

for the table

MEAT & CHEESE BOARD | 23

chef's selection of meats, cheese, pickled vegetables, preserved fruit, nuts, grain mustard, crackers

JACOBSEN SEA SALT FOCACCIA | 12

local Oregon honey, butter, thyme **vg**

NW CRAB CAKE* | 22

sriracha remoulade, arugula **df**

STEAK TIPS | 19

6oz sauteed steak tips tossed in garlic-herb butter, with truffle aioli **gf**

soup & salads

add grilled chicken **+9** | steak tips **+11** | king salmon **+19**

SOUP OF THE MOMENT | 10

seasonally inspired, rotating soup

CLASSIC CAESAR SALAD | 15

chopped romaine, caesar dressing, pangrattato, 18-month parmesan reggiano

SWEET WATERS COBB | 21

grilled chicken breast, romaine, bacon, hard-boiled egg, blue cheese crumble, cherry tomato, green onion, avocado, green goddess dressing **gf**

HOUSE SALAD | 13

mixed greens, radish, English cucumber, sunflower seeds, charred lemon vinaigrette, herbs **vg/gf**

handhelds

served with fries | substitute side salad or soup **+3**

SWEET WATER SMASH BURGER* | 17

6oz brisket/wagyu blend, American cheese, grilled onion, pickles, shredded lettuce, special sauce, on a potato bun, served with truffle fries & aioli

^substitute black bean patty at no additional charge

FISH & CHIPS | 19

beer-battered panko crusted cod, house tartar sauce, slaw, lemon

FRIED CHICKEN SANDWICH | 19

Southern fried chicken breast, shredded lettuce, pickles, hot honey drizzle, on a potato bun

SMOKED SALMON TEA SANDWICH | 19

cold smoked salmon, lemon dill cream cheese, capers, pickled shallot, and fresh dill, on thick rye bread

CUBANO SANDWICH | 20

braised pork, shaved ham, swiss cheese, dill pickle slices, yellow mustard, grilled and pressed in a ciabatta bun

SLOW ROASTED BRISKET DIP | 21

thinly sliced brisket, caramelized onion, melted gruyere, on crusty baguette, served with au jus

pastas

ROASTED MARKET VEGGIES & FREGOLA PASTA | 22

whipped ricotta, lemon-herb emulsion

BEEF BOLOGNESE PAPPARDELLE | 26

braised beef, chili crisp, parmigiano reggiano

vg/ vegetarian gf/ gluten-free

**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.*