

https://menuweb.menu 1115 Pearl St. Boulder, CO 80302, United States +13034406699 - http://www.riffsboulder.com/









The restaurant from Boulder offers 178 different dishes and drinks on the menu for an average price of \$17.1. The River Crab restaurant seems to have received mixed reviews from customers. While some had a disappointing experience with long waits, substandard food, and poor service, others enjoyed exceptional service and above-average food. The outdoor setting, especially during special occasions like Valentine's Day or July 4th, was particularly praised. The atmosphere was described as a bit noisy but the wine selection and overall value were noted as positives. Overall, it appears that the River Crab's potential lies in its scenic views and attentive service, while food quality and consistency remain areas for improvement.

Non Alcoholic Drinks

**WATER** 

Vegetarian

**CAULIFLOWER** 

**Meat Dishes** 

MEATBALLS \$5.0

Salad

**GREEN SALAD** 

**Drinks** 

**BEER** 

**Pork Dishes** 

**PORK BELLY** 

Sauces

**AIOLI** 

**Vegetarian Dishes** 

**CARROT CAKE** 

**Appetizer** 

STEAMED MUSSELS \$14.0

Indian

SOFT DRINKS \$2.5

**Spirits** 

MARTINI SHR

**Fresh Juices** 

**CARROT JUICE** 

**American Food** 

**EGGS BENEDICT** 

**Happy Hour** 

\$2 OFF DRAFT BEERS

**Aperitif** 

**GLASS OF CHAMPAGNE** 

**Aperitivo - Aperitifs** 

**CYNAR** 

Alkoholische Geträmke

**FERNET BRANCA** 

Coffee

**CORTADO** 

Soups And Salads

ORGANIC MIXED GREENS \$10.0

**Small Plates** 

GREEN PEA HUMMUS \$7.0

**Espresso** 

A SHOT IN THE DARK \$11.0

**Brunch Entrees** 

SHRIMP GRITS \$19.0



\$11.0

**Food** 

GRILLED BREAD \$3.0

Dark

MIDNIGHT TRAIN

**Plates** 

HOT DATES \$5.0

**Truffle Dishes** 

**TRUFFLES** 

**Cordials** 

**CHARTREUSE** 

Cello

**HOUSE MADE CELLO** 

**Aperitivo** 

LAVENDER FIZZ

**Chowder & Appetizers** 

**SALMON-POTATO CROQUETTES** 

**Enhancements** 

POINT REYES BLUE CHEESE \$15.0

Cognacs & Armagnacs & Calvados

**HENNESSY PRIVILEGE VSOP** 

Champagne & Sparkling Wine

CHAMPAGNE LOUIS ROEDERER BRUT PREMIER

**Diverse Cuisine** 

DRIP COFFEE \$3.0

**Cocktails By Play At Pins** 

**PASSIONFRUIT DAIQUIRI** 

Pasta

**CANNELLONI** 

**LINGUINE** 

**Featured Wines** 

**PINOT NOIR PRIMARIUS** 

Antipasti

**SALUMI PLATE** 

**BURRATA** 

**Amari** 

**LAZZARONI AMARO** 

**Hot Drinks** 

TEA

COFFEE

Signature Sammies

**DAZED CONFUSED** 

Salads

WARM ROASTED ORGANIC BEETS \$10.0



THE KALE SALAD	\$9.0	PANROASTED GARLIC ROSEMARY CHICKEN	\$18.0
MIXED GREEN SALAD		CEDAR PLANK ORGANIC SALMON	\$19.0
Entrées		GRILLED SMOKED BERKSHIRE PORK LOIN	\$19.0
GRILLED AVOCADO	\$12.0		
SHRIMP COCKTAIL		<b>Restaurant Category</b>	
FRIED OYSTERS		DESSERT	
Lunch Plates		VEGAN	
Luiicii Fiates		VEGETARIAN	
COLORADO BEEF BURGER	\$11.0	MEXICAN	
GRILLED RED TROUT	\$13.0		
THE SALMON SANDWICH	\$12.0	Beverages	
		ROOT BEER FLOAT	\$7.0
From The Kitchen		BOTTLED SODA	\$4.5
SEARED ORGANIC GREENS		GOV'T MULE	
COLORADO'S BEST BEEF BURGER	\$7.5	RIFFARITA	
CHEESE OR SALUMI PLATE	\$12.0	A WALNUT RUNS THROUGH IT	
From The Bar		Dessert Drinks	
1/3 OFF OF BOTTLES GLASSES OF	WINE	PORT SIPPER	\$11.0
SELECT SPECIALTY COCKTAILS		FURT SIFFER	ΦTT.U
SELECT SPECIALTY COCKTAILS	\$6.0	HOUSE-MADE NOCINO	
WELLS	\$6.0 \$4.0	HOUSE-MADE NOCINO	
	,	TAYLOR FLADGATE 20 YEAR PORT	
	,	TAYLOR FLADGATE 20 YEAR PORT OSBORNE PORT WINE	
WELLS	,	TAYLOR FLADGATE 20 YEAR PORT OSBORNE PORT WINE CAPROCK PEAR BRANDY	
WELLS  Starters  FLASH COOKED BRUSSELS	\$4.0 \$7.0	TAYLOR FLADGATE 20 YEAR PORT OSBORNE PORT WINE	
WELLS  Starters  FLASH COOKED BRUSSELS SPROUTS  SKILLET ROASTED CAULIFLOWER	\$4.0 \$7.0 \$7.0	TAYLOR FLADGATE 20 YEAR PORT OSBORNE PORT WINE CAPROCK PEAR BRANDY	\$6.0
WELLS  Starters  FLASH COOKED BRUSSELS SPROUTS	\$4.0 \$7.0	TAYLOR FLADGATE 20 YEAR PORT OSBORNE PORT WINE CAPROCK PEAR BRANDY  Draft: ELEVATION PILSNER 5.0% ABV DEAR YOU FRENCH SAISON 5.5%	\$6.0 \$6.0
WELLS  Starters  FLASH COOKED BRUSSELS SPROUTS  SKILLET ROASTED CAULIFLOWER  BREADWORKS COUNTRY FRENCH	\$4.0 \$7.0 \$7.0	TAYLOR FLADGATE 20 YEAR PORT OSBORNE PORT WINE CAPROCK PEAR BRANDY  Draft: ELEVATION PILSNER 5.0% ABV DEAR YOU FRENCH SAISON 5.5% ABV	,
Starters FLASH COOKED BRUSSELS SPROUTS SKILLET ROASTED CAULIFLOWER BREADWORKS COUNTRY FRENCH BREAD WARMED BURRATA	\$4.0 \$7.0 \$7.0 \$7.0	TAYLOR FLADGATE 20 YEAR PORT OSBORNE PORT WINE CAPROCK PEAR BRANDY  Draft: ELEVATION PILSNER 5.0% ABV DEAR YOU FRENCH SAISON 5.5%	,
Starters FLASH COOKED BRUSSELS SPROUTS SKILLET ROASTED CAULIFLOWER BREADWORKS COUNTRY FRENCH BREAD	\$4.0 \$7.0 \$7.0 \$7.0	TAYLOR FLADGATE 20 YEAR PORT OSBORNE PORT WINE CAPROCK PEAR BRANDY  Draft: ELEVATION PILSNER 5.0% ABV DEAR YOU FRENCH SAISON 5.5% ABV THE BRAINLESS, BELGIAN STYLE	\$6.0

4 NOSES IPA 7.1% ABV

\$7.0



FACE DOWN BROWN 5.7% ABV	\$7.0	HENNEPIN FARMHOUSE SAISON 7.7% ABV	\$7.0
Dessert		NITRO MILK STOUT 6.0% ABV	\$7.0
WARM FLOURLESS CHOCOLATE CAKE	\$9.0	GERMAN HEFE-WEIZEN ALE 5.4% ABV	\$9.0
CARROT DATE CAKE	\$8.0	DUCHESSE DE BOURGOGNE FLANDERS RED ALE 6.0% ABV	\$12.0
AFFOGATO	\$9.0		
LEMON CHEESECAKE	\$9.0	<b>Bottle Exclusives</b>	
BROWNIE		{GRENACHE/SYRAH ROSE}	\$68.0
CHEESECAKE		QUIVIRA	Φ00.0
ISCREAM		<b>(SAUVIGNON BLANC) ALPHONSE MELLOT 2016</b>	\$68.0
:)		{CHARDONNAY} OLIVIER LEFLAIVE 'LES SETILLES ' 2016	\$60.0
HOUSE MADE LAVENDER LEMONADE	\$5.5	{PINOT NOIR} GHERICKE	\$72.0
	<b>C</b> O	{PINOT NOIR} JOSEPH SWAN	40-0
ROOT REFRESHER	\$6.0	VINEYARD 'CUVEE DE TROIS ' 2013	\$85.0
PEARL STREET SIPPER	\$6.0	{GRENACHE/SYRAH} DOMAINE	
ROSEMARY HOT CIDER	\$5.5	PATRICE MAGNI 'SENSATION '	\$78.0
BHAKTI CHAI	\$6.0	2014	
SILVER CANYON ESPRESSO	\$4.0	{ZINFANDEL} ELYSE WINERY 2013	\$78.0
DRINKS	7	{CAB FRANC/CAB SAUV/MERLOT} ROBERT SINSKEY POV 2012	\$72.0
BLOOD ORANGE SAN PELLEGRINO	\$4.5		
SOURCE FIREY GINGER BEER	\$5.5	{CAB SAUV} RAMEY WINE CELLARS 2013	\$88.0
1L SAN PELLEGRINO	\$7.0	{NEBBIOLO} GIANNI GAGLIARDO	\$96.0
Bottle/Can:		These Types Of Dishe	S

TART N' JUICY SOUR IPA 4.5% ABV	\$7.0
DRY HOPPED AMBER 5.2% ABV	\$7.0
NEW AVALON PALE CIDER 7.0% ABV	\$15.0
CHERRY GLIDER CIDER 6.5% ABV	\$6.0
5:00 AFTERNOON ALE 5.0% ABV	\$5.0
NAUGHTY MARILYN BELGIAN 8.2% ABV	\$6.0

# These Types Of Dishes Are Being Served



SALAD BREAD ROAST BEEF

APPETIZER
FISH
DESSERTS



SOUP		{SANGIOVESE} TOSCOLO CHIANTI	\$13.0
PANINI		CLASSICO	
MUSSELS		{MALBEC} ZORZAL 'GRAN TERROIR ' 2016	\$12.0
BURGER		{NEBBIOLO} CARLIN DE PAOLO	\$13.0
OYSTERS		'TERRE ALFIERI '	ФТЭ.0
By The Glass		{CAB SAUV/ P. VERDOT} IF YOU SEE KAY	\$13.0
{CAVA} NAVERAN CAVA VRUT	\$9.0	{CAB SAUV} QUILT 2016	\$17.0
{BRUT ROSE} FAIRE LA FÊTE CRÉMANT DE LIMOUX	\$12.0	Ingredients Used	
{GRENACHE ROSÉ VAL JOANIS ROSÉ	\$11.0	BEEF BACON	
{PINOT GRIGIO} PERTICO	\$9.0	HAM	
{CHENIN BLANC} MARC BREDIF	\$13.0	PAPRIKA	
{SAUVIGNON BLANC} LE COEUR DE LA REINE	\$10.0	НАМ	
{SAUVIGNON BLANC} CRAGGY RANGE 'TE MUNA RD '	\$12.0	AVOCADO BEANS	
{CHARDONNAY} JOSEPH DROUHIN POUILLY-FUISSÉ 2016	\$16.0	BRUSSELS SPROUTS	
{CHARDONNAY} BOUCHAINE ESTATE VINEYARDS	\$13.0	PORK MEAT TUNA	
{PINOT BLANC} DOMAINES SCHLUMBERGER	\$12.0	SHRIMP	
		KALE	
{PINOT GRIS} CARABELLA 2015	\$13.0	SEAFOOD	
{PINOT NOIR} BANSHEE	\$14.0	BRUSSEL SPROUTS	
{ZINFANDEL/PETITE SIRAH} MARIETTA CELLARS OLD VINE RED BLEND	\$9.0	GINGER	
		GARLIC	
{GRENACHE/SYRAH/CARIGNAN}	\$12.0	VEGETABLES	
DOMAINE ALARY 'CAIRANNE '		CHOCOLATE	
{TEMPRANILLO} ONTANON RIOJA RESERVA 2005	\$14.0	CARAMEL	
		TOMATOES	



## Riff's Urban Fare

1115 Pearl St. Boulder, CO 80302, United States

**Opening Hours:** 

Monday 11:30-16:00 15:00-17:00

16:00-20:30

Tuesday 11:30-16:00 15:00-17:00

16:00-20:30

Wednesday 11:30-16:00 15:00-17:00

16:00-20:30

Thursday 11:30-16:00 15:00-17:00

16:00-20:30

Friday 11:30-16:00 15:00-17:00 16:00-

21:00

Made with <u>Menu</u> Saturday 11:30-16:00 16:00-21:00

Sunday 11:30-16:00 16:00-20:30

