

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

TRUFFLE FRIES | 8

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

HOMEMADE GARLIC HUMMUS | 12

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

CAESAR SALAD | 12

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

WEDGE SALAD | 11

lettuce, blue cheese crumbles, tomato, bacon, blue
cheese dressing
+ grilled or fried chicken | 6

DIP DUO | 9

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

CAJUN CHEDDAR BISCUITS | 8

flour, cheddar, green onion,
lemon amarillo butter

STEAK QUESADILLA | 14

sliced steak, onions, bell peppers, pepperjack
cheese, jalapeño sauce

BBQ PORK NACHOS | 16

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

WHISKEY CHICKEN PASTA | 18

house pappardelle, chicken, mushrooms, onions,
spinach, bell peppers, whiskey cream 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

SHRIMP & GRITS | 18

polenta, shrimp, cajun trinity cream sauce,
conecuh sausage

BURGER OF THE WEEK* | 18

bacon onion jam, jalapeño cheddar cream cheese
spread, served with hand cut fries
+ substitute truffle fries | 1
+ substitute caesar salad | 2

FRISKY WHISKEY BURGER* | 16

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

STEAK FRITES* | 23

seared prime top sirloin (served med-rare to
medium), blue cheese compound butter, parmesan
truffle fries, zesty dipping sauce

Tuesday-Thursday | 18

BLUEBERRY CHEESECAKE | 6

blueberries, lemon zest, cinnamon, sour cream,
cream cheese, vanilla, egg, graham cracker

[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.

BEVERAGES

COCKTAILS

DRAFT BEER

M.V.P. | 14

whiskies, maple pecan syrup, vanilla bitters



TROPICAL MARGARITA | 13

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

PASSION FRUIT HIGHBALL | 15

sherry finished rye whiskey, passion fruit,
lemon, soda water

RIZZO | 15

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

KITANA'S GARDEN | 13

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

GIN ZINGER | 13

gin, carrot juice, ginger, lemon, orange,
honey, coconut zinger rim

STRAWBERRY LETTER 23 | 13

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



OLD DOG, NEW TRICKS | 12

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

BHAM FOG | 15

sherry finished rye whiskey, earl grey syrup,
earl grey bitters -smoked

THE BOOTLEGGER | 13

jalapeño peach moonshine, peach purée,
lemon, triple sec, simple, sugar rim

BEER AND SHOT | 13

you choose the beer & we choose the shot

LIGHT LAGER | 7

4.0 % ABV - 9.3 IBU

American Lager, malted barley, whole corn, grassy
and crisp

KEY LIME GOSE | 7

5.8 % ABV - 5 IBU

This juicy gose is brewed with cinnamon, graham
crackers, 'nilla wafers, coriander, and vanilla. Hints
of stone fruit and pie crust

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

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.

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.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](https://www.dreadriver.com)



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Link in social media bios

FOOD

BEVERAGES

WEDNESDAY
WHISKEY

SAGE LONDON MULE | 10
gin, sage syrup, lime, ginger beer

KEY LIME GOSE | 5
5.8 % ABV - 5 IBU

This juicy gose style beer is brewed with cinnamon, graham crackers, 'nilla wafers, coriander, and vanilla. Hints of stone fruit and pie crust

LAVENDER OLD FASHIONED | 13
bourbon, lavender syrup, lavender bitters, bordeaux cherry, lemon peel

TRUFFLE FRIES
SNACK SIZE | 5

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

SOUTHWEST EGG ROLLS
2 FOR | 7

shredded chicken, black beans, onions, roasted corn, tomatoes, jack cheese, ranch for dipping

Tuesday-Thursday

STEAK FRITES | 18

seared prime top sirloin (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

THE MULLIGAN | 6

lavender, bordeaux cherry juice, limeade

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

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†:Limit 2 apps per guest