

SWEETWATERS

ON THE RIVER

In Room Dining Lunch & Dinner Menu
served daily | 11:00AM-11:00PM

appetizers*

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

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

Pacific Rim Calamari | 13

tossed in 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

sandwiches*

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

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 think 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

dessert

three layer lemon cake | 6

NY style cheese cake | 6

vanilla bean crème brulee | 6



Soup

Crab Chowder
cup 9 bowl 13

Soup of the Day
cup 7 bowl 9

salads*

add some protein

chicken 6 | bay shrimp 7 | salmon 9 |

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

entrees* served after | 5pm

*Angus Ribeye | 36

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

Roasted Salmon | 32

Alder smoked salmon, served with red wine farro, rainbow heirloom carrots, and a marionberry hazelnut relish

Tuscan Shrimp Pasta | 24

sautéed shrimp prawns 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

beer & wine

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

Wine

Please ask the room server for our extensive wine list

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

SWEETWATERS

ON THE RIVER

In Room Dining Breakfast Menu

Daily 6:30AM-11AM

specialties*

*Valley River Inn Breakfast | 12

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

*Eggs Benedict | 14

served traditional with Canadian bacon
Add crab 6 Add asparagus 2

*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 or buttermilk biscuit

*Huevos Rancheros | 13

Eggs your way, fresh avocado, black beans, roasted tomato salsa, tomatillo sauce and cotija cheese on fried crisp corn tortillas

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

three egg omelets* | 12

served with northwest style fried smashed potatoes and your choice of toast
additional toppings \$.99 each

Greek Omelet

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

Denver Omelet

ham, peppers, cheddar cheese and onions

the delightful

Bananas Foster French Toast | 12

sliced baguette soaked in a vanilla custard, grilled and finished with caramelized bananas

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 | beverage

seasonal assorted fruit

cup | 4 bowl | 6

bacon, grilled ham, breakfast sausage | 6

Northwest smashed potatoes | 4

two eggs, any style | 4

bread Selections | 4

toast, English muffin, buttermilk biscuit, plain bagel

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

20oz dasani bottle water | 4

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

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\$5 Delivery Fee & 18% Service Charge Included