

breakfast

*Valley River Inn Breakfast | 12

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

*Smoked Brisket Hash | 12

potatoes sautéed with peppers and onions, Umpqua eggs cooked your way covered in chipotle hollandaise topped with crispy onions and choice of toast

Salmon Filet & Bagel | 18

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

Biscuit and Sausage Gravy | 6

fresh bakery biscuits with house made gravy

Healthy Bowl | 10

toasted pecans, shaved coconut, quinoa, honey Greek yogurt, fresh sliced apples and red grapes

specialty omelets | 12

three eggs served with northwest style fried smashed potatoes and your choice of toast

*Greek Omelet

Spinach, mushrooms, tomatoes, Kalamata olives, and feta cheese

*Denver Omelet

ham, peppers, cheddar cheese and onions

the delightful

Maple Bacon Waffle | 12

maple infused waffle cooked with pecan bacon and topped with maple pecan butter and candied bacon

Buttermilk Pancakes | 10

fresh off the griddle three hot cakes

Add a fresh topping \$.99 each

marionberries, blueberries, or chocolate chips

Steel Cut Oatmeal | 8

Bob's Red Mill steel cut oats, served with chopped walnuts, golden raisins, brown sugar and fresh Umpqua cream

sides

seasonal assorted fruit

cup | 4 bowl | 6

bacon, grilled ham, breakfast sausage | 6

northwest grilled potatoes | 4

two eggs, any style | 4

bread Selections | 4

toast, English muffin, plain bagel



In room dining

breakfast served

Saturday & Sunday

6:30AM-11:00AM

dinner served daily

5:00PM-10:00PM

Delivery

\$5 Delivery Fee & 18% Service Charge will be applied

Pick Up

Packaged to-go fashion and ready for you to pick up at Sweetwaters on the River restaurant. No additional charges applied

beverages

coffee, reg. decaf.

sml pot | 5 lg pot | 7

hot tea

choice of English breakfast, chamomile, green tea, earl grey
sml pot | 5 lg pot | 7

milk | almond, soy, whole, 2%

sml | 3 lg | 4

minute maid fruit juice

choice of apple, orange or cranberry
sml | 3 lg | 4

bottle water | 3

sparkling or still

fresh brewed iced tea | 3

assorted soft drinks | 3

coke, diet coke, sprite, barqs root beer

energy drinks | 5

caffe monster vanilla, caffe monster mocha, monster energy, monster energy zero



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.

dinner

starters*

Chicken Wings | 14

drums and wings, served with carrots, celery sticks, and blue cheese dressing
Choice of: Mild, Medium, Hot, Spicy Rub Buffalo

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

salads*

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, Caesar dressing and shaved parmesan

Cobb on the River | 14

grilled chicken breast, crisp romaine lettuce, apple wood smoked bacon, hard boiled egg, scallions, bleu cheese, tomato, and avocado

*Grilled Salmon Salad | 21

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

handhelds*

all sandwiches come choice of sweet potato fries, French fries, house kettle chips

Northwest Turkey Club | 13

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

VRI BLT | 12

stacked Applewood smoked bacon, crispy lettuce, sliced heirloom tomatoes, mayo, on thick sliced brioche

*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

sweet treats | 6

three layer lemon cake

NY style cheese cake

vanilla bean crème brûlée

entrees*

*Angus Ribeye | 36

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

Grilled Salmon | 32

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

Risotto | 18

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

add grilled chicken 6 or grilled shrimp 9

Wine & beer

champagne & sparkling wine bottle

la marca prosecco 187ml | veneto | Italy 14

mumm brut 187ml | champagne | France 16

whites & rose

Riesling | chateau ste. michelle 30

Pinot Gris | earth 30

Chardonnay | kendall jackson 32

Chardonnay | columbia winery 28

Rose | edna valley rose 30

reds

Pinot Noir | erath 44

Merlot | columbia winery 32

Cabernet Sauvignon | Louis m. martini 46

domestic | 5

Budweiser

Bud Light

Coors Light

Miller Lite

Import | 6

Amstel Light

Corona

Heineken

specialty & craft

Deschutes Mirror Pond | 7

Deschutes Black Butte Porter | 7

Widmer Hefeweizen | 6

Blue Moon | 6

Angry Orchard Cider | 6



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