



**RIVER COYOTE      Opening Menu**

**COFFEE**

<b>Espresso</b>	3
<b>Espresso w/ Milk</b>	4
<b>Cup of Coffee</b>	3
<b>Cold Brew</b>	4
<b>Nitro</b>	5
<b>Doughnuts</b>	4

**WHITE**

<b>Pinot Grigio</b> , Sicily, Italy (organic)	10
<b>Sauvignon Blanc</b> , Italy	11
<b>Gruner Veltliner</b> , Baumgartner, Austria	13
<b>Rose</b> , Gazerra Rosato, Sicily, Italy	11
<b>Riesling</b> , Finger Lakes, NY (off-dry)	12
<b>Riesling</b> , New York (sweet)	9
<b>Chardonnay</b> , New York	12
<b>Sparkling White</b> , Italy	12

**BEER**

Narragansett	7
Kelso Pilsner	9
Grimm	10
Hitachino Red Rice Ale	12
Evil Giant IPA	9
Black Duck Porter	10
Rose Cider	9
Kombucha Hibiscus-Ginger-Lime	7

**RED**

<b>Merlot</b> , LaVite, Veneto, Italy	9
<b>Montepuciano</b> , Abruzzo, Italy	10
<b>Pinot Noir</b> , San Joaquin, California	12
<b>Nebbiolo Blend</b> , Langhe Rosso, Italy	13
<b>Tempranillo</b> , Katas, Rioja, Spain	11
<b>Cabernet Sauvignon</b> , Sonoma, CA	13
<b>Malbec</b> , El Rede, Mendoza, Argentina	12
<b>Amoroso</b> , LaVite, Italy	14
<b>Non-Mevushal</b> , Pinot Noir (BOTTLE, KOSHER)	64

**DINNER**

~ 6pm - 11pm ~

<b>Soup of the day</b>	8
<b>Roasted Brussel Sprouts</b> , garlic puree	8
<b>Kale Salad</b> , kale, Japanese pear, pecorino	10
<b>Potato Confit</b> , fried potato medallions	7
<b>Avocado</b> , pickled zucchini, rye	13
<b>Housemade Gnocchi</b> , sweet potato puree	13
<b>Branzino Crudo</b> , leche de tigre, yucca chips	14
<b>Market Fish</b>	16
<b>Hanger Steak</b> , parsnip, plum, red wine reduction	18
<b>Choco-Banana</b> , caramelized with chocolate	7