

DESSERT WINE

Sokol Blosser White Riesling, OR	10
Dobbes Late Harvest Viognier, OR	8
Hogue Cellars Late Harvest Riesling, WA	7
Adelsheim Deglace, OR	9

FORTIFICATION

Barnard Griffin Syrah Port, OR	8
Heitz Cellars "Ink Grade" Port, CA	10
Treos "Ternion" Pinot Noir Port, OR	10
Fonseca LBV Porto, POR	8
Taylor Fladgate 10-year Tawny, POR	12
Presidential 20-year Tawny, POR	15

AFTER-DINNER SPECIALTIES

FLOAT DOWN THE DESCHUTES | 9
Local porter, vanilla ice cream

CHOCOLATE-HAZELNUT MARTINI | 10
*Crater Lake hazelnut-espresso vodka,
Godiva chocolate liquor, splash of cream*

PEACH-CINNAMON BOURBON SHAKE | 12
*CW Irwin bourbon, peach purée, cinnamon,
vanilla ice cream, whipped cream*

NUDGE ON THE RIVER | 9
*Cold-pressed Stumptown coffee, brandy,
Kahlua, Godiva dark chocolate*

BRANDY

Clear Creek Pear Brandy, Clear Creek Douglas Fir
Brandy, Hennessy VS, Remy Martin VSOP,
Courvoisier VSOP, Germain-Robin

SINGLE MALTS

Macallan 12yr, Glenfiddich 12yr, Laphroaig 10 yr,
Glenlivet 12 yr, Dalwhinnie 15 yr, Cragganmore
12yr, Glenmorangie 10yr, Lagavulin 16yr

BOURBONS

Woodford Reserve, Four Roses Small Batch,
Gentlemen Jack Doubled Mellowed, Blanton's,
Angels Envy, Bookers

SOON-TO-BE CLASSICS

THE REDSIDE | 10
*Named after the native species of trout that calls the
Deschutes River home. This combination of Dry Fly Gin,
Imbue Petal & Thorn, POM juice, lime and soda will put
the fight in ya!*

BROKEN TOP | 12
*The famous glacially eroded volcano loves single malt
whiskey. It's true...we asked. Let us take the edge off with
this concoction of McCarthy's Oregon single malt
whiskey, Tuaca, orange, honey and soda.*

DOWN BY THE RIVER | 11
*A refreshing mix of Temperance bourbon, Domaine de
Canton ginger liqueur, mint and fresh citrus will have you
dipping your toes in no time. Need we say more?*

CUTTHROAT | 9
*Like its namesake, you'll know when you hook in to one
of these. We combine Crater Lake gin, St. Germaine,
cucumber, fresh grapefruit and IPA to reel you in.*

PADDLEBOARD PUNCH | 10
*The lakes and rivers are calling. And your taste buds will
be calling for this concoction of North Sister Vodka,
Humm pomegranate-lemonade kombucha, lavender
simple syrup and soda.*

THREE SISTERS | 12
*A drink as refreshing as a hike up South Sister. We
combine OSD vodka, fresh berry purée, and soda water
for a one-of-a-kind experience.*

RIVERHOUSE RITA | 10
*Viva la Rita! The revolution continues with house-infused
strawberry-jalapeño Sauza Blanco, Cointreau, fresh
strawberries and fresh citrus all muddled and shaken
to the beat of the maracas.*



DRINKS U CAN DRIVE ON

BIG CULTUS | 5
Mint, pomegranate, ginger beer, lime

LITTLE CULTUS | 4
Cucumber, grapefruit, soda

CENTRAL OREGON COOLER | 5
Blackberry, sage, soda, lime

CLASSICS COCKTAILS

OLD FASHIONED | 9

Like the Riverhouse on the Deschutes this classic cocktail has stood the test of time and been through many variations. Like now, we've arrived at the best one. Bourbon, Angostura and orange bitters, lemon twist and a Bordeaux cherry stirred and served on the rocks.

SAZERAC | 9

When Antoine Peychaud and Leon LaMonthe created this gem in the Sazerac coffee house in New Orleans, tradition and sense of place were born in a cocktail. We continue that tradition with local spirits in our version of the classic. Crater Lake rye whiskey, OSD Wild Card absinthe, Peychaud's Bitters, sugar, lemon twist.

FRENCH 75 | 9

Created in Paris at a bar named after New York City and loved around the world. This bombshell of a cocktail found a home at the Riverhouse. North Sister Gin, sugar, lemon, Yulupa Brut. Keep it classy Central Oregon.

HEMINGWAY DAIQUIRI | 10

Love him or hate him, he knew a good cocktail. You could often find the old man by the sea drinking one of these in the El Floridita Bar in Havana. 7 Sirens white rum, grapefruit, lime, Luxardo cherry liqueur. Served up.

SIDECAR | 9

Still as popular today as in the roaring 20's, this combination of brandy, Cointreau, lime and orange will have you in the fast lane in no time. The fast lane of life... not the road!

MANHATTAN | 11

Loved by kings and the common alike, this 19th-century cocktail tastes just as good at a swanky uptown NYC bar as it does on the banks of the majestic Deschutes River. We combine Four Roses bourbon, Antica sweet vermouth and bitters. Served up and cold. Cheers!

BOTTLES

RED

Eola Hills Pinot Noir, OR	30
Dragonfly Creek Estate Pinot Noir, OR	34
Argyle WV Pinot Noir, OR	44
Z'IVO Eola-Amity Pinot Noir, OR	48
Elizabeth Chambers Pinot Noir, OR	52
Phelps Creek Cuvée Alexandrine Pinot Noir, OR	59
St. Innocent Freedom Hill Pinot Noir, OR	63
Archery Summit Pinot Noir Cuvée, OR	65
Domaine Serene Yamhill Cuvée Pinot Noir, OR	75
Canoe Ridge Estate Red Blend, WA	38
Three Rivers Merlot, WA	39
Phelps Creek Celilo Merlot, OR	42
Northstar Columbia Valley Merlot, WA	55
Tranche Cabernet Franc, WA	52
Remy Wines Sangiovese, OR	48
Seven Hills Cabernet Sauvignon, WA	40
L'École Cabernet Sauvignon, WA	53
Abeja Cabernet Sauvignon, WA	76
Hess Shirtail Ranches Cabernet, CA	35
Mt. Veedeer Cabernet Sauvignon, CA	58
Jordan Napa Cabernet Sauvignon, CA	79
Saviah "The Funk" Estate Syrah, WA	74
Mark Ryan "The Shift" Syrah, WA	45
Spring Valley Nina Lee Syrah, WA	68
Frog's Leap Zinfandel, CA	53
Storybook Napa Zinfandel, CA	65

HALF BOTTLES

Willakenzie Pinot Gris, OR	18
King Estate Pinot Gris, OR	18
Sokol Blosser Evolution White, OR	17
Saintsbury Chardonnay, OR	19
Domaine Drouhin Chardonnay, OR	29
Sokol Blosser Pinot Noir, OR	28
King Estate Pinot Noir, OR	21
Domaine Drouhin Pinot Noir, OR	29
Cambria Pinot Noir, CA	19
Clos du Bois Merlot, CA	18
Robert Mondavi PS Cabernet, CA	17
Cline Zinfandel, 13-CA	18

BOTTLES

SPARKLING

Sokol Blosser Evolution—OR	30
Argyle Brut WV—OR	39
King Estate Blanc de Noir, 08—OR	34
Kenwood Yulupa Brut—CA	24
Treveri Extra Brut Chardonnay—WA	39
Schramsburg Blanc de Noir—CA	54
Roederer Estate, Anderson Valley—CA	52

WHITE

CSM Dry Riesling, WA	26
Left Coast Cellars Pinot Blanc, OR	29
Four Graces Pinot Blanc, OR	32
King Estate Pinot Gris, OR	33
Torii Mor Pinot Gris, OR	36
Archery Summit Pinot Gris, OR	38
Willakenzie Pinot Gris, OR	34
Pine Ridge Chenin Blanc/Viognier, CA	28
Ferrari Carrano Fumé Blanc, CA	36
Charles & Charles Rosé, WA	26
Sawtooth Chardonnay, ID	27
Eola Hills La Creole Chardonnay, OR	30
Steelhead Chardonnay, OR	28
Duckhorn Sauvignon Blanc, CA	45
Stoller Chardonnay, OR	34
Toad Hollow Chardonnay, CA	36
Argyle "Nuthouse" Chardonnay, OR	56
Domaine Drouhin "Arthur" Chardonnay, OR	58
Chalk Hill Sonoma Chardonnay, CA	45
Cakebread Cellars Chardonnay, CA	60
Dobbles Grenache Blanc, OR	40
7 of Hearts Viognier/Rousanne, OR	36
Adelsheim Auxerrois, OR	42
Tranche "Slice of Pape" Blend, WA	47
Phelps Creek Sauvignon Blanc, OR	38
Va Piano Sauvignon Blanc, WA	40

BY THE GLASS

SPARKLING

Chandon Blanc de Noir, CA	10
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WHITE & ROSÉ

Harper Voit Pinot Blanc, OR	12		46
CSM "Mimi" Chardonnay, WA	9		34
Left Coast Cellars Pinot Gris, OR	9		34
Joel Gott Sauvignon Blanc, CA	7		28
Mer Soleil Chardonnay, CA	11		44
Stoller Rosé, OR	8		30

RED

Stoller Dundee Hills Pinot Noir, OR	12		46
Sokol Blosser Pinot Noir, OR	14		54
Independent Producers Merlot, OR	8		30
Sharecroppers Cabernet, WA	9		34
Mark Ryan "The Vincent" Blend, WA	11		42
Robert Mondavi Napa Cabernet, CA	12		46
Brazin Zinfandel, CA	8		30

LOCAL CRAFT ON TAP 16 oz. 6 | 20 oz. 7

Worthy Easy Day Kolsch—OR
CRUX Parkway Pilsner—OR
Sunriver Brewing Fuzztail Hefeweizen—OR
Three Creeks Stonefly Rye Session Ale—OR
Silver Moon/Currents Rippling River Pale Ale—OR
GoodLife Sweet As Pacific Pale—OR
10 Barrel Apocalypse IPA—OR
Boneyard RPM IPA—OR
Deschutes Fresh Squeezed IPA—OR
Double Mountain IRA—OR
Wild Ride Three Sisters Red—OR
Cascades Lakes 20 Inch Brown—OR
Deschutes Black Butte Porter—OR
Seasonal selection ~ <i>please ask your server</i>
Two Towns Cider House—OR

DOMESTIC ON TAP 16 oz. 5 | 20 oz. 6

Coors Light, CO

SOUP

CHILLED HEIRLOOM TOMATO SOUP	5 7
DOUBLE BAKED POTATO SOUP	5 7

STARTERS

SWEET & SPICY SUMMER BEANS Chili mango sauce, pickled ginger	7
WHITE TRUFFLED FRIES White cheddar, Mama Lil's peppers	6
WEDGE SALAD Applewood-smoked bacon, blue cheese, hard-boiled egg	11
CHARCUTERIE & CHEESE Zoe's cured meats, artisan cheese, olives, toasted almonds, dried fruit	15
SIZZLING FOREST MUSHROOMS Sherry, herb butter	13
OREGON BLUE CHEESE CAKE Roasted garlic, chutney	12
FRIED PACIFIC CALAMARI Sweet chili sauce, caper aioli	13
*STEAMED PACIFIC CLAMS Chorizo, white wine, roasted tomato, garlic,	12

ENTREÉS

ROASTED BEETS & QUINOA SALAD Bibb lettuce, goat cheese, white balsamic vinaigrette	13
CAESAR SALAD Hearts of romaine, parmesan, croutons Grilled chicken	10 14
Bay shrimp	15
STACKED TRI-TIP STEAK SALAD Iceberg lettuce, red onion, tomatoes, blue cheese crumbles, balsamic vinaigrette	16
PEAR & BRIE SANDWICH Pomegranate pear, melted brie, peppered bacon, soda bread	13
TURKEY CROISSANT Bacon, Swiss cheese, lettuce, tomato, avocado	14
*RIVERHOUSE ISR BURGER Lettuce, tomato, onion bacon 2 *fried egg 1 cheese 2	13

FROM THE STONE OVEN

CHORIZO FLATBREAD Mama Lil's peppers, aged provolone, flower honey	13
PEAR & BLUE CHEESE FLATBREAD Oregon hazelnuts, arugula	12
MARGARITA FLATBREAD Roma tomatoes, fresh mozzarella, basil	11
HAM HOCK MAC & CHEESE Summer squash, baby spinach	16
CLASSIC MAC & CHEESE Four-cheese, herbed bread crumbs	12

—HAPPY HOUR—

DAILY
3 – 6 PM

DECONSTRUCTED DEVILED EGGS | 4
Apple-wood bacon, roasted pepper coulis

PANCETTA-WRAPPED MEDJOOOL DATES | 4
Almond, goat cheese, balsamic

WHITE TRUFFLED FRIES | 4
White cheddar, Mama Lil's peppers

FRIED KOSHER DILL PICKLES | 4
Ranch dipping sauce

"POUTINE" CHEESE CURDS | 6
Gravy, Idaho fries

TWO ROASTED CHICKEN OR SEAFOOD TACOS | 6
Cabbage, tomato, Cajun sauce

RISOTTO CROQUETTES | 6
Sun-dried tomatoes, parmesan,
basil-oregano aioli

MARGARITA STONE OVEN FLATBREAD | 6

*TWO ISR MINI BURGERS | 8

MAC & CHEESE | 8
Four-cheese, herbed bread crumbs

TWO PULLED PORK SLIDERS | 8

BRAT SLIDERS | 7

Roasted Jalapeno Pepper Jack Brats, brioche bun,
roasted peppers, whole grain mustard