

sandbar

AT THE RIVERSIDE HOTEL




(GF) Indicates an item that is or can be prepared gluten free on request

(V) Indicates an item that is or can be prepared vegetarian on request


(VG) Indicates an item that is or can be prepared vegan on request

We make every effort to avoid cross contamination,
but cannot guarantee our items are 100% gluten free.

SHAREABLES

BRISKET TACO	14	OL'BOYS ONION RINGS	10
3 street tacos with cilantro and lime marinated onions, Sandbar brisket, chipotle horseradish sauce, and cotija cheese and lime wedges and house made salsa.		Whiskey battered onion rings with mango BBQ sauce.	
CAPRESE SKEWERS (GF, V)	10	ROASTED GARLIC HUMMUS (GF)	9
Fresh basil, cherry tomatoes, and marinated fresh mozzarella. Served with balsamic reduction.		Chickpeas blended with roasted garlic, tahini and lemon juice. Served with veggies and naan bread, garnished with feta.	
CHIPS & SALSA (GF, VG)	5	 SURFIN' BIRD BONELESS WINGS (8oz. Of Boneless wings)	12
Local made tri-colored tortilla chips. Served with house-made salsa.		Choice of: Whiskey River sweet and hot black pepper sauce, mango BBQ, or buffalo sauce. Served with celery & carrots.	
 FIESTA STADIUM NACHOS (GF)	8	SURF SHACK TACOS (GF)	13
Local made tri-colored tortilla chips topped with fresh diced tomato and red onion, jalapeño, and olives. Smothered in nacho cheese sauce.		3 street-style tacos with ancho white fish, shoal slaw, cotija cheese, cilantro and avocado crème. Served atop a double stacked corn tortillas with house-made salsa and a lime wedge.	
+ Beef Brisket 7		TAPAS PLATTER (GF)	13
+ Chicken 6		House-made roasted garlic hummus, olive tapenade, and smoked tomato confit. Served with roasted pepper naan bread, feta, and garden vegetables.	
+ Kahlua Luau Pork 4			
 IDAHO BOWL NACHOS (GF)	15		
Local Idaho fresh cut fries topped with bacon, brisket, caramelized onions, jalapeños, diced onions, fresh diced tomatoes, and smothered in beer cheese sauce.			

SALADS & SIDES

BEET SALAD (GF, VG)	10	SIDE GARDEN SALAD (GF, VG)	5
Arugula, diced confit beets, red onions, fetta, and pecans. Served with pear balsamic vinaigrette.		SIDE FRUIT (GF, VG)	5
+ Chicken 6		SIDE SHOAL SLAW (GF, V)	4
COBB SALAD (GF)	13	 SIDE HOUSE POTATO CHIPS (GF, VG)	5
Mixed greens topped with diced chicken, diced eggs, diced bacon, diced tomatoes, avocado, olives, bacon, and gorgonzola cheese. Served with your choice of dressing.		*SIDE HOUSE-CUT FRIES (GF, VG)	5
RIVERSIDE SUMMER SALAD (GF, V)	14	*SIDE SWEET POTATO FRIES (GF, VG)	5
Mixed greens, fresh strawberries and mangos, toasted almond, and grilled chicken served with a strawberry vinaigrette.		<i>*All fries can be tossed with choice of house made seasoning blend, Basque seasoning, ranch salt, or sea salt.</i>	

MINNOW MENU

Served with fries, house potato chips, or seasonal fruit

GRILLED CHEESE (V)	6
A kid's classic, made with American cheese.	
HAMBURGER (GF) OR GRILLED CHICKEN SANDWICH (GF)	8
Served with American cheese.	
CHICKEN STRIPS	9
3 golden brown fried chicken strips. Choice of sauce.	
	5 strips \$15

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ENTREES

Entrees served with your choice of:

House cut fries, sweet potato fries, or house potato chips
seasoned with choice of: sea salt, ranch salt, or Basque seasoning
+ Substitute a Gluten Free bun 2

+ Substitute any burger patty with a vegan gf 'Beyond Burger' patty 3

<p>BEYOND THE SOUTHWEST (GF,V) 18 'Beyond Burger' patty, smoked cheddar, smoked tomato confit, avo crème, lettuce, tomato and onion on a brioche bun.</p>	<p>FISH & CHIPS 15 Flounder dipped in Bear Island IPA tempura fried to order. Presented with house-cut fries, tartar sauce and Shoal Slaw.</p>
<p>BOISE RIVER BURGER *(GF,V) 15 1/3 pound 'Double R Ranch' smoked house blend, house formed ground beef burger on a brioche bun. Served with lettuce, onion and tomato. + Blue, Cheddar, Pepper Jack, Smoked Provolone or local 'Ballard' White Cheddar Cheese 2 + Bacon or Onion Rings 2 + Caramelized Onion, or Mushroom 1</p>	<p>KOBE BRISKET SANDWICH (GF) 18 Snake River Farms' Kobe brisket, caramelized onion, Smoked Provolone, green leaf lettuce, tomato, red onion, and chipotle-horseradish aioli on a brioche bun. Presented with brisket au jus.</p>
<p>CALYPSO KAHLUA LUAU PORK SANDWICH 15 Caribbean Jerked pork braised with coffee liquor, served with caramelized onions, tomato confit, onion ring and Shoal Slaw on a brioche bun.</p>	<p>PORTABELLA SMOKED CAPRESE BURGER (GF,V) 14 Roasted Portabella, heirloom tomatoes, smoked provolone, basil pesto aioli, balsamic reduction and lettuce on a brioche bun.</p>
<p>EPIC GRILLED CHEESE (GF) 15 Snake River Farms Kobe brisket, local 'Ballard' white cheddar and American cheese, jalapeño, jalapeño jelly, caramelized onion, and pressed between two pieces of Acme Bakeshop sourdough bread.</p>	<p>SANDBAR BURGER *(GF) 22 1/3 pound 'Double R Ranch' smoked house blend, house formed ground beef burger, served with onion ring, caramelized onion, pickled jalapeño, jalapeño jelly, and slow roasted brisket topped with smoked cheddar and Idaho craft beer cheese sauce on atop a brioche bun.</p>
<p>FINGER STEAKS 15 A Boise classic; tender beer-battered, deep fried beef. Served with cocktail sauce.</p>	<p>SNAKE RIVER STAMPEDE CHICKEN SANDWICH (GF) 15 Grilled chicken, smoked cheddar, house mango BBQ sauce and onion ring. Served on a brioche bun.</p>



DESSERTS

<p>RIVERSIDE ICE CREAM SANDWICH (v) 4 Chocolate or Vanilla house made ice cream sandwiched between two Riverside Hotel's famous chocolate chip cookies.</p>
<p>CARMEL FILLED CHURRO (v) 7 Deep fried caramel filled churros tossed in cinnamon and sugar served with a chocolate dipping sauce.</p>
<p>ICE CREAM: Chocolate or Vanilla house made ice cream scooped and served to order. Ask about the flavor of the week! 1 scoops- 3 2 scoops- 5</p>

REFRESHMENTS

<p>ICED TEA - SWEET OR UNSWEETENED 3</p>
<p>COCA-COLA FOUNTAIN 3 Coke - Diet Coke - Sprite - Root Beer Dr Pepper - Pink Lemonade</p>
<p>DAWSON TAYLOR COFFEE 3 Riverside Hotel's Exclusive Blend</p>

WE ARE HAPPY TO SPLIT ANY ITEM ON THE MENU
PLEASE NOTE THERE IS A \$2 SPLIT PLATE CHARGE

*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