

SWEETWATERS

ON THE RIVER

appetizers*

Charcuterie for Two | 18
assorted cheese, meats and artisan bread

 Herb Hummus | 10
crisp vegetables and marinated olives

 Northwest Shrimp Cocktail | 12
Grilled jumbo shrimp, Asian pear and jicama slaw, zesty mango ketchup, chive oil

Chicken Quesadilla | 12
smoked chicken, black beans, ranchero sauce, peppers, scallions, cheddar cheese, cotija cheese, sour cream, pico de gallo and avocado

Fried Fontina Cheese | 14
herbed panko crusted fontina cheese served with basil aioli, balsamic tomato relish and a grilled baguette

 Chicken Wings | 12
your choice of Thai Peanut, Mango BBQ, Buffalo

Smoked Beef Brisket Nachos | 12
house made potato chips, roasted corn, cheddar cheese, smoked gouda ale cheese sauce tomatoes, scallions, bacon and jalapeño

Fried Pickles | 10
sliced pickles breaded and deep fried crispy, served with smokey ranch dressing

SweetWaters Crab Chowder
cup 9 bowl 13

Soup Of The Day
cup 6 bowl 8

salads & soups

add some protein
*shrimp 8 | salmon 6 | chicken 5

 Cobb on the River | 12
Grilled chicken, romaine lettuce, bacon, hard boiled egg, scallions, bleu cheese, tomato, and avocado

SweetWaters Salad | 10
mixed greens, watermelon radish, carrots, parmesan cheese, grape tomatoes, cucumbers, avocado and croutons

Grilled Salmon Salad | 14
grilled salmon, mixed greens, grilled asparagus, roasted tomatoes, cucumbers, roasted red pepper, crispy artichokes with a basil Dijon vinaigrette

Traditional Caesar Salad | 11
crispy romaine served with focaccia croutons, Caesar dressing and shaved parmesan

Harvest Salad | 12
A seasonal selection of fresh kale, spinach, butter leaf lettuce, roasted butternut squash, pepitas, sundried cherries, craisans, and crisp apple, apple cider vinaigrette

 Fresh Beet Salad | 12
roasted beets, pink grapefruit, mandarin oranges, candied walnuts, herb goat cheese, raspberries, micro arugula, honey lime vine

sandwiches, burgers, & wraps*

complete your meal with choice of fresh fruit, side salad, chips, or fries

Substitute garlic truffle fries for 1.00 or Caesar salad for 1.50

*Angus Half Pound Burger | 12
add smoked bacon 2 add cheese 1

NY Steak Sandwich | 18
seasoned grilled steak, smoked gouda, avocado, roasted garlic aioli, Dijon mustard and fresh crisp lettuce, tomato, served on a ciabatta roll

Pacific Rim Chicken Sandwich | 14
Korean BBQ marinated chicken, grilled pineapple, pickled onion, sriracha aioli, ginger slaw, on sweet brioche

Smoked Brisket Sandwich | 12
smoked brisket with smoked gouda and crispy onions served on a hoagie roll

VRI Street Tacos | 12
three Korean BBQ pork, Asian pear and jicama slaw, kimchi aioli

Grilled California Chicken Club | 12
grilled chicken breast, crisp bacon, avocado, tomato, smoked cheddar and pepper jack cheese with cilantro aioli on toasted sourdough bread

Crab Cake Sandwich | 14
macadamia crusted, ginger tartar, and Asian slaw on brioche bun

Northwest Cuban | 12
crispy pork loin, honey ham, Swiss cheese, fried pickles and Dijon mustard on a toasted soft roll

Veggie Wrap | 10
A vegetarians dream filled with diced tomatoes, cucumbers, roasted red peppers, spring mix, grilled asparagus, avocado, crispy artichokes and provolone cheese

entrees*

Fish & Chips | 16
English style deep fried lightly battered cod served with coleslaw

Risotto | 16
shitake mushrooms, asparagus, sundried tomatoes, fried artichokes and parmesan cheese
Add grilled chicken 5 or grilled shrimp 8

Tuscan Shrimp Pasta | 24
grilled shrimp in a garlic white wine butter sauce with angel hair pasta, asparagus, and tomatoes

 Creole Shrimp, Rice & Beans | 22
Jumbo shrimp tossed with tomatoes peppers and onions and low country spices, served with white rice and spiced beans

mimosa | 8

Bubbly & Juicy

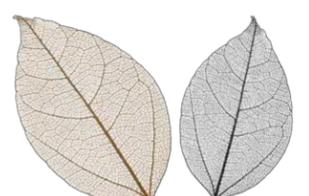
house champagne and your choice of:
lemonade, limeade, pomegranate, or orange juice



Our menu proudly features locally sourced meats and fresh local seasonal produce
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

20% Service Charge for Parties of 6 or More ~ No Separate Checks

 Gluten Free





Children's Menu

Lunch & Dinner 11a-11p
Choice of Fruit or Fries, Includes Beverage

PB&J Sandwich
Grilled Cheese Sandwich
Kids Sirloin Burger
Chicken Strips
Breast of Chicken
Mac & Cheese

SWEETWATERS

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Desserts

Fall Cheesecake | 7

ask your server for this weeks special

Raspberry Chocolate Mousse | 6

rich and creamy chocolate mouse
with raspberry sauce, fresh
raspberries and Chantilly cream

Lemon Panna Cotta | 7

tangy lemon curd atop a smooth
and creamy vanilla infused Italian cream

Seasonal Fruit Crisp | 7

juicy and seasonal fruits baked under an
oatmeal almond streusel crust
a la mode add | 2

GF Vanilla Bean Crème Brulee | 6

vanilla bean infused custard fired with
caramelized sugar

Affogato | 5

vanilla ice cream
served with a shot of espresso

Pumpkin Spiced Cake | 8

moist pumpkin cake with pecans,
coconut, gently covered in a spiced
cream cheese frosting
with bourbon caramel sauce

*Our desserts are created
by our own dedicated Pastry Chef
Nicole Montgomery*