

SWEETWATERS

ON THE RIVER

Sharables

Loaded Potato Skins | 11

loaded with Tillamook cheddar and jack cheese mix ,crispy applewood smoked bacon bits, sour cream, and fresh green onions

Buffalo Chicken Wings | 14

gypsy james spicy house rub, drums and wings, served with carrots, celery sticks, and blue cheese dressing

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 salame, 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

Pairs well with Falling Sky SweetWaters American Hef | 7

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 and marinated anchovy



Rustic Caprese | 12

fresh mozzarella, heirloom tomato, garden basil, pesto oil, and balsamic glaze

Summer 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

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

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

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.*

