

SWEETWATERS

ON THE RIVER

Sharables

Charcuterie for Two | 19

assorted cheese, cured meats and artisan bread

Beet & Carrot Hummus | 14

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

Pacific Rim Calamari | 13

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

Clams & Mussels | 14

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

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

Triple Cheese Quesadilla | 12

choice of bbq brisket, or grilled chicken loaded with cheddar, jack and cojita cheese

Handhelds

includes choice of

French fries, sweet potato fries or house kettle potato chips

*American Burger | 14

grilled beef patty, caramelized onions, smothered in SweetWaters signature creamy blue cheese dressing

BBQ Beef Brisket | 14

house smoked brisket, cheese sauce, topped with kick'n slaw

The Big Fish | 14

battered seasonal fish, loaded with house coleslaw on a sweet brioche bun

Korean BBQ Chicken Sandwich | 14

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

The Grilled Cheese Meltdown | 12

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

Signature Burger

*Sweetwaters Burger | 16

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

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

Soups & salads

Crab Chowder

cup 9 bread bowl 13

Soup of the Day

cup 7 bowl 9

add some protein

chicken 6 | *shrimp 9 | salmon 10

Caesar Salad | 11

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

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, marionberries, micro arugula, honey lime vinaigrette

large plates

add a Sweet Waters salad to your entree | 6

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

Roasted Salmon | 32

alder smoked salmon, served with red wine farro, rainbow heirloom carrots, with marionberry hazelnut relish

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

Roasted Squash Linguini | 18

a fall delight, roasted acorn squash, king trumpet mushrooms, fried prosciutto, tossed in a champagne cream sauce



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

