

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 tomato, basil, estate produced
extra virgin olive oil **vg**

OREGON COAST CLAMS | 19
dry aged chorizo, shallot, marbled potato, citrus cilantro
broth, grilled baguette

DUNGENESS CRAB CAKE | 19
sriracha remoulade, arugula

HICKORY SMOKED PORK BELLY BURNT ENDS | 14
apple cider vinegar sauce, celery seed slaw **gf**

CRISPY CHICKEN WINGS
choice of classic hot or spicy soy, served with raw
vegetables, rogue valley creamery blue cheese dressing
or buttermilk dill dressing
half order | 12
full order | 20

soups & salads

add grilled chicken | 9
add blackened steak tips | 11
add king salmon | 19

RAZOR CLAM CHOWDER | 10
applewood smoked bacon, celery, gold potato, thyme, cream

LITTLE GEM GREENS | 11
medjool dates, papitas, radish, honey vinaigrette **vg/gf**

CAESAR | 13
romaine, white anchovy, lemon, parmesan, garlic croutons

BUTTER LETTUCE | 15
strawberry, avocado, cucumber, marcona almond, banyuls
vinaigrette **df/gf**

YELLOWTAIL TUNA NICOISE | 18
new potato, haricot vert, nicoise olives, pickled onion,
soft boiled egg*, cherry tomato, malt vinaigrette **df**

SWEET WATERS COBB | 19
grilled chicken, applewood smoked bacon, crunchy greens,
sweet corn, boiled egg*, cherry tomato, avocado, green onion,
blue cheese vinaigrette **gf**

handhelds served with fries
sub. caesar salad or little gem greens | 3
add crispy smoked pork belly | 5
add avocado/bacon/fried egg* | 3 each

SWEET WATERS BURGER | 19
tillamook extra sharp cheddar, butter lettuce, pickled red
onion, tomato, dijonnaise, potato bun

GRILLED CHICKEN SANDWICH | 19
garlic marinated chicken breast, applewood smoked bacon,
pesto aioli, tomato, butter lettuce, potato bun

PORTOBELLO SANDWICH | 17
hummus, red pepper, zucchini, portobello, pesto aioli,
arugula, ciabatta bun **vg**

FISH & CHIPS | 20
beer battered pacific cod, dill remoulade, lemon, coleslaw

large plates

CHINOOK SALMON | 35
english pea, salt potato, tomato raisin, charred lemon **gf**

PENNE ARRABIATA | 23
artichoke, red peppers, caper, crushed san marzanos tomato,
basil, parmesan **vg**

ESPELETTE ROASTED HALF CHICKEN | 31
heirloom potato confit, pole beans, beech mushroom, pickled
fresno, rosemary reduction **gf**

SNAKE RIVER FARM'S KUROBUTA PORK | 35
bone-in chop, honey polenta, collards, preserved apricot,
grain mustard **gf**

STEAK FRITES
shoestring fries, garlic aioli **gf**
10oz riverbend ranch prime striploin | 36
8oz snake river farms wagyu striploin | 43

RIVERBEND RANCH PRIME BEEF STEAKS
hand cut and char grilled, served with choice of one side **gf**
12oz ribeye | 55
16oz ribeye | 63

sides | 7

GOLD POTATO PUREE | TRUFFLE FRITES
ASPARAGUS | CRISPY BRUSSELS
SIDE SALAD caesar, little gem greens, butter lettuce

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.*

cocktails

CASCADIA | 13

vodka, rosé, aperol, marionberry, peach, lemon

KING TIDE | 14

planteray 3 stars rum, mezcal, passionfruit liquor, egg white*, lime

SPRING REVERIE | 12

vodka, rhubarb liquor, aperol, aquavit, lemon

SMOKE ON THE WATER | 15

rittenhouse rye, averna, douglass fir brandy, benedictine, alder smoke

SAGE & STONE | 13

gin, luxardo maraschino, citrus, herbed simple

COCOMELON | 12

blanco tequila, cucumber, coconut, lime, midori float

KENTUCKY COSMOS | 13

old forester 100, cointreau, pomegranate, vanilla, lemon

BUD BREAK | 12

vodka, genepy herbaceous liquor, lemon, cava

JAMROCK | 14

dr. bird & smith & cross jamaican rum, campari, banana liquor

NON ALCOHOLIC

ARCADIA | 11

wilderton aperitivo, pomegranate, pineapple, ginger beer, lime

TITANIA | 11

seedlip ‘garden’, cucumber, lemon, soda

JACKELOPE | 11

seedlip ‘agave’, blood orange, lava salt rim, lime

SUNDOWNER | 11

seedlip ‘citrus’, wilderton aperitivo, lemon

wine by the glass | bottle

SPARKLING

ARGYLE SPARKLING VINTAGE BRUT 2019 | 14 | 50

Dundee, OR

ANNE AMIE AMRITA SPARKLING PINK WINE | 13 | 46

Carlton, OR

WHITE & ROSÉ

HOUSE WHITE | 10 | 35

the bar’s current special

AMEAL OAKED VINHO VERDE | 12 | 42

Minho, Portugal

RAPTOR RIDGE PINOT GRIS | 12 | 42

Newberg, OR

SOLENA CHARDONNAY | 14 | 50

Yamhill, OR

SANROME ‘TERRE ALFIERI’ ARNEIS | 14 | 50

Sicily, Italy

OISO SAUVIGNON BLANC | 14 | 50

Loire, France

RED

HOUSE RED | 10 | 35

the bar’s current special

WILLAJORY PINOT NOIR | 12 | 42

Rickreall, OR

LES DAUPHIN CÔTES DU RHÔNE | 11 | 40

Côtes du Rhône, France

ESPORAO ASSOBBIO RED BLEND | 12 | 42

Douro, Portugal

BTR ‘THE CHIEF’ CABERNET SAUVIGNON | 16 | 60

Columbia Valley, WA

TORREMORON TEMPRANILLO | 13 | 46

Ribera del Duero, Spain