

# **River Bend Pub**



# Beverages

# Draft by the Pint

| Miller Lite                 | \$3 |
|-----------------------------|-----|
| Leinenkugel's Honey Weiss   | \$3 |
| Blue Moon                   | \$6 |
| Stone Brewing, Scorpion IPA | \$7 |
| Ballast Point, Fathom       | \$7 |

## **Bottled Domestic \$3**

Bud | Bud Light | Coors Light Michelob Ultra | Miller Lite | Yuengling O'Doul's (NA)

## **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     | .\$6.50 |
| Piña Colada          | .\$6    |
| Long Island Iced Tea | \$7     |
| Tequila Sunrise      | .\$5.50 |
| Whiskey Sour         | .\$5.50 |
| Old Fashioned        | .\$5.50 |

# **Kendal Jackson Wines**

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

All beverages subject to availability





**SMOKED BRISKET NACHOS** 

**TEMPURA MUSHROOMS** 

### **Pub Bites & Shareable Plates**

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

Fresh tortilla chips layered with South Western 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 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.

#### **ROASTED RED PEPPER HUMMUS & PITA CHIPS \$7** (425 cal)

Red pepper hummus served with crispy fried pita chips.

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

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

#### **ROASTED PEPPER SPINACH & ARTICHOKE DIP \$9** (750 cal)

Roasted peppers, spinach and artichokes folded into cream cheese and parmesan served piping hot with garlic herb crostini.

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

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

### Soup

Soup of the day. Our culinary team creation of the day. CUP **\$3** (150-350 cal) BOWL **\$5** (300-700 cal)



#### **Healthy Army Communities**

Make the smart choice, look for the 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.

#### MEDITERRANEAN COLD NOODLE \$13 (370 cal) 📿

Tossed bucatini pasta seasoned with Mediterranean herbs and smoked paprika tossed with a balsamic vinaigrette topped with roasted grilled, chilled vegetables and shaved parmesan cheese.

#### ROASTED VEGETABLE & GARDEN GREEN SALAD \$14 (385 cal) 🖑

Our house salad with seasoned roasted vegetables over a bed of fresh garden greens.

#### 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 green 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.

#### ADD ANY GRILLED PROTEIN 🖑

Salmon **\$9** (190 cal) ------ Chicken **\$6** (164 cal) ------ Shrimp **\$9** (180 cal) **80z** N.Y. Strip Steak **\$8** (400 cal) ------ Add roasted vegetables **\$6** (95 cal)



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#### FRESH SEASONAL FRUIT SALAD

#### AVOCADO CRAB SALAD





LECHON KAWALI

**PORK PORTERHOUSE CHOP** 

**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 filet char grilled basted with our house BBQ Sauce, topped with cranberry butter served with Cheddar Mac & Cheese and fresh seasonal vegetables

#### **VEGETARIAN BUCATINI \$14** (434 cal- set meal 904 cal ) 🖑

Butternut squash puree with fresh roasted garden vegetables served on a nest of bucatini pasta drizzled with garlic infused olive oil.

#### 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.

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

Our hand rolled jumbo meatballs, roasted and simmered in our own tomato sauce set a top 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 green salad.

#### USDA CHOICE GRADE CHAR GRILLED 14oz RIBEYE \$30

#### (761 cal - set-meal 1474 cal)

Served with Yukon gold mashed potatoes and fresh seasonal vegetables.

#### USDA CHOICE GRADE CHAR GRILLED 12oz NEW YORK STRIPLOIN \$26

(610 cal Set-meal 1265 cal)

Served with Yukon gold mashed potatoes and 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.

#### **TOMAHAWK 42oz \$65** (3850 cal)

USDA choice ribeye steak on a bone cleaver, served with roasted potatoes and fresh local vegetables. Serves two or one for the WAR FIGHTER CARNIVOR! (Available after 4 p.m.)

#### 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 salad, cup of soup, house fries or coleslaw.

#### THE ONLY "WAYGU BURGER" ON CAMP HUMPHREYS \$14

(850 cal w/fries 1250 cal)

Fresh USDA "WAYGU BEEF". Hand pressed and grilled with your choice of American, Cheddar, Swiss, Monterey Pepper Jack Cheese, Bacon on a fresh baked and toasted brioche roll.

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

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

#### BULGOGI BEEF \$14 (651 cal)

Grilled bulgogi beef topped with Korean BBQ sauce with a layer of kimchi on a toasted brioche roll.

#### **ROASTED VEGETARIAN CIABATTA \$12** (426 cal - w/fries 706 cal)

Fresh selection of marinated and roasted seasonal vegetables on a toasted ciabatta roll. Leaf lettuce wraps available upon request .

#### 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 and butter pickles, sliced red onion on a toasted pretzel roll.

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

Our classic grilled cheese with provolone, Cheddar and Swiss and apple wood 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 - w/fries 1150 cal)

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



#### Healthy Army Communities

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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.

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

Our house-made mango gelato is sure to refresh your sweet cravings, served with seasonal fresh fruit and snicker doodle cookie.

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

Traditional silky smooth cheesecake draped with a rich cherry sauce.

#### CHOCOLATE MOUSSE PARFAIT \$5 (908 cal)

Sinfully rich chocolate mousse layered with raspberry coulis , double chocolate chunk cookies and whipped cream.

#### 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