

DREAD RIVER

DISTILLING Co.

Tasting Room Menu



ASK US ABOUT OUR
SPIRIT FLIGHTS,
DRAFT BEER FLIGHTS
& "AQUIFER VITAE":
A SLOW DRIP INFUSION WITH
EVER-CHANGING INGREDIENTS

SMALL BITES
ENTREES

FOOD

BEVERAGES

COCKTAILS
DRAFT BEER

TRUFFLE FRIES | 8

hand cut fries, black truffle salt, herb aioli
[g/f - v]

CAESAR SALAD | 12

romaine lettuce, caesar salad dressing, croutons,
parmesan cheese
+ fried or grilled chicken | 6
[v]

WEDGE SALAD | 12

creamy bleu cheese dressing, bleu cheese crumbles,
slivered red onions, bacon, cherry tomatoes
+ fried or grilled chicken | 6
[v]

HOMEMADE GARLIC HUMMUS | 14

garbanzo beans, olive oil, lemon, garlic,
pita chips, carrots, bell peppers, celery, tomatoes
[v]

DIP DUO | 9

salsa roja, warm queso blanco, green chiles,
corn tortilla chips
[v]

SMOKED SALMON DIP | 12

smoked salmon, cream cheese, sour cream, mayo,
chives, dill, capers, paprika, lemon, toasted crostini

BRISKET POUTINE | 15

shredded beef brisket, bacon, hand cut fries,
mushroom gravy, onions, queso, green onions

COCONUT SHRIMP BOWL | 18

sautéed shrimp, coconut rice, shredded carrots,
cilantro, toasted coconut, red onion, curry sweet chili
sauce

BBQ PORK NACHOS | 16

shredded pork, wonton chips, pickled jalapeños,
queso, green chilies, slivered red onions, bbq sauce

SWEET & SPICY ASIAN ORANGE CHICKEN | 16

crispy breaded chicken bites, mandarin orange, red
pepper, mustard, honey, apple cider vinegar, hot
sauce, peanuts, scallions, sesame seeds

STEAK FRITES | 22

seared prime top sirloin (med rare-medium), bleu
cheese compound butter, parmesan truffle fries,
zesty dill dipping sauce
***Tuesday-Thursday | 18

FRISKY WHISKEY BURGER* | 16

provolone, whiskey caramelized onions, roasted
garlic aioli, served with hand cut fries
+ substitute truffle fries | 1
+ substitute caesar salad | 2

CHOCOLATE TORTE | 6

flourless chocolate cake served with whipped cream
[v - g/f]

BANANA BREAD PUDDING | 8

served warm with a caramel drizzle



M.V.P. | 14

whiskies, maple pecan syrup, vanilla bitters

NEW ME | 13

gin, lemon, ginger, orange blossom water,
hibiscus syrup

TROPICAL MARGARITA | 13

blue agave spirit, kiwi purée, pineapple, lime,
agave nectar, spicy seasoned rim



RIZZO | 15

bourbon, raspberry purée, lemon, mint
liqueur, agave nectar

THE FERRYMAN | 14

blackstrap rum, coffee liqueur, banana
syrup, pineapple, cinnamon

SMOKED CINNAMON SAZERAC | 15

sherry finished rye whiskey, cinnamon syrup,
absinthe, cinnamon-sumac-clove bitters
***Try with our Blackstrap Rum

STRAWBERRY LETTER 23 | 13

blue agave spirit (strawberry infused),
cilantro-lime juice, strawberry purée, bell
pepper shrub, jalapeño



BAVARIAN BASKET | 13

gin, sage syrup, lime, hefeweizen float

OLD DOG, NEW TRICKS | 12

vodka, thai basil syrup, grapefruit,
pineapple, jalapeño salt rim



KITANA'S GARDEN | 13

rum, lychee nectar, mandarin orange, rose
cordial, lime

BEER AND SHOT | 13

you choose the beer & we choose the shot

LIGHT LAGER | 7

4.0 % ABV - 9.3 IBU
American Lager, light malt, toasty and crisp

RADLER | 7

4.0 % ABV - 8 IBU
A classic mixture of our delicious American blonde
with an invigorating twist of citrus. Choice of
grapefruit, lemonade, or ginger beer

AMBER ALE | 7

5.0 % ABV - 10 IBU
Golden amber style ale with the distinctive
malty notes, and a well-balanced Eukanot hop
character

EL JEFE | 7

5.7 % ABV - 10 IBU
Hazy Belgian Wit style hefeweizen brewed with
whole oranges, coriander, Huell melon hops

GUAVA SOUR | 7

5.5 % ABV - 5 IBU
Juicy and refreshing wheat sour fermented with fresh
guava fruit. Tropical notes on the nose and a rich,
golden color.

WEST COAST IPA | 7 (10 OZ)

7.7 % ABV - 65 IBU
Double dry hop west coast style IPA, full bodied with a
caramel finish. Simcoe and Eukanot hops give an
earthy, hoppy finish.

[g/f] - gluten free. [v] - vegetarian

Please inform your server if you have any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 8 or more will be subject to a service charge.

Happy Hour

Tuesday - Friday
3 - 6 pm

DREAD RIVER

DISTILLING Co.

Dread River was founded in the spirit of adventure: the notion that life is precious, not fragile. Each day we strive to confront our fears, embrace challenges, and seize every opportunity. Embarking on our journey as the premier craft distillery in Birmingham as we opened to the public in August 2019, we have sought every opportunity to discover more of the world of "Aqua Vitae," or water of life, which we produce with passion and ambition in the heart of Alabama. We invite you to join us on our journey, and may the swift current of adventure carry you forth in your own journeys, as well. We simply ask that when you share your stories with friends and family and toast to your accomplishments, that you reach for us.

We want to hear from you!

We appreciate any and all feedback on how your Dread River experience was! You can leave us a review on the following websites (if viewing digital menu from our QR code, click the link):



[Tripadvisor.com](https://www.tripadvisor.com)



[Yelp.com](https://www.yelp.com)

Google

[Google.com](https://www.google.com)



[OpenTable.com](https://www.opentable.com)

If you would like to hear from us, you can find us on social media (if viewing digital menu from our QR code, click the link):



www.facebook.com/DreadRiverCo



Instagram:
[@DreadRiverCo](https://www.instagram.com/DreadRiverCo)



Website:
www.dreadriver.com



Sign up for our newsletter!
Link in social media bios

FOOD

BEVERAGES

WEDNESDAY
WHISKEY

GOLD NIGHT | 10

vodka, chamomile syrup, ginger, lemon

GUAVA SOUR | 5 5.5 % ABV - 5 IBU

Juicy and refreshing wheat sour fermented with fresh guava fruit. Tropical notes on the nose and a rich, golden color.

LAVENDER OLD FASHIONED | 13

bourbon, lavender syrup, lavender bitters, bordeaux cherry, lemon peel

TRUFFLE FRIES | SNACK SIZE FOR 5

hand cut fries, black truffle salt, herb aioli [g/f - v]

REUBEN EGG ROLLS 2 FOR 7

brisket, swiss cheese, saurkraut, russian dressing for dipping

DIP DUO | 6

salsa roja, warm queso blanco, green chiles, corn tortilla chips [g/f - v]

Tuesday-Thursday

STEAK FRITES | 18

seared NY strip (med rare-medium), bleu cheese compound butter, parmesan truffle fries, zesty dipping sauce

ALL DAY WEDNESDAY

Burger only-no fries

BURGER & BEER | 20

frisky whiskey burger, craft beer

BURGER & WHISKEY | 22

frisky whiskey burger, whiskey neat

Non-Alcoholic Beverages

BEEZY BODY | 6

orange, honey, lemon, hibiscus, soda

TOUGH GUY | 6

grapefruit, guajillo-aleppo pepper syrup, lime, pineapple

SOFT DRINKS | 3

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Sweet Tea, Unsweetened Tea

RED BULL | 4

Original, Sugar-Free, or Blueberry

COFFEE | 4

[g/f] - gluten free. [v] - vegetarian

Please inform your server if you have any food allergies. Most common allergens have been underlined for your convenience.

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†:Limit 2 apps per guest