

# The River Grill Chronicles

Fine dining in a casual setting

## Meet our Bartender

Every day, mixologist and bar director, Steven Aigner, goes into work two hours before the restaurant opens to make fresh purees and freshly squeezed lime and lemon juice for his handcrafted cocktails. He works long hours to make sure that each cocktail that the customer drinks is perfected, and he has been doing this for five years.

Aigner had his start in the restaurant business when he was just 15 years old. He started out as busboy at The River Grill, and from there, he worked his way up to a Server. The summer he finally turned 21, he decided to learn how to bartend and he has not looked back since. At the time, Aigner was studying Economics at Frostburg State University in Maryland. He had such a passion for bartending and the restaurant atmosphere that just before his last semester of college he told his parents that he will not be returning to school and that he will be pursuing his passion of bartending full time. “They had their doubts of course,” Aigner stated, “but I presented to them a full 10-year plan of where I want to be in life and they knew that I wanted to pursue this as a serious profession.”

Aigner knew that he didn’t just want to be a regular bartender that just pours classic cocktails and simple drinks that were created by someone else. He creates handcrafted, originals cocktails that he creates himself. Each season, he comes up with a new cocktail list for the restaurant. “I find inspiration from the things around me, sometimes I do a twist on a classic cocktail or I create a whole new cocktail that I know the ingredients would work well together” Aigner stated.

He enjoys making cocktails that ‘wow’ the crowd. Last fall, he created a cocktail that was smoking when it arrived to the customer. It was an apple margarita that, once poured into the glass, was then put into a smoker that burnt Applewood chips and made the drink smoke and smell of wood.

“That was one of my best-sellers during the fall season,” stated Aigner, “not only was it perfect for the cold weather, but once people saw other table ordering a drink that came

out smoking, then they wanted one as well.” Each cocktail that Aigner creates is made with fresh ingredients that are made in-house. Each day he squeezes limes and lemons for fresh juices as well as fresh purees. One of the cocktails on the list this summer include jalapeno, mango and cucumber. Each day, Aigner has to puree each of those to have enough for the cocktails needed to be made that day. He even makes his own simple syrups as well as flavored simple syrups when needed. “I don’t believe in artificial, store bought flavoring. Each cocktail that I present has my name on it, I want to make sure that each ingredient is as fresh and delicious as it can be” Aigner stated. Aigner’s recipes have been recognized by others; some of his cocktails have been published. Two years ago, *Hudson Valley Magazine* published his cocktail called “The Hudson.” This drink includes gin, cucumber puree, lemon juice, ginger and green chartreuse. This cocktail was Aigner’s first published one because of its unique, but rememberable flavor. Since then, Aigner has gotten 2 more recipes published.

Along with being published, Aigner has also had many other accomplishments since becoming a mixologist full time. In 2018, he was named Best Bartender of the Hudson Valley by *Hudson Valley Magazine* and is currently in the running for the same title again in 2019. This is one of his biggest accomplishments as the Hudson Valley covers a large number of towns and cities and therefore a mass amount of restaurants. Aigner has also shaken his cocktails for the James Beard Foundation at the James Beard House, which is a prestigious organization that honors only the bests of the restaurant industry. (end)



Street  
Address

## Come Celebrate With us!

The River Grill is celebrating their 19<sup>th</sup>-anniversary the whole month of July and is eager to invite you to join them for their anniversary special. The River Grill will be offering Lobster Scampi for \$20.19 for the entire month of July.

You will receive a whole, shelled, fresh lobster over a bed of angel hair pasta in a white wine scampi sauce for \$20.19. Each lobster served is only available while supplies last each day. Each entrée as well comes with a starter salad, either house salad with homemade balsamic dressing or a Caesar salad with homemade Caesar dressing.

This is an annual anniversary special that The River Grill offers each year and is a huge hit with the local clientele. Customers look forward to this time each year for this once a year special offer. The head chef and owner, Mark Malia, stated “this is a big time that we look forward to each year, our staff is excited for our anniversary and its exciting that our customers enjoy celebrating with us as well.” This is the seventh year that The River Grill is offering this special during the month of July. It started in 2012 when the Lobster Scampi special was \$20.12 and each year a penny is added to match the year.

The River Grill opened their doors for business on Jul. 17, 2000, and has been successful ever since. The River Grill is one of seven restaurants on the Newburgh Waterfront strip that looks over the Hudson River. Of these seven, The River Grill is the one that has had their doors open the longest.

A slogan of “fine dining in a casual setting” allows patrons to enjoy a meal that it up to a fine dining experience while still not feeling that they are in a stuffy, fancy restaurant. The River Grill allows customers to come as they please.

This special is a huge hit with the customers. The special is advertised on radio and in newspapers so it is a widespread news that the customers know about.

For such a low price, the customer gets so much. It is so rare to find an entire lobster entrée for only \$20.19 as well as mussels that come with it.

So, join us for this exciting time and enjoy the delicious food that is offered, while supplies last!



“You can always tell that the lobster is caught fresh daily, we love this time of year at The River Grill”

- Frank and Mary Irving  
Customers for 9 years

“It’s so amazing to see how far we have come. We have been coming here for year, we got engaged here, had our engagement party and our wedding here! We are so proud of them.”

- Jess and Clint Priore  
(end)

## Comedy Nite!

*The River Grill*  
Presents...

# COMEDY NITE

**DAVIN**  
Comedy Central

**BRETT DRUCK**  
HULU's "Laughs"

**GREG RADIN**  
360 Comedy Festival



## Meet the Some of Our Handcrafted Summer Cocktails



Come join The River Grill staff at Comedy Nite!

Come on in for River Grill's Comedy Nights. Starting in the fall, River Grill holds a comedy night every Wednesday. During this time, guests can enjoy half off drinks and appetizers while watching hilarious comics perform. The comedians are known comedians that have been featured on Comedy Central and Hulu.

"It's a great mid-week break. We love to come and wind down and have a laugh with our friends while watching great comedians"

- Steve and Rebecca Lewis

Comedy Nite is a huge hit with our customers. We picked Wednesday because hump day is always the hardest day to get over during the work week. We figured that it would be the perfect day for our customers to relax, drink, and laugh. (end)

"Jalisco all Summer"

Casamigos Anejo

Ancho Reyes Chile Ancho

Grind Espresso Shot

Fresh Espresso

Touch of Godiva

### Cocktails Cont'd



“Air Kiwi”

Aviation Gin  
St. Germaine

Lime

Kiwi

Ginger

Goslings Ginger Beer



“Tiki Season”

Pineapple Rum

Coconut Rum

Golden Carenum

Pineapple juice

Lime

Grenadine



Left: “Watermulen”

Milagro Tequila, Lilet Rose, Watermelon,  
Lavender, Lime, Goslings Ginger Beer

Right: “Sweet Days, Hot Nights”

Milagro Tequila, Cointreau, Mango,  
Jalapeno, Lime