

fruits & grains*

Oatmeal | 8

with nuts, raisins, and brown sugar

Low Fat Vanilla Yogurt & Granola | 8

add fresh berries | 4

Smoked Filet Salmon Bagel | 18

house smoked salmon with sweet and sour cucumbers, sliced tomatoes, onions, capers, and herbed cream cheese with a toasted bagel and side of fruit

eggs & more*

Valley River Inn Breakfast | 12

two eggs, potatoes, ham, sausage or bacon and choice of toast or buttermilk biscuit

Pork Belly Benedict | 14

poached eggs, brown sugar glazed pork belly, jalapeno cheddar biscuit, smothered in BBQ Hollandaise

Huevos Rancheros | 13

fried egg, avocado, black beans, roasted tomato salsa, tomatillo sauce and cotija cheese on crisp corn tortillas

Chicken n' Biscuit | 13

crispy chicken breast, ham and cheddar cheese on a jalapeño cheddar biscuit, smothered with gravy and topped with two eggs

Three Egg Omelete | 12

choice of three fillings:
mushrooms, onions, peppers, spinach, asparagus, tomatoes, olives, bacon, sausage and

the delightful*

Chicken & Waffles | 14

crispy chicken breast, maple waffle, maple syrup

Bananas Foster French Toast | 10

sliced baguette soaked in a vanilla custard, grilled and finished with caramelized bananas

Buttermilk Pancakes | 10

choice of one topping:
apple cinnamon, blueberries, raspberries and white chocolate, chocolate chips
additional toppings \$.99 each

mimosa | 8

Bubbly & Juicy

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

app, soup & salad

Caesar Salad | 11

crispy romaine served with focaccia croutons, house-made Caesar dressing and fresh graded parmesan

Grilled Salmon Salad | 18

grilled salmon, mixed greens, grilled asparagus, roasted tomatoes, cucumbers, roasted red pepper

Bread Bowl Crab Chowder | 13

Beet & Carrot Hummus | 14

roasted red beet and heirloom carrots, organic garbanzo beans served with crisp vegetables and pita bread

Charcuterie for Two | 19

assorted cheese, meats and artisan bread

Smoked Beef Brisket Nachos | 14

house made potato chips, roasted corn, cheddar cheese, smoked gouda ale cheese sauce tomatoes, scallions, bacon and jalapeño

handhelds

complete your sandwich with choice of chips, or French Fries or sweet potato fries

The Grilled Cheese Meltdown | 12

parmesan crusted local artisan bread overflowing with fontina and dill Havarti cheese

add maitake mushrooms 2
add cup of tomato bisque 4

*Sweetwaters Burger | 16

1/2 LB Snake River Farm Kobe beef, choice of Tillamook's cheddar, smoked cheddar or pepper jack cheese with Sweetwater's signature sauce served on local Reality Bakery brioche roll.

add bacon 2
add maitake mushrooms 2

Korean BBQ Chicken Sandwich | 14

marinated chicken, grilled pineapple, pickled onion, sriracha aioli, ginger slaw, on a sweet brioche

Loggers Buffet* | \$16

Available 7A-1P

scrambled eggs, baguette French toast, maple bacon, breakfast potatoes, seasonal selections, hot cereal, vanilla yogurt, granola, fresh seasonal fruit, ambrosia, assortment of breakfast breads

includes choice of : coffee | hot tea



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

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No Separate Checks