



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 |
| LA MARCA PROSECCO | 187ml, Veneto, Italy  | Sparkling | 10 |
| STUDIO BY MIRAVAL | France                | Rose      | 12 |

## WHITE

|                                    |                             |                 |    |
|------------------------------------|-----------------------------|-----------------|----|
| EMILIANA NATURA UN-OAKED           | Casablanca Valley, Chile    | Chardonnay      | 9  |
| SONOMA-CUTRER                      | Sonoma Coast, California    | Chardonnay      | 14 |
| FRANCIS COPPOLA VOTRE SANTÉ        | California                  | Chardonnay      | 11 |
| CONUNDRUM WHITE                    | California                  | Blend           | 15 |
| KING ESTATE SIGNATURE COLLECTION   | Oregon                      | Pinot Gris      | 11 |
| SANTA MARGHERITA                   | Italy                       | Pinot Grigio    | 15 |
| 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 |
| WENTE SANDSTONE          | Central Coast, California    | Merlot             | 10 |
| ACROBAT                  | Oregon                       | Pinot Noir         | 14 |
| MEIOMI                   | Coastal California           | Pinot Noir         | 12 |
| CHLOE                    | Monterey County, California  | Pinot Noir         | 9  |
| GNARLY HEAD OLD VINE     | Lodi, California             | Zinfandel          | 9  |
| CONUNDRUM RED            | California                   | Blend              | 15 |
| PARADUXX PROPRIETARY RED | Napa Valley, California      | Blend              | 18 |

## COCKTAILS

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|                                |  |    |
|--------------------------------|--|----|
| SMOKED CHERRY NEGRONI          | Hendrick's Gin, Campari, Carpano Antica Sweet Vermouth, cherrywood infused smoke                   | 12 |
| APPLEWOOD SMOKED OLD FASHIONED | 1792 Bourbon, Angostura Bitters, simple syrup, fresh orange, black cherry, applewood infused smoke | 12 |

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|----------------------------|---|----|
| 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 |
| SKY HYE FASHIONED          | Garrison Brothers Boubon, barrel-aged bitters cotton candy, angostura bitters, Luxardo cherry, orange   | 20 |