion! Our Mac N Cheese Casserole is loaded with cheddar, mozzarella, and gruyere, topped with crispy bread crumbs and green onions

Enhance your Mac N Cheese by adding:

Grilled Chicken – 6

Grilled Argentinian Shrimp – 9

Brisket – 8

Pulled Pork – 8

Smoked Sausage – 6

Pulled Jerk Chicken – 7

Lamb Babacoa – 8

Butter Chicken and Naan – 25

Get ready to travel to the vibrant streets of India with our Butter Chicken and Naan dish! Tender chicken breast smothered in our homemade butter chicken sauce, served with fluffy naan and a refreshing pickled cucumber salad

Chicken Tikka Skewers and Mint Sauce – 23

Sizzle up your taste buds with our flavorful chicken tikka skewers and refreshing mint rice. Three juicy skewers of marinated and grilled chicken, served alongside fluffy rice infused with fragrant mint

Featured Burger – 19

Get ready to indulge in our weekly featured burger, guaranteed to surprise and satisfy your taste buds! Stay tuned for this week's mouth-watering creation. Ask your server for details

Veggie Burger – 18

This ain't no boring veggie burger! Bite into our 100% plant-based patty, vegan mayo, lettuce, tomato, onion, pickles, and toasted brioche bun. Veg on!

*replace with vegan gluten free bun / 2

Steak Sammie – 19

Picture this: crispy onions, cajun butter, gruyere cheese, and fresh garden greens piled high on a toasted baguette, served with your choice of fries or a house salad. Yum!

Fish & Chips – 17 for 1 piece / 21 for 2 piece

Are you ready to dive into a sea of flavor? Check out our house beer battered pickerel, fried to a golden perfection and served with our special house-made tartar sauce and crispy fries. It's like a party for your taste buds!

Grilled Salmon – 32

Hooked on our Grilled Salmon! Fresh from the sea with a play of noicoisse salad, green beans, fried capers, crispy potatoes, and a zesty Lemon ginger dressing that'll make your taste buds swim with joy

Steak Frites – 34

Get your carnivorous fix with our sizzling steak frites - perfectly grilled striploin steak, crispy fries, and a rich peppercorn jus to tie it all together!

R

DISCOVER THE RIVERSIDE EXPERIENCE



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