



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





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 pulled chicken folded into our spicy 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 fried to a crispy golden brown served with warm marinara and lemon crème sauce.

Soup

Southwestern Chili

Soup of the day. Our culinary teams creation of the day.

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

Salads

RIVER BEND 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 croutons 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.

GRECIAN SALAD \$14 (398 Cal.)

Fresh local greens salad topped with feta cheese, kalamata olive, cucumbers, tomatoes and red onions, dressed with a Mediterranean Grecian dressing, served with warm grilled pita bread.

ADD ANY GRILLED PROTEIN

Salmon **\$9 (190 Cal.)** ----- Chicken **\$6 (164 Cal.)**

8oz N.Y. Strip Steak **\$10 (400 Cal.)** ----- Add roasted vegetables **\$6 (95 Cal.)**



Healthy Army Communities

Make the smart choice, look for the items with less than 500 calories!



BBQ GRILLED SALMON

Our Melting Pot of Diverse Plated Pub Entrées

Served with warm bread with whipped butter and garden side 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 fillet, 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.

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.

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.



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BBQ SMOKED BRISKET PLATE



EGGPLANT PARMESAN



LECHON KAWALI



River Bend Pub Steaks & Chops

Served with warm artisan rolls and whipped butter, soup or garden greens salad. Our USDA Choice Steaks our hand cut and char grilled to your specification.

CHAR GRILLED 14oz RIBEYE, \$34 (1474 Cal.)

Served with Yukon gold mashed potatoes and fresh seasonal vegetables.

CHAR GRILLED 12oz NEW YORK STRIPLOIN \$28 (1240 Cal.)

Served with Yukon gold mashed potatoes and fresh seasonal vegetables.

CHAR GRILLED 8oz FILET MIGNON \$36 (960 Cal.)

Served with Yukon gold mashed potatoes and fresh seasonal vegetables.

GRILLED PORK PORTERHOUSE, 12 oz \$20 (1130 Cal.)

Kentucky Bourbon Glazed served with Yukon gold mashed potatoes.

A LA CARTE SIDES PLATES \$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)



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River Bend Burgers & Grilled Sandwiches

All our specialty burgers and sandwiches are served with your choice of, Garden Salad, Cup of Soup, House Fries, , or Cole Slaw

THE ONLY "WAGYU BURGER" ON USAG HUMPHREYS \$14

(850 cal, 1250 cal w/fries)

USDA-certified "WAGYU 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.

THREE-CHEESE GRILLED CHEESE & BACON \$12 *(725 Cal.)*

Our classical grilled cheese with provolone, cheddar and Swiss and applewood-smoked bacon, grilled on our house-made 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 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.



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Desserts

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

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

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