

EST



2022

## BREAKFAST

SERVED MONDAY - THURSDAY | 7AM - 12PM  
SERVED FRIDAY - SUNDAY | 7AM - 2PM

### BISCUITS & GRAVY

fresh baked buttermilk fork-split biscuit, peppered gravy, smoked bacon or chicken sausage links, two eggs, house potatoes, spicy grilled onions

### CROISSANT SANDWICH

fresh house-baked croissant, smoked bacon or chicken sausage, scrambled eggs, smoked cheddar, house potatoes, spicy grilled onions

### THREE EGG BREAKFAST

choice of bacon or chicken sausage links, three organic pasture eggs, house potatoes & spicy grilled onions, wheat toast, fresh fruit

### CHILAQUILES

fire roasted house salsa, tortilla chips, scrambled eggs, poblano cream sauce and Mexican crema, cilantro

### FANCY OMELETTES

#### OMELETTE WITH CRISP CRUMBLLED BACON, CHICKEN SAUSAGE

house cheeses, scallions, served with spicy house potatoes, fresh fruit, toast

#### OMELETTE WITH HERB ROASTED SPINACH, BUTTERED MUSHROOMS

house cheeses, served with spicy house potatoes, fresh fruit, toast

### BREAKFAST TACOS...(2)

SIDE OF REFRIED BEANS, CHARRO BEANS OR FRESH FRUIT

#### WHIPPED EGGS, BACON OR CHICKEN SAUSAGE

roasted jalapeño, habenero jack cheese, salsa

#### EGG WHITES, SPINACH AND MUSHROOMS

heirloom tomatoes, fontina, salsa

### BRULEE BRIOCHE FRENCH TOAST

dipped in vanilla bean infused custard, spiced peaches, bourbon maple syrup, whipped cream, cracked praline dust

### CHICKEN & WAFFLES

crispy chicken tenders, hot honey, mini-Belgian waffles, two organic pasture eggs, side of bourbon maple syrup

### EGGS BENEDICT

SIDE OF SPICY POTATOES, FRESH FRUIT, TOAST

#### RIVERHOUSE

caramelized English muffin with fig marmalade, roasted shallots, & shaved prosciutto, topped with poached eggs, spicy Hollandaise

#### FLORENTINE

buttered English muffin, crisp crumbled bacon, sautéed spinach & artichoke, topped with poached eggs, Hollandaise, poblano cream drizzle

### MIMOSA PITCHERS!

SPARKLING BRUT WITH OJ,  
GRAPEFRUIT OR PINEAPPLE



### BOOK AN EVENT!

CONTACT: 281.790.4373 OR  
EVENTS@RIVERHOUSEHOUSTON.COM

20% Gratuity on parties over 7 people. **V** = VEGETARIAN

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Some menu items may have tree nuts and/or caffeine in the preparation process. If you have any health or medical condition that requires specific attention, please advise your server or manager and we'll do all we can to accommodate you or suggest an item alternative."



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## APPETIZERS

### ARTICHOKE & SPINACH DIP

roasted artichokes, sautéed spinach, roasted garlic fontina fondue, au gratin asiago, with tortilla chips & house salsa

### BRISKET STACKED FRIES

brisket, applewood smoked bacon, aged white cheddar, caramelized onions, golden velvet queso, jalapeños, red fresnos, pico de gallo, crema drizzle

### DELUXE QUESO & CHIPS

golden queso, tomatoes, onions, peppers, tortilla chips, side fire roasted salsa  
...add chopped brisket

### PROSCIUTTO FIG FLATBREAD

prosciutto, goat cheese, fig marmalade, baby arugula tossed in pomegranate glaze

### JUMBO WINGS

herb seasoned, lightly fried, with celery, carrots & choice of ranch or blue cheese

### ORGANIC FREE-RANGE BUFFALO WINGS

### CAULIFLOWER FLORET WINGS

*Flavors*

Wet- Spicy Buffalo | Texas BBQ | Pineapple Bourbon Dry- Lemon Pepper

## TEX-MEX & MAINS

### Sizzling Fajitas

SERVED ON HOT IRON SKILLET

basmati veggie rice and refried black beans or charro beans, julienne veggies, guacamole, crema, pico de gallo, salsa, butter-wine sauce, & warm flour tortillas



Organic Chicken  
Steak & Chicken Combo  
Premium Skirt Steak

### POBLANO TINGA ENCHILADAS

pulled chicken tinga with adobo chilis, roasted shallots, Mexican cheese, poblano cream sauce, drizzled crema, with rice & beans

### ROASTED SPINACH ENCHILADAS

stuffed with sautéed spinach, caramelized sweet onions, butter poached mushrooms, Mexican cheese, slathered with Chardonnay cream sauce

*What's for dessert?*  
Ask your server!

### POLLO CON JALISCO

organic chicken breasts, lightly dusted, sautéed in roasted garlic, chipotles, herbs, sauced with spicy Jalisco creamy pan renderings, served with charbroiled veggies & Yukon mashers

### CEDAR PLANK SALMON

"superior graded", roasted garlic peppercorn rubs, Chef's pomegranate glaze, pan-seared, roasted & smoked on cedar plank, and served with Yukon mashers, agave tossed heirloom roasted carrots


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## FRESH SALADS

AQUAPONIC GREENS, SERVED WITH PARMESAN TOSSED FRENCH FRIES OR MANGO-JICAMA SLAW

### CHOPPED SALAD

chopped fresh aquaponic greens, smoked bacon, chopped pecan praline, avocado, heirloom tomatoes, chopped chicken breast, roasted corn, fig & champagne vinaigrette, crispy onions

### CAESAR SALAD

little gem romaine butter lettuce, marinated baby heirloom tomatoes, homemade focaccia croutons, Caesar dressing, cracked Tellicherry peppercorn, extra-virgin olive oil

*...Norwegian Salmon ...Organic Chicken*

*...Blackened Shrimp*

## STREET TACOS

(3) CORN TORTILLA TACOS WITH BASMATI VEGGIE RICE AND REFRIED BEANS OR CHARRO BEANS

### BRISKET TACO

roasted premium pulled brisket, caramelized peppers & sweet onions, fire roasted corn, avocado, cilantro, pickled shaved onions, cotija

### HABANERO CRISPY SHRIMP

maze dusted shrimp, organic honey-habanero glaze, pickled fresno, mango-jicama slaw, micro cilantro

### ORGANIC CHICKEN

shredded organic chicken with roasted garlic, shallots, chopped mango-jicama, red fresno pepper, avocado crema drizzle

### BLACKENED REDFISH

fresh grilled blackened red snapper, avocado, mango-jicama slaw tossed with redfish, serrano lime crema, cotija

## CRAFT SANDWICHES

SERVED WITH PARMESAN TOSSED FRENCH FRIES OR MANGO-JICAMA SLAW

### CRISPY HOTBIRD

buttermilk marinated organic chicken tenders, buffalo spice tossed, mango-jicama slaw, roasted chilled tomatoes, aged cheddar

### SMOKED TURKEY AVOCADO

"hippy" wheat caramelized bread, agave-butter, stacked with house herb roasted turkey breast, avocado, pepper jack cheese, house slaw, cranberry marmalade

### CHARBROILED CHICKEN

brined and marinated organic chicken breast, charbroiled, topped with pepper jack cheese, smoked bacon, avocado, little gem lettuce, greenhouse tomatoes, B&B pickles

### Legacy Burger

fresh ground beef & steak trimmings, spicy infused cheddar, tomatoes, mango-jicama slaw, smoked bacon marmalade, peppered grilled onions, sweet sourdough caramelized bun



### CLASSIC CHEESEBURGER

choice of cheese - American, Swiss, Aged Cheddar, or Bleu Cheese, greenhouse tomatoes, little gem lettuce, thin sliced onions, dill pickle

*... dressing on side upon request*

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## CRAFT COCKTAILS

### ON THE GREEN

Stoli Cucumber, Ancho Reyes Verde, Mint, Ginger, Lime

15

### RAINMAKER

Maestro Dobel Diamante, Topo Chico, Chambord Floater, Red Jalapeno ... "Spicy Ranch Water"

16

### HAPPY GILMORE

Plantation Rum, Pineapple, OJ, Cream CoCo, Tiki Bitters

15

### EAST RIVER LOTUS

Gentle Ben Gin, Floral Liqueur, Lemon, Hibiscus

16

### OLD FASHIONED ACE

WhistlePig Piggyback Rye, WhistlePig Maple, Chocolate Bitters, Orange ... Smoked Option Available +3

18

## CLASSIC COCKTAILS

### HOUSE MARGARITA

Maestro Dobel Diamante, Agave, Citrus

... Add a Floater +3 (Grand Marnier, Chambord, or Jalisco 1562)

14

### TRANSFUSION

Tito's, Ginger Ale, Grape Juice

11

### MOJITO

Plantation, Mint, Lime, Housemade Simple

12

### APEROL SPRITZ

Aperol, Lemon, Topped with Cava

13

### PALOMA

JC Traditional, Grapefruit, Lime, Club Soda

12

## BRUNCH COCKTAILS

### ESPRESSO MARTINI

Reyka, Simple, Fresh Brewed Espresso

14

### MIMOSA

Sparkling Brut with OJ, Grapefruit or Pineapple

... Make it a Mimosa Pitcher! | 30

9

### BLOODY MARY

Deep Eddy, Riverhouse Bloody Mary Mix

... Try our Ultimate Bloody Mary | 12

10

### FRENCH 75

Gentle Ben Gin, Lemon, Homemade Simple, Topped with Cava

14

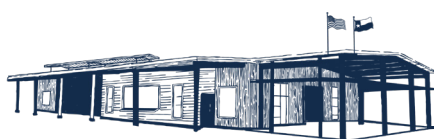
### SCREW DRIVER

Deep Eddy, OJ

8



**ASK US ABOUT OUR SEASONAL FROZENS!**



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@EASTRIVER9



## DRAFT BEER OPTIONS ON TAP!

### CANNED BEER

#### LAGER

##### H-TOWN PILS

*Saint Arnold*

##### SHINER BLONDE

*Shiner*

##### SHINER BOCK

*Shiner*

##### CRAWFORD BOCK

*Karbach*

#### IPA

##### ART CAR

*Saint Arnold*

##### HOPADILLO

*Karbach*

##### RODEO CLOWN

*Karbach*

##### TEXHEX BRUJA'S BREW

*Shiner*

##### TEXHEX DESERT MIRAGE

*Shiner*

##### JUICY HAZE

*Voodoo Ranger*

#### ALE

##### BUCKLE BUNNY

*Eureka Heights*

#### HEFEWELZEN

##### EL HEFE

*No Label*

#### KOLSCH

##### LAWNMOWER

*Saint Arnold*

##### LOVE STREET

*Karbach*

##### 1980

*No Label*

#### STOUT

##### GUINNESS

*Guinness*

##### ROCKET FUEL

*8th Wonder*

#### SELTZERS

##### HIGH NOON

##### WHITE CLAW

##### TOPO CHICO

##### KARBACH RANCH WATER

##### TWISTED TEA

##### AUSTIN EASTCIDERS

#### DOMESTICS

##### MICHELOB ULTRA

##### MILLER LITE

##### COORS LITE

##### BUD LIGHT

##### BUDWEISER

##### YUENGLING

##### YUENGLING FLIGHT

##### BLUE MOON

#### IMPORTS

##### PACIFICO

##### MODELO

##### DOS XX

##### STELLA ARTOIS

##### HEINEKEN

##### HEINEKEN OO (Non Alcoholic)



## BEER BUCKETS AVAILABLE!

Domestics | 30   Craft Beers | 35   Imports | 35   Seltzers | 35

### WINE

Sauvignon John Cabernet Sauvignon Reserve, 2019	18	45
Details, Cabernet Sauvignon, Sonoma, 2019	15	38
Joel Gott, Cabernet Sauvignon, California, 2019	15	38
Achaval Ferrer, Quimera, Red Blend, Mendoza, Argentina, 2019	18	50
Benton Lane, Pinot Noir, Willamette Valley, 2020	16	42
Bottega Vinaia, Pinto Grigio, Trentino Italy, 2021	15	38
Details, Sauvignon Blanc, Sonoma, 2019	15	35
Bravium, Chardonnay, Alexander Valley, CA, 2019	18	45
Sauvignon John, Rose, California, 2019	15	38
De Chancey, Cremant De Loire Brut, France	15	45
Vilarnau, Cava, Brut Reserve, Catalonia, Spain, NV	13	39