

## 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 | 10

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

### BRUSCHETTA | 15

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

### NW CRAB CAKE | 22

sriracha remoulade, arugula **df**

### STEAK TIPS | 18

prime strip steak, butter, garlic, fresh herbs, truffle aioli **gf**

### OREGON COAST CLAMS | 17

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

## soups

### SOUP OF THE MOMENT | 9

seasonally inspired, rotating soup

### HOUSE TOMATO BASIL | 9 **vg**

## salads

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

### CAESAR | 13

romaine, white anchovy, lemon, parmesan, garlic croutons

### CLASSIC WEDGE SALAD | 13

iceberg lettuce, blue cheese dressing, bacon, candied walnuts, cherry tomatoes, blue cheese crumbles **gf**

### SWEET WATERS MIXED GREENS | 13

mixed greens, cucumber, radishes, charred lemon vinaigrette, sunflower seeds, fresh herbs **vg**

### SWEET WATERS COBB | 21

grilled chicken, romaine, avocado, cherry tomatoes, bacon, egg\*, green onion, blue cheese crumbles, with green goddess dressing **gf**

### SWEET SPINACH SALAD | 17

baby spinach, mixed greens, fresh blueberry, avocado, goat cheese, and pistachios with a strawberry banyuls vinaigrette **vg/gf**

## handhelds

served with fries | substitute side salad or soup **+3**  
add avocado, bacon, braised pork, or fried egg\* **+3**

### SWEET WATERS BURGER | 20

8oz brisket/wagyu blend, lettuce, tomato, onion, garlic aioli, on a brioche bun

^add cheddar, swiss, gouda, or blue cheese **+1.5**

^substitute black bean patty at no additional charge

### COD FISH & CHIPS | 21

beer-battered cod, house fries, dill remoulade, lemon, with coleslaw

### GRILLED CHICKEN SANDWICH | 19

basil pesto chicken, mozzarella, tomato with balsamic glaze, on a brioche bun

### MARKET VEGGIE AND HUMMUS | 18

fresh cucumber, tomato, shredded carrot, red onion, artichoke hearts, hummus, amaranth, and feta cheese, on multigrain **vg**

### 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

### SWEET WATERS TRIO | 19

half sandwich, cup of soup, small green salad

available with deli sandwich, prime rib dip, grilled ham and cheese, or fried green tomato BLT

### DELI SANDWICH | 19

lettuce, tomato, onion, mayo, avocado, cheddar cheese, with choice of turkey or ham, on sliced sourdough

### FRENCH DIP | 19

thinly sliced house roast beef, caramelized onions, melted gruyere, on crusty baguette

### GRILLED SMOKED HAM AND CHEESE | 19

smoked cheddar, fig jam, shaved ham, on sliced french bread

### FRIED GREEN TOMATO BLT | 19

cornmeal-breaded fried green tomato, leaf lettuce, bacon, honey basil aioli, on toasted wheat bread

**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.*