



## A COLLABORATION OF CHEFS

KENT RATHBUN & FERNANDO RODRIGUEZ

### SHARABLE STARTERS

- TOGARASHI CRUSTED AHI TUNA\*** Granny Smith apple slaw 15.95
- CRISPY CALAMARI** pepperoncini, scallions & caramelized lemon 15.95
- TEXAS BLUE CRAB CAKES\*** Tito's Handmade Vodka® cocktail sauce & Meyer lemon rémoulade 16.95
- AHI TUNA TARTARE\*** avocado-lime crème & crispy wonton chips 14.50

- SMOKED RIBEYE QUESADILLAS** toasted garlic tortilla, horseradish-lemon sour cream 15.50
- SPICY SHRIMP COCKTAIL\*** Tito's Handmade Vodka® cocktail sauce 15.95
- CREAMY GARLIC HUMMUS** crumbled feta cheese, Kalamata olives, warm pita 11.95

### GRILLED STEAKS & CHOPS

Cool River proudly serves well-aged Certified Angus Beef™ brand steaks. Served with choice of one side item. add Wedge Salad, Cool River Salad or Caesar Salad with your entrée 6.95

- BEEF TENDERLOIN FILET\*** 6oz 36.95 8oz 38.95 10oz 41.50
- FLAT IRON STEAK\*** mushroom demi-glace, 10oz 29.95
- N. Y. STRIP\*** 16oz 40.95
- HICKORY SMOKED PRIME RIB\*** cracked black pepper au jus, horseradish-lemon sour cream 10oz 28.95 16oz 35.95

- JIM BEAM® RIBEYE\*** 14oz, wood grilled onion, Jim Beam® glaze 36.95
- COWBOY BONE IN RIBEYE\*** 20oz, crispy fried onion strings 39.95
- BONE IN PORK CHOP** 12oz, brandy apple cider glaze, garlic wilted spinach 27.95

### TOPPERS & SAUCES

- Oscar Style – crab, asparagus, hollandaise 11.95
- Blue Cheese Crown – roasted garlic, bordelaise 4.95
- King's Butter – black truffle, garlic, honey foie gras 8.95

- Brandy Peppercorn Sauce 4.95
- Jim Beam® Sauce 4.95
- Parmesan Crust 4.95

### FROM THE SEA

- NUESKE'S BACON WRAPPED GULF SHRIMP\*** chipotle BBQ sauce, with charred corn grits 26.95
- POTATO CRUSTED CHILEAN SEA BASS\*** white truffle-parsnip purée, tangerine-cilantro cream 39.95

- HONEY GLAZED ATLANTIC SALMON\*** molasses bourbon butter, crispy fingerling potatoes 29.95
- PAN SEARED DIVER SCALLOPS\*** white truffle-parsnip purée, tangerine-cilantro cream 28.95
- COLD WATER AUSTRALIAN LOBSTER TAIL\*** Market

### ENTRÉES

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

- HICKORY SMOKED BARBEQUED RIBS** sweet potato fries 26.95
- GINGER SOY SMOKED CHICKEN** coconut-lemongrass whipped sweet potatoes, garlic glazed Broccolini 24.95

- PASTA FERNANDO\*** hickory grilled chicken & shrimp on trumpet pasta with sautéed peppers in spicy cream sauce 22.95
- SWEET POTATO RAVIOLI** smoked tomato pesto 18.95

### SIDE ITEMS

- Wood Roasted Corn** white cheddar-chive cream 7.95
- Creamy Mac & Cheese** toasted smoked bacon bread crumbs 7.95
- Garlic Creamed Spinach** crispy onion strings 6.95
- Fingerling Potatoes** pressed with garlic 7.95
- Six Cheese Scalloped Potatoes** 7.95

- Cremini Mushrooms** red wine butter 8.95
- 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

### 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