SWEET WATERS on the river

drinks

cocktails

PASSION FRUIT PISCO SOUR | 16
pisco, simple syrup, fresh lime, passion fruit puree, egg white*

FIGGY SMALLS | 16
vanilla fig infused brandy, cointreau, fresh citrus, simple

NAME PENDING | 15
vodka, lemon, pear syrup, st. germain, prosecco

NW TRADE WINDS | 16
sailor jerrys, cruzan blacktrap rum, demerara syrup, apple cider

"PEAR" THEE WELL | 16
gin, canton ginger liqueure, pear sake, pear puree, plum bitters

WAKE-N-BACON | 16
bacon fat washed bourbon, maple syrup, angostura bitters, smoked

MAMA'S FEELIN' SPICY | 16
blanco tequila, peach puree, jalepeno simple, peach liqeuere, fresh lime, tajin rim

1000 vrw | 20
russel's reserve 10yr bourbon, coconut washed campari, carpano antica, big cube, flamed orange, aged in oak barrel

SWEET WATERS GIN AND TONIC | 19
ransom gin, rose petals, cucumber, juniper berries, fever tree tonic, big cube

NON ALCOHOLIC CRAFT

PHONY NEGRONI | 12
a non-alcoholic riff on a classic

ARCADIA | 12
NA aperitivo, pomegranate, pineapple, ginger beer, lime

IN THE AIR | 12
honey simple syrup, sage, ginger beer, apple cider

NOT REALLY AN APEROL SPRITZ BUT KINDA | 12
NA apperitivo, NA prosecco, soda water

wine by the glass / bottle

BUBBLES

BORGO ALATO PROSECCO | 12 / 45
Fruili, IT

CAVE DE BISSEY CREMANT D'BOURGOGNE ROSE | 15 / 56
Burgundy, FR

MIMOSA | 12
orange, grapefruit, cranberry

WHITE & ROSÉ

STOLLER DUNDEE HILLS CHARDONNAY | 16 / 60
Dayton, OR

KING ESTATE 'ARTISAN SERIES' PINOT GRIS | 15 / 56
Eugene, OR

LA SPINETTA IL ROSE DI CASANOVA | 15 / 56
Tuscany, IT

TENUTA REGALEALI NOZZE D'ORO BLEND | 16 / 60
Sicily, IT

ABUELO CAYO, TEMPRANILLO BLANCO | 15 / 56
Rioja Alta, ESP

RED

TRISAETUM COAST RANGE VINEYARD PINOT NOIR | 19 / 72
Newberg, OR

STAG'S LEAP CABERNET SAUVIGNON | 20 / 76
Napa Valley, CA

TWO MOUNTAIN MERLOT | 15 / 56
Yakima, WA

FALESCO VITIANO ROSSO| 14 / 52
Umbria, IT

DOMAINE DE LA MORDOREE COTES DU RHONE | 15 / 56
Tavel, FR

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergens or dietary restrictions. A 22% gratuity will automatically be applied for all parties of 6 or more.*

SWEET WATERS on the river

drinks

on draft

TRUMER PILSNER | 7
crisp, refreshing, balanced work of art
ABV: 4.9% | IBU: 26 | Berkley, CA

BONEYARD RPM IPA | 7
balanced malt backbone, notes of grapefruit & pine
ABV: 6.5 | IBU: 50 | Bend, OR

BLOCK 15 STICKY HANDS DOUBLE IPA | 8
light malt backbone highlights dank, tropical hop presence
ABV: 8.1 | IBU: 110 | Corvallis, OR

MONKLESS FOUR DEVILS | 8
dry and fruity with subtle earthy hop presence
ABV: 9% | IBU: 30 | Bend, OR

COLDFIRE CUMULUS TROPICALIS HAZY IPA | 7
balanced hazy IPA with notes of orange, papaya, & passionfruit
ABV: 6.5 | IBU: 60 | Eugene, OR

ROTATING NTRO TAP
inquire with your server

SEASONAL TAP | 7
inquire with your server

ROTATING CIDER TAP | 7
inquire with your server

dessert cocktails

SPANISH COFFEE | 15
borghetti cafe liquor, orange liquor, 151 proof rum, south fork dark roast, whipped cream, carmelized surgar rim, cinnamon, nutmeg

STUDY ABROAD | 16
cruzan blackstrap rum, averna, orange liqueur, demerara syrup, cold brew

beverages

SOUTH FORK COFFEE, STEVEN SMITH HOT TEA | 4

HOT CHOCOLATE, JUICE, SOFT DRINKS | 4

SAN PELLEGRINO OR ACQUA PANNA | SM. 5 LRG. 8
small 500ml large 750ml

ESPRESSO DRINKS
latte, mocha, cappuccino, macchiato

bottles and cans

SUNRIVER HARD SELTZER (ROTATING) | 7
Sunriver, OR

COORS LIGHT OR MODELO ESPECIAL| 6

DESCHUTES N/A FRESH SQUEEZED IPA | 8
Bend, OR

dessert wines

CHATEAU LAMOURETTE SAUTERNES | 15
Bordeaux, France

DISZNOKO TOKAJI ASUZ | 18
Tokaj Region, Hungary

KIONA ICE WINE | 14
Columbia Valley, WA

KOPKE 10YR / 20YR / 30YR TAWNY PORT | 11 / 22 / 33
Duoro Valley, Portugal

KOPKE COLHEITA "1978" PORT | 25
Duoro Valley, Portugal

LUSTEAU "PEDRO XIMENEZ" SHERRY | 18
Cádiz, Spain

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