

Menu

Dungeness Crab Chowder

with smoked bacon and red potatoes - \$9.00

SweetWaters Caesar Salad

classic Caesar dressing, shaved Asiago cheese
and toasted focaccia croutons - \$8.00
with grilled chicken or smoked salmon - add \$4.00

Traditional Cobb Salad

grilled chicken, avocado, blue cheese, egg,
green onion, bacon, tomato and
house tarragon vinaigrette - \$11.00

SweetWaters Sirloin Burger

Strawberry Mountain Ranch beef,
charbroiled on a toasted roll with lettuce,
tomato and roasted garlic aioli - \$11.00
with bleu or Danish Swiss cheese - add \$1.00

Traditional Club Sandwich

roasted turkey breast, ham and bacon on whole
wheat bread, served with french fries or fruit - \$11.00

Barbecue Chicken Sandwich

grilled chicken breast brushed with our
chipotle barbecue sauce, melted pepper
jack cheese and avocado - \$10.00

Warm Roasted Rib-eye Sandwich

thinly sliced prime rib, aged white cheddar,
caramelized onions, stone ground mustard
and horseradish boursin sauce - \$10.00

Menu

Assorted Olives

infused with fennel, orange and rosemary, garnished
with Marcona almonds - \$5.00

Manila Clams

steamed in Pinot Gris, garlic, tomato and herbs, served
with warm bread - \$12.00

Chicken Strips

crispy chicken tenderloins, served with chipotle barbecue
and soy ginger dipping sauce, with fries or a small salad - \$10.00

Baked Brie

French porcini brie wrapped in flaky pastry, with red grapes
and house crackers - \$9.00

Prawn Cocktail

cucumber relish and traditional tomato cocktail sauce - \$9.00

Louisina Style Hot Wings

chicken wings tossed in our special hot sauce,
served with blue cheese dip and celery sticks - \$9.00

Potted Crab and Cheese Fondue

a blend of boursin, chèvre and mascarpone cheeses,
served with crostini - \$12.00

Monterey Bay Calamari

quick fried with mignonette and garlic aioli - \$9.00

Double Prawn Quesadilla

prawns, Asiago cheese, avocado, chipotle chiles,
roasted tomatoes and peppers grilled in a flour tortilla - \$9.00

Pizzas

All 12" pizzas are made fresh to order in five varieties

8" - \$7.95 12" - \$13.95

Four Cheese Pizza

for cheese lovers, a blend of mozzarella,
Asiago, provolone and Parmesan cheeses

Margarita Pizza

topped with olive oil, garlic, four cheeses,
roasted tomatoes and basil

Garden Pizza

topped with black olives, onions, mushrooms,
and roasted red peppers

Sicilian Pizza

topped with pepperoni, Parma ham, mushrooms and olives

Pepperoni Pizza

with pepperoni and our four cheese blend

add a SweetWaters side salad

with choice of dressing

\$3.00

Wines by the Glass

Chardonnay

Columbia Crest, Two Vines, Columbia Valley, WA	\$6.00
Aquinas, Napa Valley, CA	\$7.50

Pinot Gris

Shadow Mountain, Willamette Valley, OR	\$7.50
Erath Vineyards, Willamette Valley, OR	\$9.00

Riesling

Noble Estate, Willamette Valley, OR	\$7.50
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Blush

Beringer, White Zinfandel, Napa Valley, CA	\$5.00
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Cabernet Sauvignon

Columbia Crest, Two Vines, Columbia Valley, WA	\$6.00
Rodney Strong, Alexander Valley, CA	\$10.00

Merlot

Columbia Crest, Two Vines, Columbia Valley, WA	\$6.00
Sagelands Vineyard, Columbia Valley WA	\$8.00

Pinot Noir

Shadow Mountain, Willamette Valley, OR	\$9.00
Territorial Vineyards, Willamette Valley, OR	\$10.00

Selected Reds

Gnarly Head, Zinfandel, Lodi, CA	\$7.00
Layer Cake, Shiraz, Barossa Valley, Australia	\$9.00

Wine Flights

3 2oz pours of our premier varietal
Choose from these samplings

Chardonnay flight from California \$12.00

Aquinas, Sonoma Vineyards and Sonoma Cutrer

Pinot Noir Flight from Territorial Vineyards \$14.00

Willamette, Stone's throw and Capital T

Cabernet flight from Rodney Strong Vineyards \$19.00

Alexander, Alexander Crown and Sonoma Reserve

Single Malt Scotch

Glemorangie, 10 yr old	\$9.50
Robust aroma that blossoms with a rich spiciness on the palate.	
Dalmore, 12 yr old	\$7.50
Light nose with hints of peat. Sweet oakiness on tongue.	
Laguvulin 16 yr old	\$16.00
Pungent aroma with rich smokey flavor and ambrosia finish.	
Cragganmore, 12 yr old	\$9.50
Dry, spicy aroma. Complex with many flavor notes.	
Macallan, 12 yr old	\$10.00
Sweet and subtle, aged in sherry oak for a smooth flavor.	
Oban	\$15.00
Rich smoky flavor with hints of oak in the finish	
Dalwhinnie, 15 yr old	\$10.00
Sweet aroma. Light taste with hints of leather.	
Talisker, 10 yr old	\$13.00
Sweet nose, hints of oak. Peaty, sea air taste.	
Glenfiddich, Ancient Reserve, 18 yr old	\$14.00
Mellow, yet slightly sweet, elegant apple nose.	
Balvenie, 10 yr	\$10.00
Unassuming sweet nose. Intense front that cascades into a smooth oaky finish.	
Bowmore, 12 yr	\$9.50
The best balance of all the Islay malts. Citrus aroma with a smoky finish.	

Signature Beverages

Sweetwaters House Martini \$8.50

A healthy pour of Hendricks premium gin and dry vermouth are stirred until cold and served up in a chilled martini glass, garnished with Rogue blue cheese stuffed olives and cucumber.

Pomegranate Martini \$7.50

POM's 100% pure pomegranate juice and Ketel One are vigorously shaken together and served up. Health has never tasted so good!

Chocolate Martini \$8.00

Stoli Vanilla and white Crème de Cacao are lovingly merged in this night on the town experience. Chilled and strained into a cocoa rimmed glass. Quintessential!

Mexican Martini \$7.50

A generous pour of Sauza Gold and Cointreau shaken with lime, dash of orange juice, olive juice, Grand Marnier and Tabasco, then strained into a salted glass and garnished with lime and olives

Vanilla Lemon Drop \$7.50

A traditional lemondrop made with Stoli Vanilla vodka, Cointreau, fresh squeezed lemon and simple sugar, shaken and strained into a sugar-rimmed glass.

Mochatini \$8.50

Wake up the night! Godiva white and dark chocolate liqueurs are shaken with Stoli Vanilla vodka, a shot of espresso and a dash of cream, then strained into a cocoa-rimmed glass.

Signature Beverages

Riverside Mai Tai \$8.00

Our's calls for aged white and spiced rum, fresh

pineapple with hints of pressed orange and lime juices floated with dark rum and Noyeaux (an almond cordial)

Oregon Apple \$7.50

Crown Royal Special Reserve Canadian Whiskey, apple liqueur, cranberry juice and fresh lime juice.

Jasmine \$7.50

Beefeater Gin is mixed with Cointreau, Campari and lemon juice to create an invigorating grapefruit-like cocktail. A must for the Greyhound aficionado.

Avocado Margarita \$8.00

Half an avocado blended with Cuervo 1800, Cointreau, Grand Marnier and fresh lime juice this Southern number is out of this world.

Pineapple Mojito \$8.00

We muddle fresh Sweetwaters mint, lime, fresh pineapple chunks and simple syrup together and fill this sugar-rimmed goblet with spiced rum and a splash of effervescence.

Spanish Coffee \$8.00

Our goblet is sugar rimmed and caramelized with lit Bacardi 151 and sprinkled with cinnamon and nutmeg. We then add Grand Marnier, Tia Maria, piping hot coffee and topped with whipped cream and a Kahlua float

Signature Beverages

Willamette Fizz \$7.00

Inspired by cold nights by the fire looking out over our beautiful river. A combination of Grand Marnier, cherry brandy, and Curacao topped with bubbly in a champagne flute.

Diablo \$7.00

A devilish twist on the screwdriver. Cuervo Gold and blackberry brandy are mingled and topped with orange

juice. A refreshing respite from the summer heat.

Caipirinha \$7.50

The national drink of Brazil is sure to cool off a hot summer day. Muddled lime and sugar are topped with ice and your glass is filled with Cachaca 51 to create this no-frills refresher.

The Rose Garden \$7.00

Born in the Northwest. Intriguing combo of Absolute Kurrant vodka, peach schnapps, blackberry and apricot brandys and cream. No thorns in this one.

The Roxo \$8.00

Welcome to paradise on the river. This refresher combines Myers Rum, Malibu coconut rums shaken with fresh coconut cream, pineapple and POM juice topped with a float of orange juice.

English Dawn \$7.50

A dry English gin and apricot liqueur starts it out, with orange, lime and Chambord rounding it out perfectly Served either blended or on the rocks.

Port Selection

Taylor Fladgate \$6.00

First Estate Reserve Porto
Villa Nova de Gaia, Portugal

Fonseca Bin #27 \$6.00

Finest Reserve
Villa Nova de Gaia, Portugal

Six Grapes \$6.50

Reserve Porto, Portugal

Ficklin Vineyards \$6.00

Old Vine Tinta Port, Estate Bottled
Madera, California

W&J Grahams 10 Yr	\$9.00
Tawny Port, Portugal	
Presidential Porto	\$9.50
20 year Tawny Portugal	
Fonseca 20 yr.	\$11.00
Aged Tawny Porto Villa Nova de Gaia, Portugal	
W&J Grahams 20 yr	\$14.50
Tawny Port, Portugal	
Port Sampler	\$20.00
Try a sampler of 3 ports from the W&J Graham collection, Six Grapes Reserve 10yr and 20 yr Tawny ports	

Beer Selection

On Draft

Coors Light	\$4.00 pint
Heineken, Holland	\$4.75 pint
Pyramid Hefeweizen, Portland, OR	\$4.75 pint
African Amber, Mac and Jack Brewing, Redmond, WA	
Mirror Pond Ale, Deschutes Brewing, Bend, OR	
8 Ball Stout, Lost Coast Brewing, Mendocino. CA	
Willamette Brewing IPA, Eugene, OR	

Ask your server for other seasonal micro selections

Bottle Selection

Bud, Bud Light, Miller Light, Coors Light,	\$3.50
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Michelob Ultra

Corona, Heineken \$4.25

Full Sail Amber, Black Butte Porter \$4.25

Non-Alcohol

Odouls \$3.25

Becks Haakebeck \$4.25