



SMALL BITES

*\$5 Happy Hour items from 5PM-8PM

ARTICHOKE & SPINACH DIP *

artichoke | spinach | cheese | sundried tomatoes | grilled bread

CALAMARI

toasted scallions | fresno chili peppers | pickled ginger sauce

CREOLE CRAB CAKES

mini creole crab cakes | spicy remoulade

FRIED PICKLES *

house made ranch sauce | lemon aioli

FRIES TWO WAYS

potato fries with truffle aioli | sweet potato fries with lime ranch

MANGO HABANERO HOT WINGS *

habanero mango sauce | blue cheese dip

MAC & CHEESE BALLS *

crispy truffle mac & cheese balls | red pepper aioli

RUMAKI *

applewood smoked bacon wrapped dates | cheddar water chestnuts | chive crème fraiche

SPORTSMEN'S BEEF SLIDERS

wagyu beef | cheddar cheese | thousand island | tomato pickle | house potato chips

TACO TRIO

chicken mole | beef short rib with guacamole & sour cream tempura shrimp with slaw & chipotle cilantro cream

GREENS 'N THINGS

CHICKEN CAESAR SALAD

grilled chicken | romaine | brioche croutons | shaved parmesan
vegetarian: 10

GRILLED SHRIMP SALAD

cilantro lime white shrimp | avocado | red onion | tomato radicchio | butter lettuce | lemon vinaigrette

LOBSTER COBB SALAD

poached lobster | romaine | tomato | avocado | egg | bacon blue cheese | lemon vinaigrette or blue cheese dressing

RED, WHITE & BLUE SALAD

organic greens | candied pecans | red pear | blue cheese white balsamic & vanilla bean vinaigrette

PLATES

BEER BATTERED COD FISH & CHIPS

fennel-lime tartar sauce | coleslaw | fries | grilled lemon half

GRILLED LEMON CHICKEN BREAST

lemon herb sauce | grilled asparagus | saffron rice

HERB CRUSTED RACK OF LAMB

fresh herbs | toasted bread crumbs | lemon-mint oil harissa | israeli couscous | sautéed baby kale

KOREAN BBQ STYLE SALMON

over sticky rice | spicy cabbage slaw | miso beurre blanc

LOBSTER TAIL & BLACK TIGER SHRIMP

orzo pasta | lobster cream sauce | crispy baby kale

RIVER ROCK RIBEYE

latin spiced rub | chimichurri | garlic mashed potatoes chef's vegetables

TOASTIES

choice of hand-cut potato fries or side salad

BEYOND VEGAN BURGER

grilled beyond meat patty (bean protein/beet) | butter lettuce tomato | avocado | vegan river rock 2K dressing | onion vegan bun

BBQ PULLED PORK SANDWICH

smoked gouda | red onion | cilantro | texas toast

DUKE'S RIBEYE STEAK SANDWICH

spiced rub | butter lettuce | tomato | chimichurri | hoagie roll

GRILLED CHEESE & TOMATO SOUP

gruyere | white vermont cheddar | parmesan | truffle oil

LODGE CHICKEN SANDWICH

grilled chicken breast | maple glazed bacon | dijon aioli pickled onions | tomato marmalade | pepperpress | rustic roll

RIVER ROCK BURGER

wagyu beef | heirloom tomato | onion | butter lettuce white vermont cheddar | river rock 2K dressing | brioche bun

SIDES | 5

chef's vegetables | grilled asparagus | sautéed baby kale garlic mashed potatoes | house salad | vegan tomato soup potato fries + truffle aioli | sweet potato fries + lime ranch

SWEETS | 7

hazelnut triple chocolate brownie a la mode
make your own campfire s'mores kit
pineapple upside down cake, candied pecans, caramel sauce ice cream or sorbet | 5

ROCKTAILS | 12

hand-crafted, carefully-balanced premium cocktails

ARROWHEAD

bulleit rye whiskey | st. germain | cointreau | fresh lime

BLACKBERRY GINGER MULE

muddled blackberries and limes | shaken with vodka, ginger
fresh lime juice and sloe gin | topped with ginger beer

CAST AWAY

spiced rum shaken with orange liqueur | spiced chai syrup
coconut milk | served straight up

CASABLANCA

premium berry vodka | amaretto | grenadine | fresh lime juice
shaken and served straight up | topped with lemon lime soda

CALIFORNIA SUNSET

premium whiskey | peach schnapps | pineapple juice | mango puree
served straight up with a splash of grenadine

ENDLESS SUMMER

three rums shaken with strawberries, orange juice, and fresh limes
served over ice | topped with pinot noir

GOLD RUSH

premium gin | pasted mint | muddled cucumber | lemon lime soda

HAZELNUT SOUR

hazelnut liqueur | lemon juice | spiced rum | shaken with egg whites

JAMAR JUICE

cinnamon & apple whiskey | lime | pineapple juice | hibiscus syrup
bitters | served on the rocks | *A House Favorite!*

KEY LIME MARTINI

vanilla vodka | orange liqueur | pineapple juice | fresh lime juice
cream | sweet & sour | straight up | lime and honey powder rim

LUCILLE

premium vodka | pomegranate liqueur | shaken with fresh muddled
raspberries | topped with cranberry juice and lemon lime soda

OLD BUFFALO

in-house barrel aged whiskey | antica vermouth | citrus peel | cherry

PEACH MULE

pineapple vodka | peach puree | lime juice | peach bitters | ginger beer

PINEAPPLE HONEY MOJITO

muddled fresh mint and limes | shaken with limón rum
pineapple juice and honey syrup | topped with lemon lime soda

SOME LIKE IT HOT

blanco tequila | chartreuse | pineapple juice | lime juice
jalapeno syrup | served on the rocks with jalapeno slice

STRAWBERRY BASIL MARGARITA

olmeca altos silver tequila | lime juice | grapefruit juice | agave
shaken with muddled strawberries & basil | served on the rocks

DAILY HAPPY HOUR	WEEKDAY SPECIALS
5 PM - 8 PM	TACOS & TEQUILA TUESDAYS \$5 Margaritas 2 Tacos for \$5
4 BOTTLED BEER	WINGS & BEER WEDNESDAYS \$5 Hot Wings \$ Draft Beer
5 DRAFT BEER	ROCKIN THURSDAYS Rocktail & RR Burger for \$20
5 WELL DRINKS	
7 HOUSE WINE	
7 JAMESON GUINNESS	
9 FEATURED ROCKTAIL	

BOTTLES | 6

blue moon
bud light
corona
elysian space dust, ipa
guinness
heineken
modelo
pranqster
stella
weinhenstephaner

CANS | 6

boddington's
pbr | 4

DRAFTS | 7

carlsberg
firestone 805
golden road
lagunitas IPA
scrimshaw
featured draft

RED WINES by the glass

cabernet sauvignon, avalon, napa, ca	9
cabernet sauvignon, crusher, clarksburg, ca	10
cabernet sauvignon, hess, monterey, ca	12
merlot, copper ridge, modesto, ca	9
merlot, paso creek, paso robles, ca	10
malbec, filus, argentina	11
pinot noir, cottonwood creek, madera, ca	10
pinot noir, moonbuzz, monterey, ca	10
red zinfandel, old soul, lodi, ca	11

WHITE WINES by the glass

chardonnay, avalon, napa, ca	9
chardonnay, copper ridge, napa, ca	9
chardonnay, gundlach, sonoma, ca	16
chardonnay, silver ridge, napa, ca	9
pinot grigio, campugnola, italy	12
pinot grigio, cottonwood creek, madera, ca	10
prosecco, la marca, ca, 187 mil	11
riesling, fess parker, santa barbara, ca	9
riesling, j. lohr, monterey, ca	9
rose, white girl, ca	11
sauvignon blanc, edna valley, ca	12
sauvignon blanc, tangent, ca	9
sauvignon blanc, 13 d celsius, new zealand	8
sparkling wine, wycliff, ca	9