

River Grill Coffees

Keokí ~ Kahlua & Brandy 8.76

Irish ~ Jameson's Irish Whisky,
Drizzled with Crème de Menthe 9.99

Bailey's Irish Cream
Bailey's Irish Cream 9.25

Mexican
Kahlua & Cuervo Gold Tequila 8.26

Bavarian
Peppermint Schnapps & Kahlua
Grated dark chocolate 8.76

Amaretto
DiSaranno Amaretto 9.25

Cafe Don Juan
Myers dark rum & Kahlua 8.76

Spanish
Tia Maria & Mt. Gay Eclipse Rum 9.75

Nose Warmer
Tia Maria, Bailey's, Grand Marnier
Frangelico & dark crème de cacao drizzle 12.50

Chocolate-Hazelnut
Godiva Chocolate Liqueur & Frangelico
a dusting of cocoa powder 9.75

Substitute Ghirardelli Hot Chocolate for Coffee 1.75

Topped with fresh whipped cream



Desserts ~ All Homemade

Heavenly Lemon Crème ~
Frozen lemon mousse, vanilla wafer crust,
A dollop of fresh whipped cream 6.98

Flourless Chocolate Torte ~
drizzles with raspberry puree and
a dollop of fresh whipped cream 6.98

Torte ~ Triple Chocolate Mousse
bittersweet chocolate crust, layered with
white, milk and dark chocolate mousse 6.98

*Bread Pudding ~
Pear, Cranberry & Amaretto
warmed, drizzled with bourbon butterscotch
sauce topped with fresh whipped cream and
sprinkled with toasted almonds 6.98

*Cheesecake ~ Changing
individual baby cake 7.98

Crème Brulée ~ Changing Flavor
creamy custard with the crunch of
caramelized turbinado sugar 6.98

Cobbler ~ Blueberry
baked with a ginger scone and
served with vanilla ice cream 6.98

*Brownie Sundae ~
Warm and Scrumptious
River Grill brownie (nuts) with home
made hot fudge, choice of ice cream
and fresh whipped cream 6.98

Gelato Fiasco
Sweet Resurgam Gelato 4.99
roasted almonds, burnt sugar,
chocolate shavings, caramel

*Small portions available

Capt'n Eli's Draught Root Beer Floats
Traditional ~ vanilla ice cream 4.77
Mudflat ~ chocolate ice cream 4.77
Round Top Ice Cream 4.77
Ala Mode 1.57

Single Malt Scotch

- Glenlivet 12 Year 12.00
- Balvenie Double Wood 12 Year 14.00
- Oban 14 Year 15.00
- Glenfiddich 12 Year 12.00
- Glenmorangie 10 Year 11.00
- Laphroaig 10 Year 12.00

Bourbon

- Knob Creek 10.50
- Makers Mark 9.50
- Woodford Reserve 11.00

Cognac

- Remy Martin VSOP 11.00
- Courvoisier 9.50

Ports, Sherry & Dessert

- Dessert Wine, Mas Lavail 6.49
- Warres Late Bottled Vintage Porto 7.79
- Warres Ruby Port 6.49
- Warres Otima 10 year; Tawny Port 8.79
- Bodegas Yuste 'Aurora' Amontillado Sherry 7.25
- Marques de Poley Cream Pedro Ximenez Sherry 7.25

Brandy & Other Sips

- Hennessey VS 10.50
- Pimms Cup 7.00
- Compari 9.00
- Drambuie 10.00
- B & B 10.50
- Grand Marnier 10.50
- Romana Sambuca 8.75
- White or Black*



Dessert Menu

Coffee by Seacoast Coffee

- Regular and Decaffeinated 2.25
- Assorted Regular and Herbal Teas 2.25

Espresso 2.75

Cappuccino: Espresso with Steamed Milk and Foam 3.49

Latte: Espresso in a Mug of Steamed Milk and Foam 3.99

Café Mocha: Ghirardelli Chocolate, Espresso, Steamed Milk and Foam 4.99

Americano: Espresso, Hot Water 2.75

Espresso con Panna: Espresso with Whipped Cream 2.79

Espresso Macchiato: Espresso with Foam 2.75

Hot Chocolate: Ghirardelli Chocolate, Steamed Milk and Fresh Whipped Cream 4.99