



RELAX & ENJOY A  
**VARIETY OF  
TEXAS FLAVORS  
& SAN ANTONIO  
FAVORITES**



**12-6PM DAILY  
HAPPY HOUR**  
**\$4.50 MARGARITAS**  
**\$4.50 WELL DRINKS**



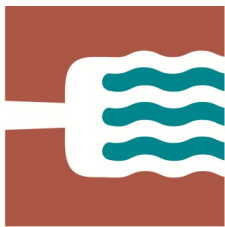
## RELAX ON OUR RIVER WALK PATIO

Serving American and South Texas inspired cuisine  
on the banks of the San Antonio River Walk.

We hope you enjoy our food and hospitality!

200 SOUTH ALAMO, SAN ANTONIO, TX

[WWW.RIVERSEEDGECAFESA.COM](http://WWW.RIVERSEEDGECAFESA.COM)



**THE RIVER'S EDGE**  
CAFE + PATIO BAR

## APPETIZERS

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**TEXAS NACHOS**

Savory bean and cheese nachos topped with your choice of shredded chicken tinga or Dr. Pepper brisket. Served with a side of pico de gallo, sour cream, and homemade guacamole 12.75

**SOUTHWESTERN TINGA QUESADILLAS**

A go-to favorite, filled with shredded chicken tinga, mozzarella cheese, peppers, and onions. Served with spicy South Texas cream 12.50

**ABUELA'S HOMEMADE GUACAMOLE**

Lovingly made each morning and served with crispy tostada chips 10

**STREET TACOS AL POSTOR**

Three corn tortillas filled with succulent marinated pork and queso fresco. Served with fresh pineapple, cilantro, and lemon wedges 13

**BUFFALO CHICKEN WINGS**

Served with celery, carrot sticks and your choice of ranch or bleu cheese dressing 12

**MARGHERITA FLATBREAD PIZZA**

Pulled buffalo mozzarella, cherry tomatoes, fresh basil, and garlic-infused olive oil. Served on artisan naan 12.75

**CHOPPED BRISKET CHILI CHEESE FRIES**

Tender Dr. Pepper-marinated BBQ brisket piled on French fries and topped with a smoky three cheddar blend and scallions 12.50

**CALAMARI**

Lightly battered and served with your choice of spicy marinara or lemon-garlic aioli 12.75

**TEXAS GULF SHRIMP & AVOCADO COCKTAIL**

Served with crispy tostada chips 13.50

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## SOUPS and SALADS

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**SOUP DU JOUR 6**

**SOUTH TEXAS TORTILLA SOUP 7**

**CHICKEN SALAD VÉRONIQUE**

Grape-pecan chicken salad, Texas field greens, local avocado, carrots, yellow squash, and zucchini, tossed in a refreshing champagne-chive Dijon vinaigrette and garnished with fried onion rings 18

**COBB SALAD**

Fresh Texas Field Greens loaded with delectable diced applewood smoked bacon, shaved red onions, local avocado, hard-boiled eggs, tomatoes, mixed cheese, and grilled chicken with homemade chipotle ranch dressing 18.50

**CHICKEN CAESAR SALAD**

Grilled chicken breast and romaine tossed with Caesar dressing, baked homemade croutons, ripe cherry tomatoes, and sprinkled with shaved parmesan 18

**THE RIVER'S EDGE VEGETARIAN**

Warm potato salad with asparagus and spinach in a white wine butter sauce 15

**ICEBERG BLT SALAD**

Crisp iceberg lettuce tossed with our homemade candied jalapeño bacon, confit tomatoes, pickled shallots, diced hard-boiled eggs, queso fresco, and tomato vinaigrette 16

**FAJITA SALAD**

Your choice of beef, chicken, or shrimp fajitas with Texas field greens, local avocado, tomato, and mixed cheese tossed with avocado-ranch dressing 19.50

**SMOKEY QUINOA SALAD WITH SEARED SALMON**

Fresh Texas mixed field greens with red onions, bacon, mint, spinach, and citrus vinaigrette topped with seasoned grilled salmon 19.50

**RIVER'S EDGE SIDE SALAD**

Mixed field greens with sliced cucumbers, tomatoes, and your choice of dressing 6.50

*Executive Chef James Bocanegra*

\$1.50 charge for split plates. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# SANDWICHES

Served with your choice of French fries, sweet potato fries, fruit, or gourmet chips

## GOURMET DELI SANDWICH 14.75

**Choice of bread:** white, wheat, sourdough, rye, croissant, ciabatta, or brioche

**Choice of meat (select one):** hard salami, corned beef, pastrami, ham, roast beef, turkey, bacon, or chicken salad

**Choice of cheese (select one):** swiss, cheddar, provolone, pepper jack, muenster, mozzarella, or Irish cheddar

**Choice of side (select one):** French fries, sweet potato fries, gourmet chips, or fresh fruit

**Accompaniments:** lettuce, tomato, onion, bread & butter pickles, horseradish, or sriracha aioli

## FRENCH DIP SANDWICH

Slow-roasted, thin sliced prime rib topped with provolone cheese on a pretzel roll, served with a side of creamy horseradish and sweet onion au jus 17.50

## PANINI CLUB

Ciabatta with honey mustard, ham, turkey, jalapeño bacon, lettuce, tomatoes, Swiss, and cheddar cheese 16

## SLIDERS

Two juicy beef tenderloin sliders, served with a side of creamy horseradish and sweet onion au jus 18

## SALAMI & MOZZARELLA PRETZEL MELT

Genoa salami, buffalo mozzarella, lettuce, tomatoes, onion, pesto aioli, and pepper relish on a pretzel bun 17.50

## CAJUN SPICED FRIED CHICKEN

Buttermilk fried chicken, smoked cheddar and sriracha queso, Creole slaw, and candied jalapeños on a brioche bun 16.50

## VEGGIE BURGER

Garden patty topped with blistered cherry tomatoes, grilled asparagus, wilted spinach, and poblano cream sauce. Served open face over toasted sourdough 15.50

## CAFÉ GOURMET BURGER

A juicy, grilled sirloin burger on a brioche bun. Served with the traditional accompaniments and sriracha aioli

**Select two:** bacon, jalapeño bacon, cheese, grilled onions, or sautéed mushrooms 15.95

# ENTRÉES

**BBQ ROASTED CHICKEN** Oven-roasted half chicken with chipotle BBQ sauce, smoked cheddar smashed potatoes, and chef's vegetables 21

**TEXAS GULF SHRIMP TACOS** Grilled gulf shrimp in flour tortillas with julienne cabbage, and homemade sriracha aioli. Served with Spanish rice and charro beans 20

**SAN ANTONIO ENCHILADA SKILLET** Two authentic, locally inspired cheese enchiladas smothered in meat gravy. Served with refried beans, Spanish rice, and your choice of flour or corn tortillas 18

**RIVER'S EDGE MAC & CHEESE AU GRATIN** Our signature mac & cheese with grilled chicken and jalapeño bacon 18.75

## PALACIO STREET TACOS

Our take on this classic with your choice of: Dr. Pepper brisket with chipotle BBQ sauce and spicy slaw  
Taco Suiza: diced beef, swiss, pico de gallo & salsa • Blackened shrimp with grilled pineapple salsa & iceberg  
3 tacos 15.75

**SOUTHERN BUTTERMILK FRIED CHICKEN** Tender chicken breast marinated in buttermilk and fried. Served on a bed of smoked cheddar smashed potatoes, topped with spinach and bacon jam 20

*\*Please allow 15 minutes for this entrée*

**CAJUN PENNE PASTA** Diced chicken, smoked beef jalapeño sausage, onions, peppers, and mushrooms in a blackened cream sauce. Served over a bed of penne 19

**RIVER CITY FAJITAS** Seasoned beef, chicken, or combination fajitas on a sizzling skillet with fresh bell peppers, onions, Spanish rice, charro beans, guacamole, sour cream, and pico de gallo. Served with flour or corn tortillas  
1/2 Pound 21 | Full Pound 25 | Add \$3 for combination fajitas

**SAN ANTONIO STREET TACOS** Authentic tacos al pastor garnished with fresh pineapple, cilantro, onions, queso fresco, and a lemon wedge. Served with Spanish rice and refried beans 19

# STEAKS

**CLASSIC FILET MIGNON** Grilled to perfection with garlic-herb compound butter. Served with smoked cheddar smashed potatoes and fresh garden vegetables 36

**GRILLED SALMON** Grilled to perfection and served with rice pilaf and chef's vegetables 27 *\*Gluten-Free*

**PRIME RIB** Served with oven-roasted potatoes, chef's vegetable selection, au jus, horseradish sauce, and chimichurri sauce 29

# THREE COURSE SPECIALS

AVAILABLE AFTER 5 P.M.

*Three course specials are served with a house salad and midnight chocolate layer cake 25.95*

**MUFFULETTA PASTA** Bow tie pasta with diced ham, pepperoni, salami & tapenade in a Cajun cream sauce

**SHRIMP ALFREDO** Sautéed in a rich béchamel sauce with white wine, garlic, lemon & butter, tossed with linguine

**CHICKEN PARMESAN** A tender breaded chicken breast served with fettuccine pomodoro



# HAPPY HOUR

12 noon—6:00 pm

Well Liquor 4.50

Gin | Rum | Tequila | Vodka | Bourbon | Scotch

House Margarita 4.50

## MARGARITAS

### THE EDGE MARGARITA 8.50

Add a flavor 2

Blue Curacao | Mango | Strawberry  
Melon Swirl | Sangria Swirl | Prickly Pear

### CORONA-RITA 12

### BUILD YOUR OWN MARGARITA 12

Grand Marnier

#### Choice of Tequila

Jose Cuervo	Don Julio Silver
Sauza Hornitos	Don Julio Reposado
Sauza Gold	Patron Silver
Tres Generaciones Anejo	Sauza Commemorative
	Sauza 1800

## BEER

### TEXAS BEER

Pedernales Hefe-Weizen | Fredericksburg  
Pedernales Lobo Texas Lager | Fredericksburg  
Pedernales India Pale Ale | Fredericksburg  
Pedernales Lobo Negro | Fredericksburg  
St. Arnold's Lawnmower | Houston  
St. Arnold's Santo | Houston  
Shiner Bock | Shiner  
Lone Star | Fort Worth

### DOMESTIC BEER

Bud | Bud Light | Coors Light | Miller Lite  
Sam Adams | Michelob Ultra | O'Doul's

### IMPORT BEER

Amstel Light | Bass | Corona | Heineken  
Dos XX Lager

## CHAMPAGNE & WHITE WINE

### CHAMPAGNE/SPARKLING WINE

	Glass/Bottle
Freixenet Blanc de Blancs   Spain	7.5/26
Ruffino Prosecco   Veneto, Italy	9/36
Chandon Brut   Yountville, California	42
Moët & Chandon Imperial   Epernay, France	75

### CHARDONNAY

Canyon Road   Modesto, California	7.5/26
Marquez de Casa   Pique, Chile	9/34
Landon   McKinney, Texas	10/36
Kim Crawford   Marlborough, New Zealand	38

### REFRESHING WHITES

Canyon Road Pinot Grigio   Modesto, California	7.5/26
Heredad Albarino   Galicia, Spain	30
Llano Pinot Grigio   Lubbock, Texas	9/32
Diseno Torrentes   Mendoza, Argentina	34
Graffigna Pinot Grigio   San Juan, Argentina	42
Aveleda Alvarinho   Vinho Verde, Portugal	10/42

### SAUVIGNON BLANC

Fall Creek   Texas Hill Country	9/32
Matua Valley   West Auckland, New Zealand	30
Drylands   Marlborough, New Zealand	10/36

### WHITE ZINFANDEL

Beringer   Napa Valley, California	7.5/28
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### REISLING

Clean Slate   Mosel, Germany	30
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## REFRESHMENTS

Iced Tea   Sweet Tea   Raspberry Tea   Milk	3
Assorted Gourmet Teas	4
Soft Drinks	3
Coke   Diet Coke   Dr. Pepper   Sprite	
Pink Lemonade   Root Beer	
Freshly Brewed Coffee	3
Espresso	4

## RED WINE

### CABERNET SAUVIGNON

	Glass/Bottle
Canyon Road   Modesto, California	7.5/28
Trivento Reserve   Mendoza, Argentina	30
Fall Creek   Texas Hill Country	9.5/35
Louis M. Martini   Napa Valley, California	554

### MERLOT

Canyon Road   Modesto, California	7.5/28
Waterbrook   Walla Walla, Washington	9/30
Joseph Carr   Carneros, California	45

### RADIANT REDS

Guenoc Petite Sirah   Lake County, California	7.5/28
Muriel Reserva   Rioja, Spain	9.5/35
Los Rocas   Garnacha, Calatayuda, Spain	36

### MALBEC

Diseno   Mendoza, Argentina	9/33
Terrazas Reserve   Malbec, Argentina	44

### RED ZINFANDEL

Rancho Zabaco   Sonoma, California	9/32
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### PINOT NOR

Landon   Greenville, Texas	10/36
Primarius   Oregon	40

## DESSERTS

Enjoy a complimentary cup of coffee with your dessert selection

Seasonal Pie	8
Mexican Chocolate Mousse	7
Seasonal Cheesecake	9
Midnight Chocolate Layer Cake	8
Pineapple Flan	7