

DRINK MENU



RIVERSIDE FROZEN FAVOURITES (1oz)

DELICIOUS STRAWBERRY DAIQUIRI | \$8 | this Caribbean classic is a perfect balance of rum and fruit

MARVELOUS MARGARITAS | \$8 | an all-year favourite, our margaritas are tart but refreshing with Olmeca tequila and lime

PIÑA COLADA | \$8 | Malibu coconut rum, pineapple juice, coconut cream and lime juice

MUDSLIDE | \$8 | vanilla ice cream, Polar Ice vodka, Kahlúa and Carolans Irish cream

WHITE RUSSIAN | \$8 | Polar Ice vodka, Kahlúa and vanilla ice cream

PEACH BELLINI | \$8 | prosecco, McGuinness peach schnapps, simple syrup and frozen peaches

CLASSIC COCKTAILS (1oz)

MALIBU COCONUT MOJITO | \$8 | Malibu coconut rum, simple syrup, mint leaves, lime, soda water

CAESAR | \$8 | Polar Ice vodka, Clamato juice, Worcestershire sauce, Tabasco, rimmed with celery salt, garnished with a spicy pickled bean and lime

ISLAND BREEZE | \$8 | Malibu coconut rum, McGuinness peach schnapps filled with a pineapple cranberry blend

RUNAWAY BAY | \$8 | Polar Ice vodka, pineapple juice over ice and topped with cranberry juice

PALOMA | \$8 | Olmeca tequila, grapefruit juice, lime and simple syrup, poured over ice and topped with soda water

TEQUILA SUNRISE | \$8 | Olmeca tequila and orange juice, poured over ice with a splash of grenadine

SPIRITS (1oz)

WISER'S CHOICE DELUXE RYE | \$7

CROWN ROYAL RYE | \$8

GLENLIVET SCOTCH | \$9

POLAR ICE VODKA | \$7

LAMB'S RUM (White or Navy) | \$7

LAMB'S BLACK SHEEP SPICED RUM | \$8

JACK DANIEL'S WHISKEY | \$8

JAMESON IRISH WHISKEY | \$8

BEEFEATER GIN | \$7

OLMECA TEQUILA | \$7

PATRÓN TEQUILA | \$12

TREVOR'S SANGRIAS

RED | \$8.75 glass / \$ 26 pitcher | red wine, triple sec, cherry brandy, orange juice, strawberries, blueberries, 7up

WHITE | \$8.75 glass / \$ 26 pitcher | white wine, McGuinness peach schnapps, triple sec, white cranberry juice, 7up

BEER & COOLERS

DOMESTIC BEER (473ml can) | \$8

PREMIUM BEER (473ml can) | \$9

IMPORTED BEER (473ml can) | \$9

COOLERS (355ml) | \$7.50

WINE

HOUSE WINE (6oz) | \$8

PREMIUM WINE (6oz) | \$9

ALL MENU PRICES ARE SUBJECT TO APPLICABLE TAXES



TOUCHLESS MENU

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FOOD MENU



STARTERS & SHARED

DIP TRIO (V) | \$12 | grilled flat bread, roasted pepper hummus, baba ghanoush, tzatziki, and marinated olives

CRISPY CALAMARI | \$14 | fried calamari, crushed avocado, lime, and chili gastrique

AVOCADO & PICO FLAT BREAD (V) | \$12 | grilled flat bread, crushed avocado, blistered cherry tomatoes, shaved parmesan, arugula, and chili gastrique

RIVERSIDE NACHOS | \$15 | house made tortilla chips, tomatoes, onions, peppers, pickled jalapeños, roasted corn, grated cheese and spiced sour cream | **Add:** grilled chicken \$7, shrimps (3) \$5, smoked brisket \$7, farmers sausage \$5, avocado \$3

CHICKEN WINGS (10) | \$17 | house made Riverside wings, lightly breaded, fried and tossed in your choice of sauce, served with carrots and celery sticks, blue cheese or ranch dips | **Available in:** honey & roasted garlic / sea salt and pepper / cola & BBQ / Buffalo & butter (HH) / sweet & chili (H) / hot & spicy (HHH)

SALADS & BOWLS

WATERFRONT HOUSE SALAD (V) | \$12 | heritage greens, roasted pears, handpicked cranberries, candied pecans, crumbled smoked cheddar, and poppy seed vinaigrette | **Add:** grilled chicken \$7

LIFTLOCK CAESAR | \$14 | romaine hearts, house smoked bacon, shaved parmesan, garlic croutons, and classic Caesar dressing | **Add:** grilled chicken \$7

SYROS GREEK SALAD (V) | \$16 | signature local Greek salad, tomatoes, cucumber, marinated olives, red onions, manouri cheese, fried egg, and toasted multigrain bread

SPICED SALMON POKE BOWL (cold) | \$18 | Atlantic salmon*, edamame beans, green onion, seaweed, avocados, sushi rice, toasted sesame seeds, and spiced mayo | *salmon can be substituted for tofu at your request

HANDHELDS

Served with your choice of small house salad, Caesar salad, fries or sweet yam fries

RIVERSIDE CHUCK BURGER | \$20 | house seasoned 8oz chuck burger, lettuce, provolone cheese, smoked bacon, onion, pickles, tomato jam, house aioli, on a toasted brioche bun

THE IMPOSSIBLE (V&GF) | \$16 | 100% plant based burger patty with vegan mayo, lettuce, tomato, onion, pickles, on a gluten free bun

HOUSE SMOKED BRISKET | \$16 | 12 hour house smoked brisket, roasted peppers, caramelized onions, BBQ sauce, smoked cheddar, coleslaw, on a toasted artisanal bun

SWEET CHILI CRISPY TOFU LETTUCE WRAPS (V&GF) | \$15 | B.Y.O lettuce wraps, sweet chili fried tofu, carrots, celery, sesame seeds, cashews

CRISPY CHICKEN BACON WRAP | \$16 | thunder crunch chicken, smoked bacon, caramelized onion, roasted peppers, provolone cheese, BBQ sauce

MAINS

FISH & CHIPS | \$18 | 2 beer battered cod, fresh cut chips, coleslaw, tartar sauce, lemon

ROASTED MUSHROOM & HEIRLOOM TOMATO FETTUCCINI | \$18 | roasted mushrooms, heirloom tomatoes, pesto, goat cheese

ATLANTIC SALMON | \$28 | pan seared Atlantic salmon, quinoa, wild rice, arugula, mandarin oranges, chive beurre blanc

BARBEQUE CHICKEN KABOBS | \$24 | BBQ marinated chicken kabobs, charred sweet corn, red onion, black beans, cilantro, jalapeños, rice, goat cheese

STEAK & TRUFFLE FRIES SALAD | \$36 | choice of 6oz angus tenderloin or 10oz 28 day dry aged ribeye, grill or pan seared, truffle fries salad, homemade compound butter

KIDS

THUNDER CRUNCH CHICKEN | \$7 | chicken fingers, fresh cut fries, plum sauce

FISH & CHIPS | \$8 | 1 piece of battered cod, fresh cut fries, coleslaw & tartar sauce

BURGER | \$9 | 6oz burger with lettuce and tomato served with fries or salad

V | VEGETARIAN GF | GLUTEN FREE VG | VEGAN

DESSERT

KAWARTHA ICE CREAM OR SORBET | \$3.50 | ask your servers for weekly flavours

CHOCOLATE HAZELNUT & PISTACHIO FONDANT | \$8

APPLE & CARAMEL TORTE | \$8

DESSERT OF THE WEEK | \$8 | ask your server for details