

APPETIZERS

WINGS^{GF}

\$9

1lb of jumbo wings tossed in a Moon River style, mild, hot, honey mustard, teriyaki, or BBQ. Served with ranch or blue cheese and celery.

NACHOS^V

\$12

Large platter loaded with corn chips, shredded cheese, our famous Wacky Wit beer-queso sauce, black olives, jalapeños, onions & tomatoes.

Add BBQ pork, chicken, *burger, or brisket \$4

CHIPS & SALSA^{GF V}

\$7

HUMMUS OF THE DAY^{GF V}

\$9

Served with tortilla chips and fresh cucumbers.



BUILD YOUR OWN

*MOON BURGER^{GF}

\$12

Try it blackened!

BEYOND BURGER^{V GF}

\$12

Try it blackened!

*CHICKEN SANDWICH^{GF}

\$10

Grilled, blackened or fried!**

Our 6oz grass-fed burgers are cooked to your preference. All build your own sandwiches come with lettuce, tomato, onion, a pickle spear & a choice of 1 side. Pick your toppings below!

**Not a gluten free option

TOPPINGS

\$1 American · \$1 Provolone · \$1 Swiss · \$1 Monterey Jack

\$1 Cheddar · \$1 Goat cheese · \$1 Gouda · \$1 Grilled onions · \$1 Grilled Mushrooms · \$1 Jalapenos · \$1 Roasted red peppers · \$2 Fried Egg

\$2 Bacon · \$4 Brisket · \$4 BBQ Pork

^{GF} GLUTEN FREE OPTION ^V VEGETARIAN OPTION. FOR SEVERE ALLERGIES, PLEASE ALERT YOUR SERVER. SOME TABS MAY BE SUBJECT TO 20% GRATUITY

*THE STATE OF GEORGIA INFORMS THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

APPETIZERS

\$8

STUFFED MUSHROOMS

Mexican chorizo & bleu cheese, topped with chipotle ranch.

\$20

PEEL & EAT SHRIMP

One-pound of 21/26 shrimp served with cocktail sauce.

\$8

CHICKEN FINGERS

3 chicken fingers, served with fries and Honey Mustard. Try them buffalo!

\$12

HOT CRAB DIP

Creamy, hot crab dip served with tortilla chips.

\$5 CUP / \$6 BOWL

SOUP OF THE DAY

SANDWICHES

\$10

^{GF} SMOKED PORK SHOULDER

Slow smoked pork shoulder on brioche with BBQ sauce. +1 side.

\$12

^{V GF} BEYOND SAUSAGE

Plant based sausage, made to look, sizzle & satisfy just like pork.

Served with whole grain mustard. +1 side.

\$10

BEER BRATWURST

Topped with jack cheese, bacon, grilled onions & whole grain mustard. +1 side

(2) \$10 -or- (3) \$12

TACODILLAS

Cheese quesadillas folded like a taco, filled with smoked beef brisket, pico de gallo & chipotle ranch. +1 side.

SIDES

FRENCH FRIES (V) \$4

VEGETABLES (V) (GF) \$4

TEXAS CAVIAR (V) (GF) \$4

APPLECIDER COLESLAW (V) (GF) \$4

LOWCOUNTRY RICE (V) (GF) \$4

THE BOMB STOUT MAC & CHEESE (V) \$5

The real deal. Our signature, mac & cheese is made with nothing but sharp cheddar and smoked gouda cheeses, our own beer, and spices! There is \$1 upcharge for Mac n' Cheese as a side item.



KIDS MEALS

10 & under only. All kids' meals are served with fries, vegetables, or animal crackers. One free soft drink: Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb, Gingerale, Sweet tea, Unsweet tea. Flavored Sodas, Shirley Temples, bottled Root Beer & juices are not included.

\$6 (GF) HOT DOG

\$6 CHICKEN FINGERS

\$6 (GF) HAMBURGER*

\$7 (GF) CHEESEBURGER*

\$6 POPCORN SHRIMP

ENTREES

FULL RACK OF COCA-COLA BABY BACK RIBS \$28

These baby-back pork ribs average a whopping 1.75 lbs. per rack! Mopped with Coca-Cola and rubbed with our proprietary blend of seasoning. Cooked low and Slow-vannah style, for four hours.

+ 2 sides.

HALF RACK OF COCA-COLA BABY BACK RIBS \$17

Mopped with Coca-Cola and rubbed with our proprietary blend of seasoning. Cooked low and Slow-vannah style, for four hours.

+ 2 sides.

\$18 MS. KAREN'S CHICKEN & SAUSAGE CREOLE

Boneless chicken breast sautéed with smoked sausage, peppers, tomatoes, onions & mushrooms. Served over low country rice. + 1 side.

\$24

*(7 OZ.) FILET MIGNON (GF)

Bacon wrapped filet mignon cooked to your preference. + 2 sides.

DESSERTS

CHOCOLATE MOUSSE CAKE \$7

\$7

CARAMEL CHEESECAKE

(GF) GLUTEN FREE OPTION (V) VEGETARIAN OPTION. FOR SEVERE ALLERGIES, PLEASE ALERT YOUR SERVER. SOME TABS MAY BE SUBJECT TO 20% GRATUITY

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Year-Round Brews

12 oz. pour \$7.00 / Happy Hour \$6.00 18 oz. pour \$8.00 / Happy Hour \$7.00
Mass Krug (35.2 oz.) \$13 QA \$5 / Happy Hour \$4
(excludes high gravity & specialty priced brews)

YOGA PANTS®

Southern-Style Pale Ale (5.0% ABV): The perfect marriage of form and function... fashion and comfort... beauty and beast. The Yoga Pants truly has it all; easy drinking and respectable flavor. Not too bitter and hopped with only the sexiest varietals, this brew bears a sophisticated malt profile and brazen hoppiness. Pairs with Chicken Sandwich or Stuffed Mushrooms.

Malts: Pilsner, Wheat

Hops: Mosaic, Nelson Sauvin, Idaho 7

WACKY® WIT

Belgian-Style Wheat Ale (4.1% ABV): This 2017 GABF Gold Medal winning, Old-world, Belgian-style of wheat ale is spiced with Curacao bitter orange peel, coriander seed and a touch of chamomile. Light and exotic, it's a party in your mouth! Pairs with Shrimp Tacodillas, or as a fantastic compliment to Chocolate Mousse Cake.

Malts: Pilsner, Wheat

Hops: Czech Saaz

Special Additions: Curacao Bitter Orange Peel, Fresh-ground Coriander Seed, Dried Chamomile Flowers

SWAMP FOX®

American-Style IPA (7.0% ABV): Like its namesake, this ale is known for the sneak attack. Thanks to a lengthy dry hop on whole cone hop flowers, hop-heads will enjoy its assertive bitterness and huge floral, citrus, aroma. Pairs with Buffalo Wings, Tacodillas, or Ms. Karen's Chicken & Sausage Creole.

Malts: Irish 2-Row

Hops: Centennial, Citra, Chinook

THE CAPTAINS PORTER®

Robust Porter (6.0% ABV): Our porter is a full bodied, semi-sweet dark ale, with distinct notes of caramel and chocolate. A touch of herbal, floral hops gives balance to the complex malty sweetness. Brewed in the loving memory of our Brewmaster's grandfather, the Captain. Pairs with Pork Shoulder Sandwich or Coca-Cola Baby Back Ribs.

Malts: Irish 2-Row, CaraMalt, Pale Chocolate

Hops: Mt. Hood

Specialty Brews

ROSEMARY SWAMP FOX

American IPA w/ Herbs Added (7.0% ABV): GABF 2010 GOLD MEDAL WINNER!

We've taken our Swamp Fox IPA, already well known for its juicy dry-hop character, and infused the finished beer with a dose of fresh rosemary. The pine-like aroma of the rosemary is a delightful compliment to the bold citrus aroma of the American hop varieties. Pairs wonderfully with our Filet Mignon.

Malt: Irish IPA Malt

Hops: Chinook, Citra & Centennial

Special Additions: Fresh Rosemary

TATERLICIOUS!

Sweet Potato Harvest Ale (5.25% ABV): Some brewers like to make pumpkin beers this time of year. This toasty ale was conceived as the "anti-pumpkin" beer. Brewed with loads of North Carolina sweet spuds, this malt-forward harvest ale is balanced with floral, herbal hop character. We serve each pour with a blend of ground, roasted pumpkin seeds and pie spices on the rim of the glass (**optional**). Can be paired with Stuffed Mushrooms.

Try it for dessert as a tasty Ice Cream Tater Float for only \$9.00!

Malt: Munich

Hops: Mt. Hood

Special Additions: North Carolina Sweet Potatoes

DIXIE KRISTAL

\$8/8oz Pour

Belgian-Style Tripel (9.3% ABV): The brewing team at Moon River has gone to great lengths to make Dixie Kristal Tripel true to the classic style of Belgian Tripel Ale. We even make our own Belgian-style candi (invert) syrup using local Dixie Crystal sugar. Authentic Belgian yeast aromas of bright fruit and subtle spice dance on a bright, sparkling stage of imported pilsner malt.

The perfect beer for any celebration!

Malt: German Pilsner

Hops: Czech Saaz

Special Additions: House-Made Candi Syrup

Specialty Brews Cont'd

FRAISE-ING

Hazy/Juicy IPA (6.7% ABV): We searched through Archer's Encyclopedia Cocktails and came up with something just close enough to the Danger Zone: a berry-infused IPA. This brew features hops with "Berry" flavor descriptors and gets a hand as big as Lana's from an under-cover French hop called Barbe Rouge. We then added gallons of strawberry (fraise, in French) and boysenberry purees, careful not to spill a drop, 'cause that's how you get ants!

Malt: Pilsner, Wheat, Oats

Hops: Barbe Rouge, Mosaic, Simcoe, Nelson Sauvin

Special Additions: Strawberry, Boysenberry

R.I.P. CURRENT TIKI GOSE

Fruited Gose w/ Spices (5.5% ABV): We resurrected the zombie cocktail influenced R.I.P. Current and made it even tiki-er! Kettle-soured and dosed with pink Himalayan salt, you'll feel the spray of the waves as you duck-dive into cool liquid, ready to shoot the curl and hang ten. Heaps of fresh, hand-zested citrus and tiki spices bring to mind the inspiration for this brew; the Zombie, the original tiki cocktail created by Don the Beachcomber. Go with the flow as the Current takes you away!

Malt: Pilsner, Wheat

Hops: Saaz

Special Additions: Grapefruit & Lime Zest, Tiki Spices, Tahitian Vanilla, Almond Extract

DEPRAVITY OR DIVINITY

\$8/8oz pour

Abbey-Style Dubbel (7.8% ABV): Our homage to a style first brewed by Belgian Trappist monks in the 1800's. Given their origin, American brewed Abbey-style beers have assumed a decidedly religious connotation. This dubbel is malt-forward with hints of raisin and plum intertwined with fruity yeast esters. Dark Belgian candi sugar syrup adds a bit of gravity to the situation, along with flavors of soft caramel and vanilla. When pairing with food, treat this beer like a red wine and savor it with Filet Mignon.

Malt: Pilsner

Hops: Czech Saaz

Special Additions: Belgian Dark Candi Sugar

CELLAR DWELLER

\$10/8oz pour

Barrel-Aged Imperial Amber Stout with Coffee & Cocoa Nibs (10% abv): It lurks in the cellar, dwelling in the shadows, keeping you up at night. It is the "Cellar Dweller". This behemoth was brewed with Colombian coffee from our friends at Cup-to-Cup. It then dwelt in Maker's Mark Bourbon barrels for nearly seven months before a hefty dose of cocoa nibs. Pouring a counterintuitive copper as opposed to inky black, this mind-bender has silky smooth notes of malt, rich coffee, and dark chocolate, all in a bewitching balance.

Malt: Pale 2-row, Wheat, Golden Oats, Crystal

Hops: Warrior

Special Additions: Cup-to-Cup Coffee, Cocoa Nibs, Aged in Maker's Mark Bourbon Barrels

Small Batch Offering

TATERLICIOUS! NITRO POUR

12 oz. pour \$7.00 / Happy Hour \$6.00

18 oz. pour \$8.00 / Happy Hour \$7.00

QA \$5 / Happy Hour \$4

Sweet Potato Harvest Ale (5.25% ABV): Poured through a special faucet, the Nitro pour lends a smooth, creamy mouthfeel and leaves a thick, pillowy head atop your favorite "anti-pumpkin" beer. This tasty twist on the "Tater" was produced in limited quantities, so get it while you can!

Malt: Munich

Hops: Mt. Hood

Special Additions: North Carolina Sweet Potatoes

>>>> **Ask your server about our cask offering! Always something unique and delicious, tapped every Wednesday at 5pm!** <<<<<

12 oz. pour \$7.00 / Happy Hours \$6.00

18 oz. pour \$8.00 / Happy Hours \$7.00

QA \$5 / Happy Hour \$4

11/18: Bonnie Bevy w/ Coconut Oolong Tea

11/25: Taterlicious! w/ Marshmallow, Graham, Cocoa, & Maple Syrup



FALL COCKTAILS

FALL SPICED MULE

a spicy mule crafted with locally made GHOST COAST ginger whiskey, cranberry juice, lime, a splash of FIREBALL, topped with REED'S GINGER BEER

\$8

COFFEE SHOP MARTINI

a delightfully creamy martini crafted with all your favorite coffee shop flavors: ABSOLUT vanilla vodka, JAMESON cold brew, ROGUE hazelnut rum, KAHLUA, and a hint of chocolate

\$12

NO WE DO NOT HAVE BLUE MOON

There, we said it. Try this instead: MALIBU, PIERRE FERRAND orange curacao, Blue Curacao, pineapple, a splash of Wild Wacky Wit, and lemon lime soda

\$8

IS IT FALL YET?

an Old Fashioned crafted with CASK & CREW walnut toffee whiskey, locally made GHOST COAST master bourbon, LUXARDO cherry, and ANGOSTURA orange bitters

\$12

RED SANGRIA

Made daily! Ask your server about today's selection.

\$8



FEATURED COCKTAILS - \$12

RIVER RITA

Herradura Silver tequila, Combier d'orange triple sec, agave nectar, fresh lime, & a splash of orange juice.

- Make it a strawberry, peach, or mango-rita +\$1
- Grand Marnier float +\$4

BACHELORETTE

Beefeater Pink Strawberry gin, Fiorente elderflower liqueur, Regatta ginger beer, & fresh lemon juice, with a splash of our award winning Wacky wit.

BACHELOR

Cask & Crew Rye whiskey, Woodford Reserve Chocolate and Aromatic Bitters, house made Captain's Porter reduction, with muddled orange and traditional cocktail cherry.

CHEEKY MONKEY

Ghost Coast Tiki spiced rum, Combier banana liqueur, a splash of pineapple and lime juice, with Woodford Reserve Chocolate Bitters, & topped with soda.

MOON RIVER LEMON MULE

Ghost Coast vodka, Lawn Dart lemon & ginger liqueur, a touch of honey, a splash of Regatta ginger beer and fresh lemon juice.



FEATURED COCKTAILS - \$12

VERY BERRY-TINI

Deep Eddy Cranberry vodka, Combier blackberry liqueur, house made raspberry syrup, & fresh lime juice.

GEORGIA PEACH-TINI

Fruitland Augusta Peach vodka, Combier peach liqueur, shaken with fresh orange & lemon juice.

FAIRWAY TEA

Your choice of either, Savannah Sweet Tea Bourbon or Fruitland Augusta Peach Tea vodka, with Woodford Reserve aromatic bitters, fresh lemonade, & mint.

SPEAK EASY

Ghost Coast Burl gin, Chambord, pineapple juice, house made raspberry syrup, & soda water.

FANCY PANTS

Cathead Honeysuckle vodka, Combier grapefruit liqueur, a touch of honey, fresh lime juice, & a splash of soda.

RIVER MARY

House made chili infused Savannah vodka, splash of our Captain's Porter, dash of Moon River signature hot sauce, & Greetings from Savannah Bloody Mary Mix. *Non-Vegetarian



RED WINES

	GLASS	BOTTLE
CABERNET SAUVIGNON		
HOUSE: BUBO, MANTECA, CALIFORNIA	\$6	\$24
HEAVYWEIGHT, LODI, CALIFORNIA	\$7	\$28
PASO CREEK, PASO ROBLES, CALIFORNIA	\$9	\$32
MERLOT		
HOUSE: 99 VINES, LODI, CALIFORNIA	\$6	\$24
SANDPOINT, ACAMPO, CALIFORNIA	\$7	\$28
PINOT NOIR		
LES VOILETS, ROUSSILLON, FRANCE	\$8	\$30
MALBEC		
ALAMOS, MENDOZA, ARGENTINA	\$8	\$30
SHIRAZ		
SHOOFLY, LANGHORNE CREEK, AUSTRALIA	\$7	\$28
BLEND		
ROCKPOINT RED, GOLDHILL, OREGON	\$7	\$28
ROSE		
JOLEE (SWEET) ROGUE VALLEY, OREGON	\$8	\$30
UNDERWOOD (DRY) TUALATIN, OREGON	\$8	\$30
DRACULA (SPARKLING) NAPA, CALIFORNIA	\$9	\$32

WHITE WINES

	GLASS	BOTTLE
PINOT GRIGIO		
HOUSE: BUBO, MANTECA, CALIFORNIA	\$6	\$24
MIRABELLA, RODENGO SAIANO, ITALY	\$7	\$28
CHARDONNAY		
HOUSE: 99 VINES, LODI, CALIFORNIA	\$6	\$24
WILLIAM HILL, NAPA VALLEY, CALIFORNIA	\$9	\$32
MOSCATO		
LANGE TWINS, ACAMPO, CALIFORNIA	\$7	\$28
RIESLING		
PETER MERTES, MOSEL REGION, GERMANY	\$7	\$28
SAUVIGNON BLANC		
WHITEHAVEN, MARLBOROUGH, NEW ZEALAND	\$9	\$32
BLEND		
ROCKPOINT WHITE, GOLDHILL, OREGON	\$7	\$28
SPARKLING		
LOS MONTEROS, CAVA, SPAIN	\$6	\$24

HAPPY HOUR 4PM-7PM DAILY
ENJOY \$3 HOUSE WINES