SWEET on the river WATERS

dinner

shareables

CHARCUTERIE & CHEESE | 24
chef's selection of cured meats and cheese, pickled vegetables, grain mustard, dried fruit, toasted nuts, flatbread crackers

HOUSE MADE SOURDOUGH FOCACCIA | 13
with cultured honey butter and hawaiian red sea salt vg

BURRATA | 17
tomato jam, fennel toasted cashews, olive oil, oregon sea salt, focaccia crostini vg

NORTHWEST CRAB CAKE* | 22
herb salad, mama's lil's aioli df

STEAMER CLAMS* | 28
iberico chorizo, sauteed shallot&garlic, white wine-butter broth, fresh herbs, crusty bread

VEGETABLE SPRING ROLLS | 16
lime chili crisp dipping sauce vg/df

STEAK TIPS* | 22
herb butter, micro salad, garlic aioli gf

TRUFFLE FRIES | 9
parmigiano reggiano, fresh herbs, aioli

soup & salads

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

SOUP OF THE MOMENT | 10
seasonally inspired, rotating soup

CAESAR SALAD* | 15
chopped romaine, caesar dressing, pangrattato, parmigiano reggiano

MIXED GREENS | 13
mixed greens, english cucumber, shredded carrot, pickled red onion, crispy fava beans, apple cider vinaigrette vg/gf/df

SWEET WATERS COBB SALAD* | 22
grilled chicken, romaine, avocado, cherry tomatoes, bacon, egg, green onion, blue cheese crumbles, green goddess dressing gf

there will be a $5 charge added for split plates

entrees

KING SALMON* | 48 **HALIBUT | MP**
roasted market vegetable, fregola pasta, herb emulsion

STEAK FRITES* | 44
grilled 10 oz. coulette steak, chimichurri, crispy french fries, aioli df

14OZ NY STEAK* | 68
garlic mashed potatoes, sauteed mushrooms, grilled brocolini, sauce au poivre gf

PORK OSSO BUCCO* | 39
slow braised pork shank, gnocchi, roasted delicata squash, tomato fennel braising jus df

HERB ROASTED AIRLINE CHICKEN* | 38
garlic mashed potatoes, sauteed brocolini, sauce supreme, fresh herbs

DUCK CONFIT* | 48
potato purée, market vegetables, sauteed winter greens, chives, duck demi gf

BEEF BOLOGNESE PAPPARDELLE | 36
braised oregon beef pinot noir tomato sauce, parmigiano reggiano, chili crisp, fresh basil

MUSHROOM GNOCCHI | 32
oyster mushrooms, sauteed garlic and shallot, brown butter, parmigiano reggiano vg

ROASTED VEGETABLE & FREGOLA PASTA | 29
squash, blistered cherry tomatoes, shallot confit, goat cheese crumbles, fresh herbs, lemon agrumato vg

handhelds

SWEETWATERS BURGER* | 25
8oz wagyu patty, tillamook white cheddar, lettuce, heirloom tomato, shaved red onion, special sauce, brioche bun & served with truffle fries and aioli add bacon or avocado 3

OREGON LAMB BURGER* | 28
8oz oregon lamb patty, moroccan spices, feta yogurt, arugula, pickled red onion, brioche bun & served with truffle fries and aioli

SIDES vg/gf
garlic mashed potatoes 5
sauteed mushrooms in cognac butter 9
grilled brocolini 6 | sauteed greens 5

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.*