



WINE LIST

WHITE WINES

Petit Manseng 2022 100% Petit Manseng aged 6 months in Stainless Steel. Bright, fruit-forward, medium body wine with strong notes of Pineapple throughout. 14.15% ABV | 0.2% RS | \$31.00 bottle

Albariño 2023 97% Albariño & 3% Viognier aged 6 months in Stainless Steel. Dry and savory notes of Citrus, Melon, and Orange Peel throughout. 12.7% ABV | 0.5% RS | \$9.50 glass | \$28.50 bottle

Tram-Mosa 2022 100% Traminette aged 3 months in French Oak and 4 months in Stainless Steel. Slightly back sweetened with Tangerine juice, resulting in a mimosa-inspired sparkling white wine with strong notes of Orange Blossom. 12% ABV | 0.5% RS | \$9.50 glass | \$28.50 bottle

Viognier 2022 100% Viognier aged 6 months in Stainless Steel. Look for Honeysuckle aromas on the nose, followed by notes of Stone Fruits like Peach, Apricot, & Plum. 13.2% ABV | 0% RS | \$10.50 glass | \$31.50 bottle

Willies White 2023 83% Traminette & 16% Petit Manseng aged 6 months in Stainless Steel, carrying sweet notes of Lemon & Honeysuckle. 12.7% ABV | 2.5% RS | \$10.00 glass | \$30.50 bottle

Lakeside White 2023 Dry, light body with notes bursting of peach and citrus. Aged 7 months in stainless steel. 12% ABV | \$9.00 glass | \$27.50 bottle

Intermission 2023 50% Petit Manseng & 50% Chardonnay aged 6 months in Stainless Steel. Fruit-forward white wine with crisp & refreshing notes of Granny Smith Apple & Grapefruit on the palate. 11.4% ABV | 1% RS | \$9.00 glass | \$27.00 bottle

Splash 2021 Cannikin Sangria-style wine aged 9 months in Stainless Steel. Composed of 100% Traminette blended with Strawberry juice, resulting in a copper-hued white wine with dominant notes of Strawberry throughout. 12% ABV | 1.5% RS | \$8.80 Single Can (250mL) | \$28.00 4-Pack

3 BOTTLES: 5% OFF | 6 BOTTLES: 10% OFF | 12+ BOTTLES: 15% OFF

ALL OPEN TABS AT THE END OF THE NIGHT WILL BE CLOSED WITH 20% GRATUITY



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RED WINES

Bailey's Bold 2021 Blend of 57% Cabernet Franc, 29% Cabernet Sauvignon, 14% Noiret. Aged 10 months in French Oak barrels, finished 1 month on American Mocha chips. Full-bodied, pale garnet color. Strong notes of Dark Cherry and other red fruit notes throughout with hints of Clove, Baking Spice, & Mocha. 12.7% ABV | .6% RS | \$11.50 glass | \$36.50 bottle | \$32.50 growler | \$34.50 carafe

Cabernet Sauvignon 2021 100% Cabernet Sauvignon aged 10 months in French Oak. Smooth, dry red with notes of Dark Cherry, Vanilla, and Blueberry. 13% ABV | 0.4% RS | \$12.00 glass | \$38.00 bottle

Ta-Ta Tannat 2022 100% Tannat aged 7 months in Stainless Steel. Light bodied red with strong notes of Cherry and Grapefruit throughout. 13.7% ABV | .8% RS | \$10.50 glass | \$32.00 bottle

Side Way's 2022 100% Chambourcin aged 6 months in Hungarian Oak. Semi-dry, medium-body red with spicy notes of Pepper & Dark Cherry. 12.5% ABV | 3.5% RS | 11.00 glass | \$32.50 bottle | \$28.50 growler | \$30.50 carafe

ROSÉS

Lady May 2023 Blend of 58% Muscat, 30% Petit Manseng & 12% Merlot, aged 11 months in Stainless Steel for a crisp finish. Fruit-forward notes of Strawberry, Pear, & Honey on the palate. 11.9% ABV | 1% RS | \$9.50 glass | \$28.50 bottle

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RIVERSIDE
ESTD 2021 VINES

FOOD MENU

SUSHI

CHESAPEAKE ROLL | \$18

Lump Crab Meat | Cucumber | Fire-Roasted Corn Salsa | Old Bay Sauce featuring Petit Manseng

VINEYARD ROLL | \$16

Smoked Salmon | Cranberry & Almond Goat Cheese | Citrus Beet Sauce | Crushed Pistachio | Crispy Fried Onion | SideWay's Gastrique

SPICY TUNA ROLL | \$15

Blackened Seared Ahi Tuna | Cucumber | Spicy Mayo | Pineapple Salsa infused with Willie's White

RIVERSIDE FAVORITES

BAKED CRAB DIP | \$18

Lump Crab | Old Bay | Toasted Naan

SMOKED SALMON BRUSCHETTA | \$16

Smoked Salmon | Tomato | Red Onion | Basil | Goat Cheese | Balsamic Reduction | Toasted Naan

AHI TUNA SALAD | \$15

Blackened Seared Ahi Tuna | Mixed Greens | Cucumber | Roasted Red Peppers | Pickled Onions | Sesame Ginger Dressing

PRETZEL BITES | \$7

Salted Pretzel Bites | Beer Cheese

FLATBREAD PIZZA

WATERFRONT | \$18

Lump Crab | Mozzarella | Old Bay Sauce featuring Petit Manseng | Truffle Oil tossed Arugula | Balsamic Reduction

FARMHOUSE | \$18

(FARM-TO-TABLE EXCLUSIVE)

Chipotle & Red Wine Braised Lamb | Mozzarella | Goat Cheese | Truffle Oil tossed Arugula | SideWay's Gastrique | Hot Honey

PEPPERONI & ROASTED RED | \$15

Marinara | Mozzarella | Pepperoni | Fire-Roasted Red Bell Pepper | House Italian Dressing featuring Cabernet Franc

TACOS

RED BRAISED LAMB | \$18

(FARM-TO-TABLE EXCLUSIVE)

Chipotle & Red Wine Braised Lamb | Arugula | Fire-Roasted Corn Salsa | Pickled Onions | Avocado Lime Crema

BLACKENED AHI TUNA | \$16

Blackened Seared Ahi Tuna | Arugula | Pineapple Salsa infused with Willie's White | Spicy Mayo | Avocado Lime Crema

TORCHED CRAB | \$18

Torched Lump Crab | Arugula | Old Bay Sauce featuring Petit Manseng | Fire-Roasted Corn Salsa | Avocado Lime Crema | Scallions