



# River Bend Pub



# Beverages

## Draft by the Pint

- Miller Lite .....\$4
- Leinenkugel's Honey Weiss .....\$4
- Blue Moon .....\$6
- Stone Brewing, Ripper Pale Ale .....\$6
- Ballast Point, Sculpin IPA .....\$6

## Bottled Domestic \$3

- Bud | Bud Light | Coors Light
- Michelob Ultra | Miller Lite | Yuengling
- O'Doul's (Non-Alcoholic)

## Bottled Imports \$4

- Corona | Heineken | Dos Equis
- New Castle | Stella Artois | Guinness

## River Bend Pub

Pouring the most popular brands.

- Well Labels .....\$4.50
- Call Labels .....\$5.50
- Premium Labels .....\$6 +

## Rewarding Cocktails

- Black Russian .....\$5.50
- White Russian.....\$5.50
- Bloody Mary.....\$6
- Kamikaze.....\$5.50
- Sex on the Beach.....\$5.50
- Piña Colada .....\$6
- Long Island Iced Tea .....\$7
- Tequila Sunrise .....\$5.50
- Whiskey Sour.....\$5.50
- Old Fashioned.....\$6.50

## Kendall Jackson Wines

- House Moscato, Pinot Grigio \$6
- Glass \$7, Bottle \$26
- Sauvignon Blanc | Chardonnay | Pinot Noir
- Merlot | Cabernet Sauvignon

*All beverages subject to availability*





• BUFFALO CHICKEN DIP •

## Pub Bites & Shareable Plates

### **SMOKED BRISKET NACHOS \$12 (850 cal)**

Fresh tortilla chips layered with Southwestern-seasoned smoked shredded beef brisket, cheddar, jalapeños, sour cream and pico de gallo.

### **BUFFALO CHICKEN DIP \$7 (563 cal)**

Pan-roasted chicken folded into our spicy and creamy buffalo dipping sauce, topped with melted gorgonzola cheese, served with fried pita chips.

### **CRISPY CALAMARI \$10 (500 cal)**

Buttermilk-soaked calamari dredged in our secret coating and fried to a crispy golden brown, served with warm marinara.

### **TEMPURA MUSHROOMS \$12 (450 cal)**

Asian-battered mushrooms fried to a crisp golden brown, served with wasabi cucumber dipping sauce.

### **ARANCINI \$8 (450 cal)**

Risotto rice filled with capicola and smoked provolone, coated with bread crumbs and deep fried to a golden brown; set in a pool of our house-made marinara sauce.

### **CAJUN CREOLE CRAB CAKES \$12 (496 cal)**

Lump crab meat, roasted garlic and sweet bell peppers folded into our house-made dressing with creole spices pan fried, served with red pepper aioli.

## Soup

Soup of the day. Our culinary team's creation of the day.

CUP **\$3 (150-350 cal)**  BOWL **\$5 (300-700 cal)** 



**Healthy Army Communities**

*Make the smart choice. Look for the apple for items with less than 500 calories!*

# Salads

## MIXED GARDEN GREENS SALAD \$8 (250 cal)

A mix of fresh baby greens topped with tomato, cucumber, shredded carrots and red cabbage.

## CAESAR SALAD \$9 (470 cal)

Crispy romaine lettuce tossed with seasoned croûtons and Caesar dressing topped with shredded parmesan cheese.

## RIVER BEND CHEF'S SALAD \$14 (889 cal)

A mound of fresh garden greens garnished with hard-cooked egg, ham, turkey, roast beef, tomatoes, cucumbers, shredded carrots, red cabbage and cheddar, Swiss and provolone cheese.

## FRESH SEASONAL FRUIT SALAD \$15 (386 cal)

Sliced and diced seasonal local Pacific Rim fruit, served with fresh baked zucchini bread with honey yogurt dressing.

## GRECIAN SALAD \$14 (398 cal)

Fresh local greens salad tossed with feta cheese, kalamata olives, cucumbers, tomatoes and red onions, dressed with a Mediterranean Grecian dressing, served with warm dinner rolls and whipped butter.

## MEDITERRANEAN CRAB & AVOCADO SALAD \$18 (386 cal)

Fresh-sliced avocados set on a bed of baby greens and sprouts, paired with mounds of crab salad.

## THAI CHICKEN SALAD \$14 (375 cal)

Thai seasoned roasted pulled chicken, tossed with shredded cabbage, cucumbers, cherry tomatoes, fresh spinach, vermicelli rice noodles and a dressing of sweet chili peanut.

## ADD ANY GRILLED PROTEIN

Salmon \$9 (190 cal) ----- Chicken \$6 (164 cal) ----- Shrimp \$9 (180 cal)  
8oz N.Y. Strip Steak \$8 (400 cal) ----- Add roasted vegetables \$6 (95 cal)



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SEASONAL FRUIT SALAD ● THAI CHICKEN SALAD ● AVOCADO CRAB SALAD





ARTHUR SUBMARINE • EGGPLANT PARMESAN • CHICAGO STYLE BBQ RIBS • SMOKED HAM & SWISS MELT

## Our Melting Pot of Diverse Plated Pub Entrées

Served with warm bread, whipped butter and garden greens salad.

### LECHON KAWALI \$16 (1450 cal)

Crispy fried pork belly, served with lechon sauce and green papaya salad.

### BBQ GRILLED SALMON \$18 (845 cal)

Bayou-seasoned salmon filet, char-grilled and basted with our house-made BBQ sauce. Topped with cranberry butter, served with cheddar mac & cheese and fresh seasonal vegetables.

### EGGPLANT PARMESAN \$14 (950 cal)

Fresh lightly breaded eggplant planks, pan-fried to a golden brown topped with our marinara sauce with melted provolone and Parmigiano reggiano cheese, set atop a nest of Spaghetti Aglio Olio Fresh seasonal vegetables

### SPAGHETTI AGLIO E OLIO \$12 (395 cal)

Italian spaghetti tossed in hot olive oil with crushed red pepper flakes and shredded Parmigiano Reggiano.

### GRILLED HULI HULI CHICKEN \$16 (416 cal) 🍏

Polynesian-marinated chicken grilled and basted with Huli Huli BBQ sauce, served with Spam-fried rice and fresh seasonal vegetables.

### CHICAGO STYLE BBQ RIBS \$12 HALF RACK (850 cal) | \$22 FULL RACK (1700 cal)

Our in house smoked Chicago style BBQ Ribs basted with our root beer infused sweet and sassy BBQ glaze, served with BBQ Spiced Fries.

### ABRUZZO BUCATINI & MEATBALLS \$14 (801 cal - set meal 1271 cal)

Our hand-rolled jumbo meatballs, roasted and simmered in our own tomato sauce set atop a generous portion of bucatini.

### BBQ SMOKED BRISKET PLATE \$18 (698 cal)

Our specialty-smoked sliced beef brisket, served with our own cheddar mac & cheese, sweet spicy bread and butter pickles.

## River Bend Pub Steaks & Chops

Served with warm artisan rolls and whipped butter, soup or garden greens salad.

### USDA CHAR-BROILED BEEF TREATS

Served with Yukon gold mashed potatoes and Chef's choice vegetable

#### PORTERHOUSE "USDA PRIME" 24 oz \$32 (960 cal – Meal Set 1615 cal)

The King of Steaks, char-broiled to your liking.

#### FILET MIGNON "USDA PRIME" 8 oz \$28 (360 cal – Meal Set 1015)

Center-cut tenderloin of beef, char-broiled to your liking.

#### T-BONE "USDA CHOICE" 20 oz \$24 (816 cal – 1471 cal)

Char-broiled to taste.

### CHAR GRILLED Tournedos of USDA Prime Filet Mignon \$28 (865 cal)

Two 4 oz USADA prime filet mignon medallions set atop of toasted Italian bread draped with demi-glace, served with Yukon gold mashed potato, fresh seasonal vegetables.

### CAJUN-BRONZED 12oz PORK PORTERHOUSE CHOP \$19 (758 cal)

Cajun-seasoned and pan-seared pork chop, served with crispy fried potatoes, Creole sauce and fresh seasonal vegetables.

### VEAL CHOP PARMESAN 18oz \$25 (950 cal)

Lightly-breaded and pan-fried veal chop, draped with our house-made tomato sauce. Topped with melted provolone and parmesan, served on a nest of spaghetti aglio e olio and fresh seasonal vegetables.

### \* ADD A COLD-WATER LOBSTER TAIL \$25

### A LA CARTE SIDES DISHES \$3

Coleslaw (160 cal) - Garden Side Salad (80 cal) - Kimchi (35 cal) - House Fries (270 cal)

Fried Egg (80 cal) - Cheddar Mac & Cheese (160 cal) - Spam-Fried Rice (200 cal)

Mashed Potatoes (120 cal) - Fresh Seasonal Vegetable (40 cal)

# River Bend Burgers & Grilled Sandwiches

All our specialty burgers and sandwiches are served with your choice of garden greens salad, cup of soup, house fries or coleslaw.

## **THE ONLY "WAYGU BURGER" ON USAG HUMPHREYS \$14**

*(850 cal, 1250 cal w/fries)*

USDA-certified "WAYGU BEEF". Hand-pressed and grilled with your choice of American, cheddar, Swiss, or Monterey pepper jack cheese, served with bacon, sauté mushrooms and onions on a fresh-baked and toasted brioche roll.

## **CARNEGIE DELI REUBEN \$13** *(800 cal, 1080 cal w/fries)*

A combination of shaved corned beef and pastrami, Swiss cheese with seasoned sauerkraut and Thousand Island dressing on grilled and toasted rye bread.

## **ARTHUR AVENUE SUBMARINE \$14** *(950 cal)*

Imported Italian cured deli meats, soppressata, pepperoni, capicola, Genova salami, mortadella topped, melted smoked provolone cheese on a toasted fresh baked Italian hoagie roll, lettuce, tomato, sliced red onion and basil pesto aioli.

## **EGGPLANT PARMESAN SANDWICH \$12** *(850 cal)*

Fresh lightly breaded eggplant pan fried to a golden brown topped with our marinara sauce with melted Smoked Provolone and Parmigiano Reggiano cheese; on toasted Italian bread

## **SMOKED BRISKET & CHEDDAR \$16** *(1325 cal)*

Low and slow sliced smoked beef brisket draped with our sweet and sassy BBQ sauce, topped with melted cheddar and crispy-fried onion ring, spicy bread, butter pickles with sliced red onion on a toasted pretzel roll.

## **SMOKED HAM & SWISS MELT \$13** *(932 cal)*

Grilled thick sliced hickory smoked ham set on a toasted pretzel roll slathered with our pickled corn relish topped with melted Swiss cheese.

## **THREE-CHEESE GRILLED CHEESE & BACON \$12** *(725 cal)*

Our classic grilled cheese with provolone, cheddar and Swiss with applewood-smoked bacon, grilled on our house-made Enrico Consoldani's Italian bread.

## **MEMPHIS BBQ PULLED PORK \$15** *(985 cal)*

Our slow-smoked pork shoulder pulled and draped with our sweet and sassy BBQ sauce, topped with Southern-style coleslaw on a toasted brioche roll.

## **SMOKED BBQ CHICKEN \$14** *(870 cal, 1150 cal w/fries)*

Smoked marinated boneless chicken thigh meat lightly grilled, topped with our house-made BBQ sauce with melted provolone cheese and crispy applewood-smoked bacon on a toasted pretzel roll.

## Desserts

### **DOUBLE CHOCOLATE FUDGE BROWNIE SUNDAE \$6** *(874 cal)*

Rich, moist double chocolate fudge brownie drizzled with warm chocolate sauce, topped with chocolate gelato.

### **MANGO CARDAMOM GELATO \$5** *(380 cal)*

Our house-made mango gelato is sure to refresh your sweet cravings. Served with seasonal fresh fruit and snickerdoodle cookie.

### **NEW YORK STYLE CHEESECAKE \$7** *(520 cal)*

Traditional silky smooth cheesecake draped with a rich cherry sauce.

### **WARM PEACH COBBLER \$5** *(530 cal)*

Warm southern Georgia peaches baked in a yellow cake batter with a hint of brown sugar and cinnamon with a streusel top.

### **ALA MODE \$2**

Vanilla Ice Cream *(160 cal)* | Chocolate Gelato *(240 cal)* | Pistachio Gelato *(270 cal)*

## Beverages \$2.75

Fountain Coca-Cola Products: Coca-Cola, Coke Zero, Sprite, Fanta Grape *(Soda 0-200 Cal)*

Iced Tea | Sweet Tea | Lemonade | Fruit Juice | Apple | Orange | Cranberry | Pineapple  
Milk | Coffee | Tea | Hot Chocolate



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