

SWEETWATERS

ON THE RIVER

BRUNCH

Saturdays and Sundays
11:00AM-2:00PM

Eggs & More

Valley River Inn Breakfast | 11

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

NW Spring Frittata | 13

asparagus, mushrooms, fontina cheese served with breakfast potatoes and choice of toast

Eggs Benedict | 14

served traditional with canadian bacon, served with breakfast potatoes
add avocado 2

Sweetwater's Omelet | 13

house smoked salmon, tarragon cream cheese and green onions served with breakfast potatoes
add Spinach 2

French Toast | 11

thick sliced bread dipped in a custard of egg, vanilla, cinnamon and nutmeg, served with butter and maple syrup

Breakfast Burrito | 13

scrambled eggs, black beans and potatoes covered in ranchero sauce with cilantro crema and cotija cheese
add bacon 2 | add avocado 2

Buttermilk Pancakes | 10

three fluffy buttermilk pancakes served with butter and maple syrup
marionberries and marionberry syrup 2

Pancake Combo | 14

Two Buttermilk pancakes, two eggs and choice of two strips of Bacon or two sausage links

Sides

Bacon | 4

link sausage | 4

ham | 4

one egg | 2

avocado | 3

fruit cup | 4

northwest griddled potatoes | 4

toast | 4

selection of white, wheat, sourdough, or english muffin

Soup & Salad

Creamy Tomato Basil Soup | 6

Caesar Salad | 11

crispy romaine tossed with croutons, house-made caesar dressing, fresh grated parmesan
add chicken 3
add salmon 6

Asian Chicken Salad | 13

marinated chicken breast, napa cabbage, carrot, green onion, romaine, sliced almonds and rice stick noodles tossed in a sesame rice vinaigrette

Cobb on the River | 14

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

Handhelds

Choice of Salad, Fruit or French Fries
Gluten Free Sweet Potato Fries | 2

Northwest Turkey Club | 12

smoked turkey, crispy applewood smoked bacon, fresh sliced tomato, romaine, house signature aioli on rustic sourdough bread

Spicy Grilled Chicken Sandwich | 14

pepper jack cheese, tomato, house-made bbq mayo sauce, dill pickles, shredded romaine on a soft bun. **Traditional chicken breast available**

SweetWater's BLT | 12

thick sliced bacon, tomatoes, lettuce, whole grain mustard aioli served on thick sliced bread

Triple Grilled Cheese | 13

dill havarti and fontina cheese on parmesan butter crusted rustic sourdough, served with tomato soup

V.R.I. Burger | 13

sweetwater's signature sauce served on a brioche roll with lettuce, sliced tomato, sliced onion

choice of: 1/2 LB beef patty, or impossible patty

choice of cheese: tillamook cheddar, smoked cheddar, swiss or pepper jack cheese

add bacon 2

BYO Beverages

Lemonade or Freshly Brewed Iced Tea | 4

add your choice of fresh fruit puree

Red Bull Refresher | 6

cranberry, citrus or traditional red bull mixed with your choice of fresh fruit puree

Strawberry, Passion Fruit, Huckleberry

Peach, Mango, Blood Orange, Watermelon

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.*






Vegetarian



Gluten Free

Bottled Beer




Craft & Specialty Beers

-  Lagunitas IPA | 7
-  Deschutes Black Butte Porter | 7
- Fat Tire | 7
-  Widmer Hefeweizen | 6

Premium American & Import

- Coors light | 5
- Budweiser | 5
- Michelob Ultra | 5
- Michelob light | 5
- Corona | 6
- Modelo | 6
- Heineken | 6


Cider (all Local)C

-  Eugene Cyderish Compton Cucumber | 8
-  2 Towns Marionberry | 8
-  2 Towns Raspberry Lemonade | 8

Hard Seltzer

- White Claw | 8
- Choice of: Lime, Mango, Grapefruit, or Raspberry

Non-Alcoholic Beer

-  Athletic Brewing Co. Run Wild IPA | 7
- Heineken 00 | 5

Draft Beer 16 oz

Bud Light | 7

Blue Moon | 7

Blue Moon Brewing Company | ABV 5.40 | IBU 9
wheat beer brewed with valencia orange peel for a subtle sweetness and bright, citrus aroma

Stone IPA | 7

Stone Brewing Company | ABV 6.29 | IBU 71
tropical, citrusy, piney hop flavors and aromas, all perfectly balanced by a subtle malt character

Stella Artois | 7

| ABV 5 | IBU 18
wonderful floral aroma, well-balanced malt sweetness, crisp hop bitterness, and a soft dry finish .

Real Good | 7

10 Barrell Brewing | ABV 5 | IBU 24
champagne ike fermentation process creates this Kolsch-style summer ale, that clean, crisp, light and balanced.

Lights Out Stout | 7

Worthy Brewing Company | ABV 7.7 IBU 30
hints of vanilla, coffee and nutty flavors with a creamy finish

Hop Valley Blonde Ale | 7

Hop Valley Brewing Company | ABV 5 | IBU 20
A hint of wheat malt and a blend of Northwest hops highlights the tasty profile of this Oregon blonde

Prismatic IPA | 7

Ninkasi Brewing Company | ABV 5.9 | IBU 36
Juicy hops burst with notes of pineapple, passionfruit and guava

BRUNCH DRINK SPECIALS

Mimosas

glass | 4 carafe | 20

Bloody Mary | 6

Flavored Margaritas | 6


Strawberry, Passion Fruit, Huckleberry
Peach, Mango, Blood Orange, Watermelon

Wine By the glass

Riesling

Kung Fu Girl, WA | 9

Pinot Gris

 Silvan Ridge, Willamette Valley | 9
Canyon Road | 8

Chardonnay

Canyon Road | 8
Z Alexander, Napa CA | 15


White Specialties

Fleur de Mer Cotes de Provence, Provence France | 11
Matua Valley Sauvignon Blanc, New Zealand | 11
Matanzas Creek, Bennet Valley CA | 12

Champagne and Sparkling

LaMarca Prosecco | 13

Pinot Noir

 Chemistry, Willamette Valley | 10
Meomi, Sonoma CA | 17
Canyon Road | 8

Cabernet Sauvignon

Canyon Road | 8
Justin, Pasa robes CA | 20

Merlot

Canyon Road | 8



Oregon Selections