



RIDGE + RIVER

MOUNTAINSIDE KITCHEN



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Wines By The Glass

SPARKLING

MIONETTO	\$12
PROSECO	
VENETO, ITALY	
LUCIEN ALBRECHT	\$14
BRUT ROSE	
ALSACE, FRANCE	

NICOLAS FEUILLATTE 187ML	\$30
CHAMPAGNE	
CHOUILLY, FRANCE	

WHITE

DRYLANDS	\$14
SAUVIGNON BLANC	
MARLBOROUGH, NZ	

DI LENARDO	\$13
PINOT GRIGIO	
FRIULI, ITALY	

LAURENZ V.	\$15
GRUNER VELTLINER	
NIEDERÖSTERREICH, AUSTRIA	

CAYMUS VINEYARDS ‘SEA SUN’	\$16
CHARDONNAY	
CENTRAL COAST, CA	

ROSE

MIRAVAL “STUDIO”	\$14
ROSE	
PROVENCE, FRANCE	

RED

TRIVENTO RESERVE	\$14
MALBEC	
MENDOZA, ARGENTINA	

FOUR GRACES	\$16
PINOT NOIR	

WILLAMETTE VALLEY, OREGON	
CAYMUS-SUISAN ‘WALKING FOOL’	\$17
RED BLEND	
SUISAN VALLEY, CALIFORNIA	

ALEXANDER VALLEY	\$18
CABERNET SAUVIGNON	
SONOMA, CALIFORNIA	

Desserts

NY CHEESECAKE \$15

CLASSIC CHEESECAKE, GRAHAM CRACKER CRUST, RASPBERRY SAUCE, BERRY COMPOTE
<u>WINE PAIRING:</u>
DELTETTO PASSITO ‘BRIC DU LION’ 1,2,7,8

BROWNIE SUNDAE \$15

CHOCOLATE CHIP BROWNIE, RASPBERRY AND CHOCOLATE SAUCE, STRAWBERRIES, VANILLA ICE CREAM WHIPPED CREAM
<u>WINE PAIRING:</u>
DOWS TAWNY PORT 10YR 1,2,7,8

PANNA COTTA \$16

ESPRESSO PANNA COTTA, DARK CHOCOLATE FILIGREE, BERRY COMPOTE
<u>WINE PAIRING:</u>
OSBORNE PEDRO XIMENEZ SHERRY 1

APPLE CRUMBLE \$16

WARM SPICED APPLES, GLUTEN FREE COOKIE, CINNAMON SUGAR, VANILLA ICE CREAM
<u>WINE PAIRING:</u>
FAR NIENTE ‘DOLCE’ 1,2

ICE CREAM \$8

TWO SCOOPS VANILLA OR CHOCOLATE 1, 2
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Coffee and Tea

ESPRESSO	\$4
AMERICANO	\$5
ASSORTED TEAS	\$5

1-MILK 2-EGGS 3-FISH 4-SHELLFISH 5-TREE NUTS 6-PEANUTS 7-WHEAT 8-SOY 9-SESAME

DESSERT SIPS \$17

ADULT CHOCOLATE MILK

VODKA, BAILEY’S CHOCOLATE,
RUM CHATA, MOLE BITTERS

BANANA FLIP

BUMBU RUM, GIFFARD BANANA,
LICOR 43, NUTMEG,
WHOLE EGG

THE NIGHT CAP

ESPOLON REPOSADO, AMARO
AVERNA, ESPRESSO,
COFFEE DEMERARA SYRUP,
WALNUT BITTERS

DESSERT WINES

DOWS TAWNY PORT 10YR \$11
DOURO VALLEY, PORTUGAL

DOWS TAWNY PORT 20YR \$18
DOURO VALLEY, PORTUGAL

FAR NIENTE, ‘DOLCE’ \$25
NAPA VALLEY, CALIFORNIA

DELTETTO, ‘PASSITO’ \$20
PIEMONTE, ITALY

OSBORNE PX SHERRY \$14
EL MARCO DE JEREZ, SPAIN

AFTER DINNER SIPS

AMARO AVERNA	\$15
AMARO NONINO	\$15
APEROL	\$12
AVERNA	\$15
BAILEY’S	\$12
BENEDICTINE D.O.M.	\$15
BRUTO AMARO AMERICANO	\$13
CAMPARI	\$12
CHAMBORD	\$13
CHARTREUSE YELLOW	\$21
CHARTREUSE GREEN	\$22
DISARONNO AMARETTO	\$13
FACCIA BRUTO GORINI	\$18
FRANGELICO	\$13
GRAND MARINER	\$14
LICOR 43	\$12
MONTENEGRO	\$14
RUM CHATA	\$11
RUMPLE MINZE	\$11

DRAFT BEER

COORS BREWING CO LIGHT LAGER	\$7
AVERY BREWING WHITE RASCAL BELGIAN WHITE	\$8
NEW BELGIUM MTN. TIME LAGER	\$8
CROOKED STAVE SOUR ROSE	\$8
SIERRA NEVADA HAZY LITTLE THING IPA	\$8
PACIFICO MEXICAN LAGER	\$8
MELVIN BREWING WEST COAST PILSNER	\$8
GUINNESS IRISH DRY STOUT	\$9
VAIL BREWING COMPANY GORE CREEK IPA	\$9
VAIL BREWING COMPANY HOT MESS BLONDE	\$9

BOTTLES & CANS

COORS BANQUET AMERICAN LAGER	\$7
BUDWEISER AMERICAN LAGER	\$7
BUD LIGHT LIGHT LAGER	\$7
STELLA ARTOIS PILSNER	\$7
NEW BELGIUM FAT TIRE AMBER ALE	\$8
VAIL BREWING COMPANY PETE’S STASH PALE ALE	\$9

SELTZER & CIDER

HIGH NOON SELTZER ASSORTED FLAVORS	\$8
STEM CIDERS PEAR CIDER	\$8

NON-ALCOHOLIC

GUINNESS IRISH DRY STOUT	\$8
HEINEKEN DUTCH LAGER	\$7

SUMMERTIME SIPS

\$17

HELL OR HI-WATERMELON

HIBISCUS INFUSED EPIC VODKA,
ANCHO REYES CHILE LIQUEUR,
WATERMELON, LIME, TAJIN

FLIGHT RISK

DEL MAGUEY VIDA MEZCAL,
APEROL, ITALICUS
FACCIA BRUTTO AMARO GORINI,
LEMON, FEE FOAM

RISING SUN

MARS IWAI JAPANESE WHISKY,
YELLOW CHARTREUSE, LICOR 43,
YUZU, HONEY GINGER SYRUP

STRAWBERRY FIELDS

EPIC VODKA,
MIONETTO PROSECCO, LIME,
STRAWBERRY-BASIL-JALAPENO
SHRUB

PERKS OF BEING A WILDFLOWER

CHAMOMILE INFUSED GIN,
ST GERMAIN ELDERFLOWER LIQUEUR,
LEMON, HONEY

STIR IT UP \$19

HARVEST MOON

RITTENHOUSE RYE, PX SHERRY,
APPLE CIDER SYRUP,
WALNUT & ORANGE BITTERS

OAXACAN GOLD FASHIONED

COCONUT WASHED
MI CAMPO REPOSADO,
NIXTA LICOR DE ELOTE, MOLE
BITTERS, COFFEE DEMERARA SYRUP

NEGRONI VIOLA

PEAFLOWER INFUSED GIN,
COCCHI AMERICANO,
DOLIN BLANC VERMOUTH

TIKI TIME \$18

THE ZOMBIE

PROBITAS BLENDED RUM
BACARDI SILVER,
CRUZAN BLACK STRAP,
VELVET FALERNUM, ABSINTHE,
GRAPEFRUIT, LIME, AGAVE

MACHU PUNCHU

HAVANA CLUB RUM, PISCO
GIFFARDS PEACH LIQUEUR,
POMEGRANATE SYRUP
LIME, TIKI BITTERS

COCO LOCO

JALAPENO INFUSED LUNAZUL
ANCHO REYES, PINEAPPLE,
LIME, CREAM OF COCONUT,
CUCUMBER SIMPLE
SALINE SOLUTION

RED SANGRIA

RED WINE, GINGER ALE,
ALMA FINCA ORANGE LIQUEUR
SEASONAL FRUIT

\$12

ZERO PROOF

...OR NOT \$10

NOT BERRY SPICY

STRAWBERRY-BASIL-JALAPENO
SHRUB
LIME, GINGER BEER

FORD PARK GARDENS

SEEDLIP GARDEN 108, SODA,
HIBISCUS SIMPLE, LEMON

WHEN LIFE GIVES YA LEMONS

FRESH LEMONADE WITH A CHOICE OF:

HIBISCUS
STRAWBERRY
BLUEBERRY
CUCUMBER
POMEGRANATE