

TAKEOUT MENU



These casual menu items are designed to travel and hold well. Customize to fit your appetite with the selections below. Portions are per person.

To place your order, please call **541-743-1000**. Orders are ready for pick up within 40 minutes.

Available Daily

11 AM - 2 PM & 5 PM - 9 PM

\$2.00 service charge will be applied.

Handhelds

*includes choice of
French fries, house kettle potato chips*

*SW 1lb. Beef Signature Burger | 19

two grilled beef patties, layers apple smoked Applewood bacon, melted Rouge creamery smokey blue cheese, caramelized onions

Grilled Cheese Meltdown | 12

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

Mushroom Melt | 12

gluten free seven grain bread, overflowing with mushrooms, fontina and swiss cheese

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 tomatoes, mayo, on thick sliced brioche

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

Choice of: 1/2 LB beef patty, salmon patty, or Beyond meat served on local Reality Bakery brioche roll with lettuce, sliced tomato, sliced onion and Sweetwater's signature sauce

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

Soups & Salads

make it a spinach wrap | add 1

Caesar Salad | 11

crispy romaine served with focaccia croutons, housemade Caesar dressing, fresh grated parmesan

BLT Chopped Salad | 14

tossed Applewood smoked bacon, baby tomatoes, crispy romaine lettuce, blue cheese crumbles, chef's avocado dressing

Cobb on the River | 14

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

Grilled Salmon Salad | 21

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

Crab Chowder

cup 9 bowl 13

Large Plates

*Angus Ribeye | 36

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

Grilled Salmon | 32

Vancouver farmed salmon served with garlic mashed potato, broccolini, charred baby tomato basil salad

Currant Glazed Chicken | 17

golden raisin and currant glazed free range chicken breast, served with garlic mashed potato and broccolini

Fish & Chips | 16

English style local micro brew battered, fresh Oregon rock fish served with French fries and coleslaw

Pacific BBQ Chicken | 14

marinated chicken breast, grilled pineapple, springtime pickled relish, sriracha aioli, organic tri-colored quinoa mixed in with diced farm fresh tomatoes, cilantro, a hint of jalapeno

Chicken Breast Healthy Quinoa Bowl | 14

organic tri-colored quinoa mixed in with diced farm fresh tomatoes, cilantro, a hint of jalapeno, topped with arugula and diced avocado with avocado sauce

Our menu proudly features locally sourced meat 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.*