

Starters

CHIPS AND SALSA 8 🌿🥗🍷

CHIPS AND QUESO 12 🌿🍷

CRISPY CALAMARI STRIPS 16
Fresh Mango, Garlic Aioli, Mango Sweet Chili Sauce

CITRUS GUACAMOLE 15 🌿🥗🍷
Orange Pico, Red Onion, Cilantro, Ancho Tortilla Chips

PAN DE ELOTE 13 🍷
Cornbread Skillet, Cinnamon Brown Sugar
& Jalapeño Honey Butter

CRISPY BRUSSELS SPROUTS 13 🌿🍷
Homemade Mango Sweet Chili Sauce

Salads & Soups

SOPA DE ELOTE 9 🌿🍷
Roasted Corn, Mexican Crema, Queso Fresco,
Micro Cilantro

ENSALADA CAESAR DE CACAHUATE 14 🌿🥗
Artisan Romaine, Roasted Peanuts, Parmesan Cheese

CHARRED ROOT VEGETABLE SALAD 14 🌿
Rainbow Carrots, Baby Peppers, Red Onion, Poblano,
Pepper, Queso Fresco, Pistachio Cumin Vinaigrette

Add - Chicken 8 | Asada 9 | Shrimp 9

Tacos

TEQUILA LIME CHICKEN 16
Charred Pineapple Salsa, Flour Tortilla, Cilantro

STEAK TACO 18
Poblano Pepper, Red Onion, Flour Tortilla,
Salsa Roja, Avocado, Micro Cilantro

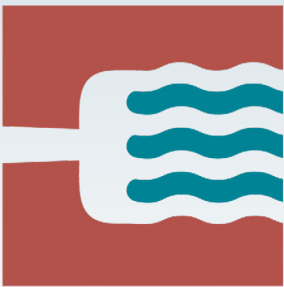


TACO DE PULPO 19
Grilled Octopus, Purple Cabbage,
Serrano Chimichurri, Red Pepper

CRISPY SHRIMP TACO 18
Fried OR Grilled Shrimp, Charred Pineapple
Salsa, Cabbage Slaw, Micro Cilantro

🌿 VEGAN 🥗 VEGETARIAN 🌿 GLUTEN FREE

Parties of 6 or more will incur a 20% gratuity.
Consuming of raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness



THE RIVER'S EDGE RESTAURANT

Entrees

NY STRIP STEAK 34
10oz NY Strip Steak, Jasmine Rice, Pinto Beans,
Onion Rings

PAN-SEARED SALMON 26 🌿
Peruvian Lime Potatoes, Romasco Sauce, Green Onion

CHIPOTLE CHEESE QUESADILLA 16
Oaxaca Cheese, Spicy Crema, Pico de Gallo,
Micro Cilantro

Add - Chicken 8 | Asada 9 | Shrimp 9

FAJITAS DE POLLO 21 🌿
Grilled Chicken Thigh, Jasmine Rice, Pinto Beans,
Grilled Onions & Peppers, Jalapeños

PROTEIN BOWL 19 🌿🍷
Jasmine Rice, Baby Greens, Avocado, Sweet Potato,
Tomatoes, Black Bean Pico, Garlic Aioli

Add - Chicken 8 | Asada 9 | Shrimp 9

BEEF ENCHILADAS 24 🌿
Oaxaca Cheese, Rice, Salsa Verde, Pico de Gallo,
Cilantro Crema, Micro Cilantro

CLASSIC BURGER 17
Grilled Angus Beef, Lettuce, Tomato, Pickles,
Red Onion, Hawaiian Bun, Seasoned Fries

SHRIMP PASTA 26
Pappardelle Pasta, Lobster Velouté, Leeks, Fennel

Desserts

HOT CHOCOLATE MOUSSE TARTS 12
Spiced Chocolate Mousse, Sweet Tart Shell,
Whipped Cream

HORCHATA CREME BRULEE 12
Horchata Infused Custard, Caramelized Sugar,
Fresh Berries

GUAVA TRES LECHES TRIFLE 12
Sponge Cake, Guava, Syrup/Milk Soak, Whipped Cream

**WE OFFER COKE PRODUCTS, lemonade, iced tea,
hot tea and Julius Meinl Coffee**

HAPPY HOUR

EVERYDAY 2 - 6 PM

\$5 MARGARITAS ~ 1/2 OFF APPETIZERS