

## for the table

### MEAT & CHEESE BOARD | 21

west coast artisan cured meats, regional cheeses, grapes, pickled vegetables, grain mustard, fruit preserve, crackers

### JACOBSON SEA SALT FOCACCIA | 8

organic butter, raw honey, fresh thyme **vg**

### BRUSCHETTA | 13

whipped ricotta, roma tomatoes, basil, estate produced extra virgin olive oil **vg**

### DUNGENESS CRAB CAKE | 19

sriracha remoulade, arugula **df**

### MINI PRETZEL BITES | 12

everything seasoning, beer cheese, whole grain mustard

### OREGON COAST CLAMS | 17

butter, white wine, garlic, leeks, and crusty baguette

### CRISPY BRUSSELS SPROUTS | 12

crispy pancetta, figs, and honey balsamic **gf**

### LOADED POTATO CROQUETS | 15

bacon, cheddar, scallions, with a sour cream dip

### SHAVED BEEF CROSTINI | 18

caramelized onions, shaved beef, horseradish cream sauce

## soups & salads

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

### SOUP OF THE MOMENT | 9

seasonally inspired, rotating soup

### RAZOR CLAM CHOWDER | 10

applewood smoked bacon, celery, gold potatoes, thyme, chives, cream

### CAESAR | 13

romaine, white anchovy, lemon, parmesan, garlic croutons

### CLASSIC WEDGE SALAD | 13

wedge of iceberg lettuce, applewood smoked bacon, tomatoes, candied walnuts, blue cheese crumbles, blue cheese dressing **gf**

### SWEET WATERS MIXED GREENS | 9

mixed green topped with charred lemon vinaigrette, cucumber, radishes, fresh herbs, & sunflower seeds **vg**

### SHAVED BRUSSELS SPROUTS & KALE SALAD | 12

warm bacon vinaigrette, roasted squash, & pickled shallots

### SWEET WATERS COBB | 19

grilled chicken, romaine, avocado, cherry tomatoes, applewood smoked bacon, 6-minute egg, green onion, blue cheese crumbles, with green goddess dressing **gf**

## handhelds

served with fries | substitute side salad **+3**  
add avocado/bacon/fried egg\* **+3 ea.**

### SWEET WATERS BURGER\* | 20

tillamook white cheddar, butter lettuce, tomato, dijonaise, bacon onion jam, local handmade bun

### CRISPY CHICKEN SANDWICH | 18

hand-breaded crispy chicken breast, garlic aioli, butter lettuce, tomato, onion, local handmade bun

### THREE BEAN VEGGIE BURGER | 17

butter lettuce, tomato, onion, avocado, garlic aioli, local handmade bun **vg**

### FISH & CHIPS: COD | 20 HALIBUT | 28

beer battered pacific-caught fish, house fries, dill remoulade, lemon, with coleslaw

### ROASTED TURKEY BLTA | 18

parmesan-crustured sourdough, cream cheese, roasted turkey, applewood smoked bacon, butter lettuce, tomato, avocado

## large plates

### CATCH OF THE DAY\* | MP

fresh, local seafood dish curated by the chef

### WILD MUSHROOM RISOTTO | 36

wild seasonal mushrooms, parm crisp, fried fennel fronds **vg, gf**

### RIGATONI & ELK MEATBALLS | 38

pearl onions, marjoram, parmesan, chicken demi, arugula and pine nut salad

### ROASTED HALF CHICKEN | 34

wild mushroom cream sauce, stewed greens, garlic mashed potato **gf**

### VALLEY RIVER INN MEATLOAF | 28

pork & beef, port wine brown sugar glaze, garlic mashed potato, baby carrots

### PNW CIOPPINO\* | 40

zesty red sauce, cod, salmon, scallops, shrimp, crusty baguette (**gf without baguette**)

### 10 OUNCE NEW YORK STRIP\* | 45

sauce diane, garlic green beans, crispy potatoes, fried shallots

### PRIME RIB\* - available Friday & Saturday only

mushroom cognac sauce, broccoli, baked potatoes **gf**  
12oz | 45 16oz | 54

## add ons

### SIDES | 7

gold potato puree | truffle fries | asparagus  
mixed greens | caesar salad

**vg/vegetarian gf/gluten-free df/dairy-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.*