

# SWEETWATERS

ON THE RIVER

## Sharables

### Buffalo Chicken Wings | 14

Drums and wings, served with carrot, celery sticks and blue cheese dressing  
Choice of: Mild, Medium, Hot, or Spicy Rub Buffalo

### Smoked Beef Brisket Nachos | 14

house made potato chips smothered with bbq brisket, roasted corn, cheddar cheese, smoked gouda cheese sauce, tomatoes, scallions, bacon and jalapeño

### Clams & Mussels | 14

steamed clams and mussels, pancetta, and spicy Italian salami, white wine, lemon and seasonings

### Pacific Rim Calamari | 13

side of hoisin cilantro sweet chili sauce, with hints of serrano, crispy garlic, sesame seeds, and fried cilantro



### 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 Tillamook cheese, cured meats, French baguette and crackers

## Handhelds

includes choice of

*French fries, sweet potato fries or house kettle potato chips*

### \*SW 1lb. Signature Burger | 19

two grilled beef patties, layers apple smoked Applewood bacon, melted Rouge creamery smokey blue cheese, caramelized onions, mayo



### The Grilled Cheese Meltdown | 12

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

### Reuben | 12

piled high, hot and juicy corned beef served on grilled rye with 1000 island dressing, Swiss cheese and sauerkraut

### \*B.Y.O. Burger | 14

1/2 LB beef, patty with Sweetwater's signature sauce served on local Reality Bakery brioche roll., with lettuce, sliced tomato, sliced onion

**choice of cheese:** Tillamook's cheddar, smoked cheddar or pepper jack cheese

**add bacon 2**



## Soups & salads

### Crab Chowder

cup 9 bowl 13

### Soup of the Day

cup 7 bowl 9

#### add some protein

chicken 6 | bay shrimp 7 | salmon 9

#### make it a wrap | add 1

choice of garlic herb or spinach

### Caesar Salad | 11

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

### BLT Chopped Salad | 14

tossed Applewood smoked bacon, baby heirloom tomatoes, crispy romaine lettuce, bleu cheese crumbles, chefs avocado dressing

### Cobb on the River | 14

grilled chicken, romaine lettuce, bacon, hard boiled egg, scallions, bleu cheese, tomato, and avocado

### Grilled Salmon Salad | 21

grilled salmon, mixed greens, grilled asparagus, roasted tomatoes, cucumbers, roasted red pepper, crispy artichokes, with basil Dijon vinaigrette



### Fresh Beet Salad | 18

roasted beets, pink grapefruit, mandarin oranges, candied walnuts, herb goat cheese, marion berries, micro arugula, with honey lime vinaigrette

## large plates

add a Sweet Waters salad to your entree | 4

*mixed greens tossed in champagne vinaigrette with grape tomatoes*

### \*Angus Ribeye | 36

grilled to your liking, served with roasted garlic mashed potatoes and charred green beans

**add horseradish or bleu cheese crust 2**

### Grilled Salmon | 32

Vancouver farmed salmon, served with wild rice tabbouleh, broccolini, charred baby tomato basil salad

### Scallop & Grit Bowl | 28

seared fresh scallops with Oregon Red Mill grits, Rogue smoky blue cheese, bacon chunks and apple reduction



### Pinot Cioppino | 28

a pinot noir fisherman's stew filled with an array of the freshest pacific northwest seafood

### Tuscan Shrimp Pasta | 24

sautéed shrimp in a white wine & lemon garlic butter cream sauce with angel hair pasta, asparagus, tomatoes, fresh basil



### Risotto | 18

wild Oregon mushrooms, shaved parmesan cheese, drizzled with truffle oil

**Add grilled chicken 6 or grilled shrimp 9**

### Currant Glazed Chicken | 17

golden raisin and currant glazed free range chicken breast, served with garnet yams and broccolini

**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.*

