





TOTAL SEATS 189

67 SEATED INSIDE DINING & BAR TOP

COVERED PATIO SEATS 48

PICNIC TABLES
SEATS 20

OUTSIDE PATIO SEATS 54

IVAR'S River Pub

APPETIZERS

IVAR'S TRIO 10

Queso Blanco, Guacamole, &
Homemade Salsa,
Served with Tortilla Chips
Substitute Pork Rinds +1
Add Chopped Brisket +2

PUB BRISKET NACHOS 14 HALF ORDER 8

Topped Queso Blanco, Chopped
Brisket, Cojita Cheese & Cilantro
Served with a side of Pico de Gallo,
Guacamole, Jalapeños & Sour Cream

BOBCAT FRIES 8

Topped with Queso Blanco, Sriracha &
Pico de Gallo
Add Chopped Brisket +2
Add a Fried Egg +1

SANDWICHES

Served with Seasoned Potato Chips
Sub Classic Side +1 Sub Signature Side +2

PUB CLUB TURKEY

SANDWICH 15

Smoked Turkey, Pub Pimento Cheese,
Bacon, Lettuce, Tomato & Dijon Mayo
Served on Texas Toast

FRIED CATFISH PO-BOY 12

Coleslaw, Tomato & Mayo
Served on French Bread
Sub Fried Shrimp +2
Sub Fried Oysters +3

PESTO CHICKEN SANDWICH 14

Blackened Chicken, Swiss Cheese,
Pesto, Tomato, Arugula & Pub Sauce
Served on French Bread

PORK BELLY SANDWICH 16

Thinly Sliced Pork Belly with Bacon
Jam, Arugula, Tomato & Dijon Mayo
Served on French Bread

BLACKENED CHICKEN WRAP 12

Arugula, Tomato, Goat Cheese,
Roasted Red Pepper,
Caramelized Onions & Pesto
Served in a Spinach Tortilla
Sub Beyond Patty +2

MAKE IT YOUR OWN

Sautéed Jalapeños +1
Grilled Mushrooms +1
Carmalized Onion +1
Fried Egg +1
Crispy Bacon +2

CAJUN FRIED PORK RINDS 7

Served with Pub Sauce
Add Side of Queso +1

FRIED MUSHROOMS 9

Served with Buttermilk Ranch

CHILLED PEEL & EAT SHRIMP 12

Topped with Cajun Spice
Served with Cocktail Sauce

FRIED PICKLES 9

Hand Breaded Slices
Served with Pub Sauce & Buttermilk
Ranch

FRENCH BREAD BASKET 6

Served with Herb Garlic Butter

CHICKEN STRIP BASKET 12

Served with your choice of
Cream Gravy, Honey Mustard
or Buttermilk Ranch

PUB PIMENTO CHEESE 10

Topped with Bacon Jam
Served with Crostinis & Celery

FRIED GOAT CHEESE 14

Drizzled with Honey Balsamic Glaze
Served with Crostinis

FRIED OYSTERS

& DEVEILED EGGS 12

Topped with Crispy Bacon
& Cajun Lemon Aioli

SALADS

Add Chicken +5 Add Salmon or Shrimp +7

THE PUB GARDEN SALAD 7

SIDE 5

Romaine, Carrots, Cucumbers,
Tomatoes, Red Onion & House
Croutons

Buttermilk Ranch • Citrus Vinaigrette •
Honey Mustard • Balsamic Vinaigrette •
Thousand Island •

CLASSIC CAESAR SALAD 8

SIDE 6

Chopped Romaine, Parmesan Cheese &
House Croutons
Tossed in Caesar Dressing

APPLE PECAN ARUGULA SALAD 14

Fresh Arugula, Crisp Apples, Red Onion,
Toasted Pecans & Goat Cheese
Tossed in Citrus Vinaigrette

BURGERS

Served with Seasoned Fries
Sub Classic Side +1 Sub Signature Side +2
Sub GF Bun +1 Sub Beyond Patty +2

PUB CHEESE BURGER 11

Cheddar Cheese, Lettuce, Tomato,
Red Onions, Pickles & Pub Sauce

BACON MUSHROOM & SWISS BURGER 13

Swiss Cheese, Crispy Bacon,
Sautéed Mushrooms & Caramelized
Onions

G.Q. BURGER 12

Topped with Guacamole & Queso
Blanco

VEGETARIAN BURGER 12

Beyond Patty, Arugula, Tomato,
Red Onions & Pub Sauce

SOUPS 6

Ask your server about our
soup of the day



PUB ENTREES

QUESO CON PICO FRIED CHICKEN 14

Fried Chicken Breast topped with Queso Blanco & Pico de Gallo
Served with Mashed Potatoes & Green Beans

Make it Country - Sub Cream Gravy

CHOPPED HAMBURGER STEAK 16

Topped with Brown Gravy, Caramelized Onions & Sautéed Mushrooms
Served with Mashed Potatoes & Green Beans

CHICKEN FRIED STEAK 15

Topped with Country Cream Gravy
Served with Mashed Potatoes & Green Beans

SEAFOOD PLATTER 19

Hand-Breaded Butterflied Shrimp & Catfish Filets
Served with Fries, Coleslaw, Cocktail & Tarter Sauce

BLACKENED CHICKEN PESTO PASTA 17

Fettuccine tossed in Homemade Pesto Cream Sauce
Served with French Bread

Substitute Blackened Shrimp +2

BLACKENED SALMON 17

Topped with Lemon Butter Garlic Sauce
Served with Mashed Potatoes & Green Beans

BRAISED BEEF SHORT RIB 25

Topped with Reduction Sauce & Crispy Onions
Served with Mashed Potatoes & French Bread

SMOTHERED GRILLED CHICKEN BREAST 18

Topped with Goat Cheese, Roasted Red Pepper, Tomatoes & Caramelized Onions
Served with Mashed Potatoes & Green Beans

BBQ FROM THE PIT

SLICED BRISKET • SAUSAGE
• SMOKED TURKEY •
CHOPPED BRISKET • PULLED PORK

Smoked Daily - Available while Supply Lasts

Served with your choice of 2
BBQ Baked Beans • Potato Salad • Coleslaw
Sub Classic Side +1 Sub Signature Side +2

BBQ MEAT PLATE

One Meat - 17
Two Meat - 21
Three Meat - 25

SANDWICH PLATE 14

Your choice of BBQ
Served on a Toasted
Brioche Bun

SPARE RIBS PLATE

Half Rack - 17
Full Rack - 25

DESSERTS

HOMEMADE PECAN PIE BREAD PUDDING 8

Add Ice Cream +1

KEY LIME PIE 6

Topped with Whipped Cream

MOLTEN LAVA OVERLOAD 13

Our Molten Lava Cake surrounded with Fried Donut Holes

FRIED DONUT HOLES 7

Tossed in Sugar
Served with a side of Chocolate Sauce

MOLTEN LAVA CHOCOLATE CAKE 8

Topped with Ice Cream & Chocolate Sauce



THE STORY OF IVAR

Ivar's River Pub gets its name from Ivar Gunnarson: Canadian WWII pilot, businessman and patriarch of the Texas Gunnarson family.

Ivar first purchased and opened the San Marcos River Pub in 1996. Now his memory lives on in our name and commitment to hospitality, family and fun!

*For more information visit
RiverPubTX.com.*

BBQ MAC & CHEESE 12

Topped with your choice of Pulled Pork or Chopped Brisket & Toasted Bread Crumbs

ON THE SIDE

CLASSIC SIDES 4

Mashed Potatoes • Baked Beans • Potato Salad • Hushpuppies • Coleslaw • Seasoned Potato Chips • Seasoned Fries

SIGNATURE SIDES 5

Mac & Cheese • Fresh Green Beans • Loaded Mashed Potatoes • Bobcat Fries • Side Garden Salad • Side Caesar Salad



Gratuity of 20% is added to tables in the Beer Garden & to groups of 8 or more.

Due to limited parking & seating, we have a limit of up to 2 hours at our main dining tables and parking lot.

We do not take reservations, but we do book parties, private dinners & events. For more information email support@riverpubtx.com.

Our food may contain tree nut products. Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.

Ivar's River Pub... BAR MENU

We follow Strict TABC Guidelines & Reserve the Right to Refuse Service to Anyone

COCKTAILS

Pub Mexican Martini Small 9 Large 12:

Signature Recipe with 1800 Reposado

Red Devil Mexican Martini Small 9 Large 12:

Spicy twist on our Mexican Martini with Sauza Silver

Mermaid Margarita 8: Silver Tequila, Blue Curacao, Sweet & Sour

House Margarita 7: Frozen or on the Rocks

Skinny Margarita 9: Tequila, Fresh Lime Juice, Agave

Berry Mango Mojito 8: Cruzan Mango Rum, Strawberry, Mint

Pub Hurricane 9: Captain Morgan, Myers Dark Rum, Fresh Fruit Juices

Pub Mary 8: Vodka, House-made Bloody Mary Mix with Fresh Jalapenos

Mimosa 3: Juice of your choice (*Try our Eastcider Mimosa for +1*)

Skinny Pear Limeade 8: Western Son Lime & Prickly Pear Vodkas, Fresh Lime Juice

Rio Vista 9: Playa Real Pineapple Tequila, Jalapenos, Fruit Juices

Ivar's Mule 9: Titos, Fresh Lime Juice, Ginger Beer...(*Make is Spicy for +1*)

Old Fashioned 11: Treaty Oak Whiskey, Bitters with an Orange Twist and Cherry

Frozen Crown & Coke 7: *Just like the Slurpie you had as a kid – with a whiskey kick*

Well Drinks 4.5 (*Make it a Double +1*)

SHOTS

Bunny Shot 6 - Cruzan Vanilla, Watermelon Schnapps, Pineapple Juice (Topped with Whipped Cream)

Mexican Candy 5 - Tequila, Watermelon Pucker, Tabasco

Green Tea 6 - Jameson, Peach Schnapps

Vegas Bomb 8 - Crown Royal, Peach Schnapps, Red Bull

Scooby Snack 7 - Malibu, Midori, Pineapple Juice (Topped with Whipped Cream)

Lemon Drop 5 - Deep Eddy Lemon, Sugar

Cherry Cheesecake 6 – Cruzan Vanilla, Cranberry, Grenadine (Topped with Whipped Cream)

Purple Hooter 5 - Vodka, Raspberry Liqueur

Pineapple Upside Down Cake 7 - Crown Vanilla, Pineapple Juice

Tequila Sunrise 6 - Playa Real Mandarin Tequila, Orange Juice, Grenadine

Don Julio 1942 Tequila 20

Clase Azul Reposado Tequila 25

Ouzo Greek Liquor 5.50

DRAFT BEERS

Bud Light 3.75 Miller Light 3.75 Coors Light 3.75 Dos XX 4.50
Yuengling 3.75 Michelob Ultra 4.50 Austin Beerworks Pearl Snap 5.50
Karbach - Love Street 5 Karbach IPA - *Rotator 6.50 Middleton Juicy Visions 6.50
Middleton Black Lab Porter 6.5 Shiner Blonde 4.50 Shiner Bock 4.5 AquaBrew – *Rotator 6.50
Austin Eastcider -Rotator 5 Thirsty Goat Amber 5.50
** Rotator ask your server for current selection*

BOTTLED BEER

Budweiser 3.75 Bud Light 3.75 Miller Lite 3.75 Coors Light 3.75 Lonestar 3
Michelob Ultra 4.50 Stella 5.50 Blue Moon 4.50 Modelo 4.50 Dos XX 4.50 Corona 4.50
Corona Extra 4.50 Corona Premier 4.50 Sweep the Leg (Peanut Butter Stout) 5
Heineken 0.0 (Non-Alcoholic) 4.50

Can Bar Drinks

Guinness 6.50 Lone Star Light 3 Seltzers 4 ** Rotating ask your server for current selection*
Whiteclaw Mango 6 (Tall Boy) Whiteclaw Raspberry 5 Truly Strawberry-Lemonade 4
Long Drink 6 (Citrus Gin Soda) Regular, Sugar Free or Cranberry

FLIGHTS & Buckets

Frozen Crown & Coke Flight 14: Original, Vanilla, Cherry, Maple
Frozen Margarita Flight 12: Original, Mango, Strawberry, Blue Mermaid
Mimosa Flight 9: Orange, Cranberry, Pineapple, Grapefruit
Beer Flight 9: You Pick 4 Draft Beers
Bucket of Beer Domestic 17 Import-Premium 20 *(mixed bucket prices vary-2 Person Minimum)*
Bucket of Whiteclaw-Truey 20 Your Choice of Five Seltzers *(Mango +1) (2 Person Minimum)*

RED WINE

Becker Vineyards Cabernet Sauvignon 8 glass/ 24 bottle
Messina Hof Merlot 9 glass/30 bottle Cavit Pinot Noir 8 glass/34 bottle
14 Hands Hot to Trot Red Blend 8 glass/24 bottle House Cabernet Sauvignon 5 glass only

WHITE WINE

Becker Vineyards Chardonnay 8 glass/24 bottle Ecco Domani Pinot Grigio 8 glass/24 bottle
Cavit Moscato 7 glass/20 bottle Zonin Prosecco 9 glass only
House Chardonnay 5 glass only House Champagne 5 glass/18 bottle

NON-Alcoholic Cocktails

Hydrilla 4 – Cucumber, mint, lime juice, soda
Crow's Nest 4 – Orange juice, cranberry, grenadine
(Add a Well Shot \$2)