

## WINES

•Our wines are listed from light to full body within each section

	glass	1/2 bottle	bottle
<b>Champagne/Sparkling Wine</b>			
Moët & Chandon Champagne White Star			\$75
Gloria Ferrer Blanc de Noris		\$21	\$42
Segura Viudas Brut Cava Aria			\$28
Mumm Cuvee Napa Brut Prestige			\$50
Dom Perignon			\$200
<b>Blush/Riesling/Viognier</b>			
Beringer White Zinfandel	\$7		\$28
Chateau Ste. Michelle Riesling	\$7		\$28
Saint M. Riesling			\$35
Pine Ridge Chenin Blanc Viognier			\$32
<b>Pinot Grigio/Sauvignon Blanc</b>			
Meridian Pinot Grigio	\$6		\$24
Pighin Pinot Grigio	\$10		\$40
Kim Crawford Sauvignon Blanc			\$42
Ferrari Carano Fume Blanc	\$10		\$40
Casa Lapostelle Sauvignon Blanc	\$8		\$32
<b>Chardonnay</b>			
Lindeman's South African Chardonnay	\$7		\$28
Clos du Bois Chardonnay	\$9		\$36
Beaulieu Vineyards Costal Chardonnay		\$16	
La Terre Chardonnay	\$8	\$16	\$32
Columbia Crest Grand Estates Chardonnay			\$30
Meridian Chardonnay			\$28
Sebastiani Chardonnay			\$27
Chateau St. Jean Robert Young Chardonnay			\$67
Cakebread Chardonnay			\$85
<b>Pinot Noir</b>			
Mark West Pinot Noir	\$9		\$36
Beaulieu Vineyards Costal Pinot Noir	\$8		\$32
Kim Crawford Pinot Noir			\$42
Clos du Bois Pinot Noir			\$40
Saintsbury Pinot Noir			\$62
<b>Merlot</b>			
Beringer 3rd Century Merlot			\$36
Beaulieu Vineyards Costal Merlot	\$8	\$16	\$32
Columbia Crest Grand Estates Merlot			\$30
Meridian Merlot		\$16	\$32
Clos du Bois Special Select Merlot	\$11		\$44
Stag's Leap Merlot			\$67
<b>Zinfandel/Syrah/Shiraz</b>			
Ravenswood Zinfandel	\$10		\$40
Chateau St. Michelle Syrah	\$7		\$28
Rosemount Shiraz			\$31
Green Point Shiraz			\$45
<b>Cabernet</b>			
Beaulieu Vineyards Coastal Cabernet		\$16	
Aquini Cabernet			\$27
Penfolds Koonunga Hills Cabernet	\$7		\$28
Estancia Cabernet			\$42
Sterling Cabernet			\$59
Clos du Bois Special Select Cabernet	\$10		\$40
Joseph Phelps Cabernet			\$87
Mt. Vedeer Cabernet			\$80
Beringer Private Reserve Cabernet			\$180
<b>Interesting Reds &amp; Blends</b>			
Georges Duboeuf Grand Cru Fleurie			\$32
Clos du Bois Marlstone			\$89
J. Vidal Fleury Cotes-du-Rhone			\$36
Castello di Volpaia Chianti			\$46
Taltarni 3 Monks Cabernet Merlot			\$40
Alamos Malbec			\$48

RIVERBAR

## APPETIZERS

### River Bar Combination 15

A tasting of spinach dip, wings & Bruschetta



### Iced Shrimp Cocktail 12

(Cocktail & Mustard Sauces)

### Crispy buffalo style shrimp 11

Celery & Bleu cheese

### Spinach and Artichoke Dip 10

Bread shards, tortilla planks

### Crispy Fried Calamari 9

Salt & pepper coated, tossed with chili lime sauce

### Quesadilla

Jack and cheddar cheese 8

Chicken, cheese and green onion 9

### Spicy Buffalo Chicken Wings 8

Bleu cheese and celery

### Bruschetta 9

Tomato, basil, mozzarella, Prosciutto, grilled breads

## SOUPS

### French Onion Soup 5

### Soup du Jour 4

### Iowa Corn Chowder 5

## BIG DOG PIZZA

### 12 Inch Pie 12

### 16 Inch Pie 16

Choice of toppings - Pepperoni, Italian sausage, peppers, onions, mushrooms, ham, jalapenos and mozzarella cheese.

## SANDWICHES

Served with Edgewater fries

### Strip Steak French Dip 12

Swiss & mushrooms, crusty Ciabatta bread

### Grilled Chicken Sandwich 9

Jack cheese, marinated tomatoes, crusty Ciabatta

### Grilled or Fried Pork Tenderloin 9

Lettuce, tomato, crusty Ciabatta

### Muffuletta 10

Ham, spicy Capicola, Mortadella, Genoa salami, Provolone, olive relish, crusty Ciabatta

### Cuban 10

Roasted pork, ham, pickle, mustard, Swiss cheese, pressed to order

### Club Sandwich 9

Turkey, bacon, lettuce, tomato, mayonnaise, toasted white bread

## 100% ANGUS BURGERS

Served with Edgewater fries

### Crisp Bacon and Aged Cheddar 10

### Fried onions, smoked Gouda, spicy BBQ sauce 10

### Worcestershire Onions with

### Horseradish, Bleu Cheese 10

## SIGNATURE COCKTAILS

### Maker's Old Fashioned Martini 8

Maker's Mark and Grenadine shaken with fresh fruit and sugar. Served up in a chilled glass.

### Purple Mist 8

Absolut Citron, Crème de Cassis & Cointreau, with a splash of Mist. Served with a lemon twist.

### Mojito 8

Not your every day Mojito! Bacardi Limon, fresh mint and seasonal fresh fruit.

### Mandarin Crème 8

Fresh squeezed orange juice blended with Stoli Vanil and cream. Shaken and served on the rocks with an orange wheel.

### Effen Martini 8

Effen Vodka and dry vermouth shaken to perfection and served up in a chilled glass with Bleu cheese stuffed olives.

### Raspberry Truffle 9

Absolut Raspberry Vodka, Crème de Cacao, Chambord and Cream. Shaken and served up in a cocoa rimmed glass.

## LIQUID DESSERTS

### Key Lime Pie 9

Vanilla vodka, Midori, fresh lime juice and cream. Shaken and served up in a sugar rimmed glass.

### Raspberry Truffle 9

Absolut Raspberry Vodka, Crème de Cacao, Chambord and cream. Shaken and served up in a cocoa rimmed glass.

### Mint Chocolate Chip 9

Peppermint Schnapps, Frangelico, Crème de Menthe and a splash of cream. Shaken and served up in a cocoa rimmed glass.

## BEERS

### Bottled Beer

Budweiser 4.<sup>00</sup>

Bud Light 4.<sup>00</sup>

Bud Select 4.<sup>00</sup>

Coors Light 4.<sup>00</sup>

Miller Lite 4.<sup>00</sup>

Sam Adams Boston Lager 4.<sup>75</sup>

Amstel Light 4.<sup>75</sup>

Bass 4.<sup>75</sup>

Beck's 4.<sup>75</sup>

Blue Moon 4.<sup>50</sup>

Corona Extra 4.<sup>75</sup>

Corona Light 4.<sup>75</sup>

Heineken 4.<sup>75</sup>

Foster's 4.<sup>75</sup>

Guinness 5

Michelob Ultra 4.<sup>00</sup>

O'Douls 4.<sup>50</sup>

Fat Tire 4.<sup>75</sup>

### Draft Beer 4.<sup>50</sup>

Bud Light

Sam Adams Boston Lager

Sam Adams Seasonal

Stella Artois

Miller Lite

312 Wheat

### Soft Drinks, Starbucks Coffee and Bottled Water Also Available

Coralville Marriott Hotel  
and Conference Center  
300 East 9th Street  
Coralville, Iowa 52241  
319.688.4000

Ken Trainer | Executive Chef



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions.