



## A COLLABORATION OF CHEFS

KENT RATHBUN & FERNANDO RODRIGUEZ

### BRUNCH served Saturday & Sunday, 11 a.m. - 3 p.m.

- FRENCH TOAST** Dipped in cinnamon custard, with Maker's Mark® maple syrup 12.49
- EGGS BENEDICT** Eggs and ham on English muffin, hollandaise sauce, with house hash 11.95
- I DID WHAT LAST NIGHT?** Chicken fried pork & gravy, with eggs & grit cake 11.95
- CRAB CAKES BENEDICT** Eggs and crab cake on English muffin, hollandaise sauce, with house hash 13.95
- EGGS YOUR WAY** 2 eggs, house hash, Nueske's bacon, 9 grain toast 10.95

- BLUEBERRY PANCAKES** 3 blueberry pancakes, with Nueske's bacon, maple syrup, Chambord Mascarpone cream 10.95
- CHICKEN & WAFFLE** Fried chicken breast on a Belgian waffle with cinnamon brown sugar butter, maple syrup & gravy 15.95
- PALEO HASH** 2 sunny-side eggs on roasted sweet potato, sauteed spinach & pico de gallo, with fruit or 9 grain toast 10.95
- B & E SANDWICH** Nueske's bacon, over-easy egg, brie cheese, ham, & chipotle raspberry sauce, with house hash 10.95

### SHARABLE STARTERS

- CRISPY CALAMARI** pepperoncini, scallions & caramelized lemon 15.95
- TEXAS BLUE CRAB CAKES\*** Tito's Handmade Vodka® cocktail sauce & Meyer lemon rémoulade 16.95

- SMOKED RIBEYE QUESADILLAS** toasted garlic tortilla, horseradish-lemon sour cream 15.50
- CREAMY GARLIC HUMMUS** crumbled feta cheese, Kalamata olives, warm pita 11.95
- AHI TUNA TARTARE\*** avocado-lime crème & crispy wonton chips 14.50

### GREENS

add grilled chicken 6.00 add blackened salmon 9.00

- COOL RIVER SALAD** Granny Smith apple, Danish bleu cheese, candied pecans, maple vinaigrette 9.95
- BABY ICEBERG WEDGE SALAD** Neuske's applewood smoked bacon, tomato, red onion, creamy bleu cheese dressing 9.95

- CAESAR SALAD** shaved Parmesan, toasted garlic croutons 9.95
- TEXAS PECAN CRISPY CHICKEN SALAD** applewood smoked bacon, honey-mustard vinaigrette 13.95
- PAN-SEARED PEPPER CRUSTED TENDERLOIN SALAD** Danish bleu cheese, crispy onion strings 18.95

### HICKORY GRILLED BURGERS & SANDWICHES

served with all the fixin's and choice of French fries, sweet potato fries or buffalo potato chips

- HICKORY GRILLED CHEESEBURGER\*** melted sharp cheddar 13.50
- FRIED CHICKEN SANDWICH** pepper jack cheese & honey roasted garlic aioli 13.50

- CAJUN BLACKENED GROUPER SANDWICH** Meyer lemon remoulade, caramelized lemon 15.95
- WOOD ROASTED PRIME RIB SANDWICH\*** caramelized onions & peppers, cracked pepper au jus 16.95

### STEAKS & CHOPS

Certified Angus Beef™ brand steaks, served with choice of one side item. Add Wedge Salad, Cool River Salad or Caesar Salad 6.95

- PETITE TENDERLOIN FILET\*** 6oz 36.95
- HICKORY SMOKED PRIME RIB\*** cracked black pepper au jus, horseradish-lemon sour cream 10oz 28.95 16oz 35.95
- FLAT IRON STEAK\*** mushroom demi-glace, 8oz 24.95
- BONE IN PORK CHOP** 12oz, brandy apple cider glaze, garlic wilted spinach 27.95

### ENTRÉES

add Wedge Salad, Cool River Field Green or Caesar Salad with your entrée 6.95

- GINGER SOY SMOKED CHICKEN** coconut-lemongrass whipped sweet potatoes, garlic glazed Broccolini 19.95
- NUESKE'S BACON WRAPPED GULF SHRIMP\*** chipotle BBQ sauce, with charred corn grits 19.95
- HONEY GLAZED ATLANTIC SALMON\*** molasses bourbon butter, crispy fingerling potatoes 18.95
- PASTA FERNANDO\*** hickory grilled chicken on trumpet pasta with sautéed peppers in spicy cream sauce 15.95

### SIDE ITEMS

- Wood Roasted Corn** white cheddar-chive cream 7.95
- Creamy Mac & Cheese** toasted smoked bacon bread crumbs 7.95
- Six Cheese Scalloped Potatoes** 7.95
- Crispy Fried Buffalo Potato Chips** black truffle-chive sour cream 8.95

- Vegetables** something seasonal 6.95
- Salt Crusted Baked Potato** cheddar, chives, sour cream, applewood smoked bacon 7.95
- Cremini Mushrooms** red wine butter 8.95

### DESSERTS

- COOL RIVER 5 LAYER CHOCOLATE CAKE** dark chocolate ganache, warm caramel 7.95
- AMARETTO CRÈME BRÛLÉE** dried cherry chutney 8.95
- TEXAS PECAN BREAD PUDDING** Maker's Mark® caramel, vanilla ice cream 8.95
- MASON JAR CHOCOLATE CHEESECAKE** seasonal fresh fruit chutney 8.95

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make manager aware of any food allergies prior to placing your order.

## FEATURED WINES BY THE GLASS

### SPARKLING & ROSE

CHANDON BRUT	187ml, NV, California	Sparkling	15
CONUNDRUM	California	Rose	9

### WHITE

EMILIANA NATURA UN-OAKED	Casablanca Valley, Chile	Chardonnay	8
BERINGER LUMINUS	Napa Valley, California	Chardonnay	16
CONUNDRUM WHITE	California	Blend	15
KING ESTATE SIGNATURE COLLECTION	Oregon	Pinot Gris	11
CHATEAU STE. MICHELLE	Columbia Valley, Washington	Riesling	8
CRAGGY RANGE TE MUNA ROAD VINEYARD	Martinborough, NZ	Sauvignon Blanc	13

### RED

THE SEEKER	Central Valley, Chile	Cabernet Sauvignon	8
H3 BY COLUMBIA CREST	Columbia River, Washington	Cabernet Sauvignon	11
BERINGER KNIGHTS VALLEY	Knights Valley, California	Cabernet Sauvignon	15
JUSTIN WINERY	Paso Robles, California	Cabernet Sauvignon	18
ALAMOS	Mendoza, Argentina	Malbec	10
FREI BROTHERS RESERVE	Dry Creek Valley, California	Merlot	13
ACROBAT	Oregon	Pinot Noir	14
MEIOMI	Coastal California	Pinot Noir	12
CHLOE	Monterey County, California	Pinot Noir	8
PARADUXX PROPRIETARY RED	Napa Valley, California	Blend	18
CONUNDRUM RED	California	Blend	15
GNARLY HEAD OLD VINE	Lodi, California	Zinfandel	8

## COCKTAILS

### SEASONAL SELECTION

GOLDEN JACKS	Jack Daniel's Tennessee Whiskey, Jack Daniel's Tennessee Honey Whiskey, Cointreau Orange Liqueur, fresh lemon, shimmer dust	12
SKY HIGH FASHIONED	Garrison Brothers Bourbon, barrel-aged bitters cotton candy, angostura bitters, Luxardo cherry, orange	20
SHIMMERING AMARETTO SOUR	Woodford Reserve Bourbon, Disaronno Amaretto, fresh lemon juice, shimmer dust	12

TITO'S HANDMADE MARTINI	Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives	12
KETEL ONE MULE	Ketel One Vodka, ginger beer, fresh lime juice	8
THE JASMINE	Grey Goose Vodka, Solerno Blood Orange Liqueur, rose water syrup, fresh lemon juice	12
LOVE POTION	Housemade strawberry infused Absolut Elyx Vodka, Cointreau Orange Liqueur, lime juice, Monin agave nectar, mint	13
WOODFORD RESERVE MANHATTAN	Woodford Reserve Bourbon, Luxardo Maraschino cherry, maple syrup, sweet vermouth, bitters and Pig Candy. Available as a martini or on the rocks	10
THE NEW FASHIONED	Bastille Hand-Crafted French Whisky, Luxardo Maraschino Liqueur, orange bitters, Luxardo Maraschino cherry and orange bitters-infused ice	12
BLACKBERRY SMASH	Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juices, Monin blackberry purée, Topo Chico	12
PERFECT PATRÓN MARGARITA	Patrón Silver Tequila, Patrón Citrónge Liqueur, fresh sweet and sour, orange juice	12
TANGARITA	Herradura Reposado Tequila, Cointreau Orange Liqueur, Mango Reàl, fresh lime juice, tamarind nectar	12
PORTS O'CALL	Mount Gay Black Barrel Rum, Taylor Tawny Port, Peach Reàl, Monin orgeat syrup, lemon juice, Angostura bitters	12
GARDEN PARTY	The Botanist Gin, Aperol, fresh lemon juice, fresh basil, Lunetta Prosecco	13
GLITTERBALL MARGARITA	Avión Silver Tequila, Perfect Purée Passion Fruit, fresh lime and orange juices, triple sec, grenadine	12