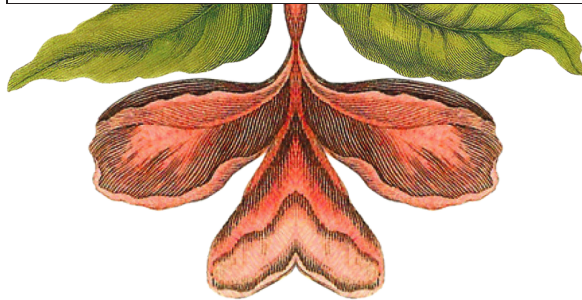




RIVERTREES

• COUNTRY INN •

*DRINKS*



*Please inform your waiter of any allergies before ordering. All prices are in Tanzanian Shillings, subject to changes without prior notice, and include 18% VAT. Takeaway extra: TZS 1,500.*



## M O C K T A I L S

- 8,000 -

### **Frozen Mint Lemonade**

*Tangy lemon and refreshing mint blended to icy perfection.*

### **Virgin Piña Colada**

*A tropical delight with creamy coconut and juicy pineapple.*

### **Farmer's Smoothie**

*A nourishing blend of fresh milk, creamy avocado, and a touch of honey.*

### **Ginger Beer**

*Refreshing homemade ginger brew.*

### **Virgin Shirley Temple**

*A crisp lemonade paired with a splash of grenadine and a zesty citrus twist.*

# C O C K T A I L S

- 18,000 -

## **Mojito**

*Refreshing white rum cocktail with fresh mint and tangy lime.*

## **Margarita**

*Sweet and sour combination of tangy lime juice, tequila, and orange liqueur.*

## **Moscow Mule**

*A blend of zesty lime juice, vodka, ginger ale, and homemade ginger syrup.*

## **Whiskey Sour**

*Bourbon whiskey with lemon juice, a touch of sweetness, and a dash of bitters.*

## **Negroni**

*An elegant fusion of gin, Campari's bitterness, and vermouth with a twist of orange.*

## **Piña Colada**

*A tropical delight featuring creamy coconut and juicy pineapple, enhanced by aromatic white rum.*

## **Bloody Mary**

*Vodka, tomato juice, and a kick of spices, served over ice with a celery stick for that extra crunch.*

## **Classic Martini**

*A timeless blend of gin and dry vermouth, stirred and garnished with an olive skewer.*



## W H I T E   W I N E

G L A S S  
150 ml

B O T T L E  
750 ml

**Chenin Blanc,  
Cetawico, Tanzania**

10,000

50,000

*Straw coloured, with intense fragrance of fruit and flowers. Well-structured and balanced.*

**Sauvignon Blanc,  
Leopard's Leap 1659, South Africa**

14,000

70,000

*Medium bodied, fruit driven ripe aromas of tropical fruit with subtle hints of lime.*

**Sauvignon Blanc,  
Swartland, South Africa**

16,000

80,000

*Flavours of gooseberries and peaches, fresh and crisp acidity on the finish.*

**Chenin Blanc,  
Landskroon, South Africa**

16,000

80,000

*Clear lemon, lime and peach tones, a medium bodied dry and refreshing wine.*

**Sauvignon Blanc,  
Diemersfontein, South Africa**

90,000

*Ripe tropical fruits and fresh acidity, ending with zingy lime for a lingering finish.*

**Chardonnay,  
Sutherland, South Africa**

90,000

*Showing surprising complexity with pure citrus fruit, creamy oak and a touch of savouriness on the palate with a lovely fresh finish.*

# W H I T E   W I N E

B O T T L E  
750 ml

**Sweet White,  
Lion's Hill, South Africa** 60,000

*Up front wild flower and honeycomb flavour support the complex bouquet. It's a juicy and fresh wine, enjoyed with an aperitif.*

**Grenache Blanc,  
KWV The Mentors, South Africa** 110,000

*The fresh and early palate is creamy and textured with subtle flavours of cedar oak, followed by hints of minerality, lime and citrus.*

**Viognier/ Roussanne,  
Sutherland, South Africa** 90,000

*This wine is big with some prominent leesy, toasty notes among the fruit. The finish is clean, fresh and long with some minerality.*

**Chenin Blanc,  
21 Gables Spier, South Africa** 160,000

*Rich and complex wooded Chenin Blanc made out of over 40 years old vineyards, producing thick grapes that gives a wine with intense flavours.*

**Chardonnay,  
Cathedral Cellar, South Africa** 110,000

*Showing a prominent nose of butterscotch, pineapple and ripe mango. Well-balanced, it reveals subtle nuances of oak on the palate.*

# R E D W I N E

G L A S S  
150 ml

B O T T L E  
750 ml

**Shiraz, Sauvignon,  
Landskroon, Bush Camp Our Daily Red ,  
South Africa**

15,000

75,000

*A medium bodied, soft and fruity wine with a lingering finish.*

**Pinotage,  
Star of Africa, South Africa**

15,000

75,000

*A medium bodied, vivid and fruity with a touch of black berries and earthy notes.*

**Cabernet Sauvignon,  
Swartland, South Africa**

16,000

80,000

*A full-bodied red wine with ripe berry flavors and a soft tannin structure.*

**Shiraz, Landskroon,  
Swartland, South Africa**

90,000

*A medium to full-bodied wine with subtle toast. And cinnamon oak overlays. Some smoky and sweet berry fruit flavours.*

**Cabernet, Sauvignon,  
Fairview Stellenbosch, South Africa**

90,000

*Vibrant profusion of blackcurrant and cherry on the nose, the palate shows floral notes reminiscent of jasmine shrubs. Complex finish with soft yet lingering tannins.*



# RED WINE

BOTTLE  
750 ml

**Sweet Red,  
Lion's Hill, South Africa** 60,000  
*A lot of berry flavours and a low tannin structure,  
which makes for an easy everyday drinking wine.*

**Dodoma Blend,  
Cetawico Ambassador, Tanzania** 60,000  
*The only double fermented wine made in Tanzania.  
Excellent with grilled red meat, burger and pizza.*

**Professor Black Pitch Black 2017,  
Stellenbosch, South Africa** 110,000  
*Dark berries, wild strawberries, violets, and herbs fill the glass.  
Rich and textured with fine grained tannins and a bright and  
piercing freshness delivered by the unwooded Cinsault component.*

**Shiraz/ Mourvèrde/ Viognier,  
Creative Block 3 Spier, South Africa** 150,000  
*Subtle perfumed notes of violets, pomegranate and mulberry  
followed by black pepper and coriander. Silky tannins and  
long finish.*

**Blanc De Noir, (Rose),  
Swartland, South Africa** 80,000  
*Flavours of gooseberries and peaches, packed with fruit  
flavours of young fresh berries.*

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**Corkage** 27,000



**B U B B L E S  
& C H A M P A G N E**

**Aperol Spritz**

*18,000*

**Champagne,  
Moët & Chandon, Brut, Imperial,  
France**

*350,000*

**Sparkling Brut,  
100% Sauvignon Blanc,  
Swartland, South Africa**

*Glass* | *Bottle*  
*19,000* | *90,000*



# LIQUOR

25 ml

## GIN

<b>Painted Dog</b>	<i>6,000</i>
<b>Gibson Pink Gin</b>	<i>5,000</i>
<b>Greenalls</b>	<i>5,000</i>
<b>Bombay Sapphire</b>	<i>8,000</i>
<b>Tanqueray</b>	<i>8,000</i>
<b>Konyagi</b>	<i>1,500</i>
<b>Konyagi (20 cl)</b>	<i>12,000</i>
<b>Konyagi (50 cl)</b>	<i>24,000</i>

## VODKA

<b>Smirnoff</b>	<i>5,000</i>
<b>Grey Goose</b>	<i>12,000</i>

## RUM

<b>Bacardi Carta Blanca</b>	<i>5,000</i>
<b>Malibu</b>	<i>5,000</i>
<b>Bumbu</b>	<i>13,000</i>

## TEQUILA

<b>Olmecca Silver</b>	<i>7,000</i>
<b>Olmecca Gold</b>	<i>7,000</i>

## WHISKY

<b>Jim Beam</b>	<i>6,000</i>
<b>Jack Daniels</b>	<i>7,500</i>
<b>Jameson</b>	<i>5,000</i>
<b>Johnnie Walker Red Label</b>	<i>5,000</i>
<b>Johnnie Walker Black Label</b>	<i>10,000</i>
<b>Glenmorangie 10 Years</b>	<i>14,000</i>
<b>Talisker 10 Years</b>	<i>8,000</i>
<b>Dalwhinnie 15 Years</b>	<i>14,000</i>

DIGESTIVES, CREAMS,  
SHERRIES

	25 ml
<b>Martini Bianco</b>	<i>5,000</i>
<b>Martini Rosso</b>	<i>5,000</i>
<b>Campari</b>	<i>6,000</i>
<b>Kahlua</b>	<i>6,000</i>
<b>Amarula</b>	<i>6,000</i>
<b>Baileys Cream</b>	<i>6,000</i>
<b>Douglas Green Pale Sherry</b>	<i>7,000</i>
<b>Calvados Sylvain</b>	<i>8,000</i>
<b>Cognac Hennessy VSOP</b>	<i>18,000</i>

# B E E R

		B O T T L E	B U C K E T 6 pcs
<b>Twiga Draught</b>	300 ml	10,000	
<b>Kilimanjaro</b>	300 ml	5,000	25,000
<b>Kilimanjaro</b>	500 ml	6,500	
<b>Safari</b>	300 ml	5,000	25,000
<b>Safari</b>	500 ml	6,500	
<b>Serengeti Lite</b>	300 ml	5,000	25,000
<b>Serengeti</b>	500 ml	6,500	
<b>Castle Lite</b>	300 ml	5,000	25,000
<b>Savanna Cider</b>	300 ml	10,000	
<b>Baltika</b> ( <i>non-alcoholic</i> )	450 ml	12,000	



## S O F T S   &   W A T E R

<b>Coke</b>	(35 cl)	3,000
<b>Sprite</b>	(35 cl)	3,000
<b>Fanta</b> ( <i>Orange, Pineapple, Passion</i> )	(35 cl)	3,000
<b>Coke Zero</b>	(50 cl)	5,000
<b>Red Bull</b>	(25 cl)	10,000
<b>Grand Malt</b>	(33 cl)	6,000
<b>Bitter Lemon</b>	(30 cl)	3,000
<b>Ginger Ale</b>	(30 cl)	3,000
<b>Stoney Tangawizi</b>	(35 cl)	3,000
<b>Soda Water</b>	(30 cl)	2,500
<b>Tonic Water</b>	(30 cl)	2,500
<b>Mineral Water</b>	(1.5 L)	3,000
<b>Mineral Water</b>	(50 cl)	1,500
<b>Sparkling Water</b>	(75 cl)	15,000
<b>Fresh Juice</b>	(30 cl)	4,000

# MILKSHAKES

*made from homemade ice cream.*

<b>Vanilla</b>	<i>11,000</i>
<b>Strawberry</b>	<i>11,000</i>
<b>Chocolate</b>	<i>11,000</i>
<b>Banana</b>	<i>11,000</i>



# CHOCOLATE

## **Hot Chocolate**

*Served hot.*

*6,000*

## **Chocolate Milk**

*Served cold.*

*6,000*



# T E A

<b>Turmeric Latte</b>	6,500
<i>A warm and comforting blend of turmeric, milk, and aromatic spices.</i>	
<b>Chai Masala</b>	6,500
<i>Tanzanian tea with milk infused with cardamom, cloves, ginger and a hint of cinnamon.</i>	
<b>Chai Dawa</b>	6,500
<i>Swahili for medicine. Made from ginger and lemon with a hint of cardamom.</i>	
<b>Lemon Grass</b>	4,000
<i>Brewed with fresh lemon grass from our garden.</i>	
<b>Lemon Verbena</b>	4,000
<i>Soothing herbal tea with a hint of citrus picked from our garden.</i>	
<b>Thyme</b>	5,000
<i>Brewed with an intense aroma of thyme from our garden.</i>	
<b>Moroccan Mint</b>	5,000
<i>Brewed with distinct spearmint aroma.</i>	
<b>Ice Tea</b>	5,000
<i>Freshly brewed tea, served over ice and garnished with lemon and mint.</i>	
<b>Selection of Tea Bags</b>	4,000
<i>Kilimanjaro Black, English Breakfast, Earl Grey, Green Tea, Masala, Ginger, Lemon, Peppermint, Camomile, Rooibos.</i>	
<b>Tea or Coffee Break</b>	14,000
<i>Your choice of any tea or coffee, served with fresh juice, tropical fruit, and a slice of the cake of the day.</i>	



# C O F F E E

<b>Espresso</b> <i>Pure, intense coffee in a concentrated shot.</i>	4,000	5,000
<b>Espresso Macchiato</b> <i>A shot of espresso with a dollop of frothy milk.</i>		5,000
<b>Cappuccino</b> <i>Perfectly balanced espresso, steamed milk, and velvety foam.</i>		6,000
<b>Latte</b> <i>Creamy steamed milk infused with a shot of espresso.</i>		6,000
<b>Americano</b> <i>Strong espresso diluted with hot water.</i>		5,000
<b>French Press (2/4 Cups)</b> <i>Brewed by steeping freshly ground beans.</i>	5,000	8,000
<b>Affogato</b> <i>Vanilla gelato drowned in a shot of freshly brewed espresso (add a shot of Baileys cream).</i>	9,000	15,000
<b>Irish Coffee</b> <i>Smooth coffee meets Irish whiskey, topped with whipped cream.</i>		18,000
<b>Cold Brew Coffee</b> <i>Brewed with cold water extraction for a distinctively smooth and refreshing flavor.</i>		4,000
<b>Ice Coffee</b> <i>Chilled coffee over ice.</i>		5,500
<b>Ice Latte</b> <i>Chilled espresso and milk for a refreshing pick-me-up.</i>		6,500
<b>Syrups</b> <i>Hazelnut, Vanilla, Caramel.</i>		2,000
<b>Alternative Milk</b> <i>Soya, Almond.</i>		2,000