

Two Rivers

restaurant & bar

starters

WARM CINNAMON ROLLS

Cream Cheese Royal Icing, Candied Pecans, Dried Cherries. \$10

HOUSE MADE BLUEBERRY MUFFINS

Lemon Royal Icing, Fresh Blueberries \$10

WHIPPED GOAT CHEESE

Strawberry, Arugula, Balsamic, Toasted Baguette \$13

MUSHROOM TARTS

Pastry Crust, Assorted Mushrooms, Herbs, Sherry, Cream \$14

BURNT ENDS POUTINE

*French Fries Topped w/ Cheese Curds, Smoked Brisket,
Rich Beef Gravy, Pickled Red Onion \$14*

SEASONAL SOUP

Ask your Server for Details Cup \$6 Bowl \$8

salads

HOUSE CHOPPED SALAD

*Chopped Romaine & Iceberg Lettuces, Tomato, Egg, Bacon,
Red Onion, Carrot, Cucumber, Cheddar Cheese,
Croutons, Choice of Dressing \$10*

STRAWBERRY SPINACH SALAD ^{GF}

*Baby Spinach, Strawberries, Blue Cheese, Toasted Almonds,
Lemon Poppyseed Vinaigrette \$14*

SOUTHWEST SALAD

*Mixed Greens, Corn Salad, Red Onion, Cheddar Cheese, Southwest Ranch,
Cilantro, Fried Tortilla Strips \$14*

*Add: Grilled Chicken \$7 Aukra Salmon \$12 Grilled Creole Shrimp \$10
Flat Iron Steak* \$14 Fried Chicken Breast \$7*

THANK YOU FOR DINING WITH US!!!

brunch mains

ALL AMERICAN BREAKFAST

Two Eggs Any Style, Bacon, Breakfast Potatoes, Sourdough Toast \$13*

CORNER BEEF HASH

Fried Potatoes, Onion, Red Pepper, Sunny Side Up Eggs, Dijon Aioli,
Sourdough Toast \$15*

CHICKEN AND WAFFLES

*Our Fried Chicken over Waffles w/ Blueberry Maple Syrup
w/ Fresh Fruit \$17*

FRENCH TOAST

*Sourdough Bread, Bacon, Cinnamon, Vanilla,
Fresh Berries, Maple Syrup \$14*

BREAKFAST BURRITO

*Scrambled Eggs, Sausage, Cheddar Cheese, Black Beans
w/ Ranchero Sauce and Corn Relish \$15*

AVOCADO TOAST

*Toasted Sourdough, Smashed Avocado, Tomato,
Fried Egg*, Everything Seasoning \$13*

**Consuming raw or under-cooked meat, eggs, poultry or seafood
increases your risk of contracting food-borne illness
GF Gluten Friendly V Vegan
Please let your server know if your table has food allergies.*

sandwiches

BREAKFAST BURGER*

*Angus Reserve Beef, w/ Bacon, Fried Egg, Dijonnaise,
Red Onion, Lettuce, Tomato, American Cheese,
Butter Toasted Bun w/ French Fries \$16*

BRUNCH CROISSANT

*Scrambled Eggs, Bacon, Tomato, Mayonnaise, American Cheese
w/ Breakfast Potatoes \$14*

THE REUBEN

*Thin Sliced Steaming Hot Corned Beef, Swiss Cheese, Sauerkraut,
1000 Island on Marbled Rye w/ House Made Chips \$16*

TURKEY CROISSANT

*Roasted Turkey, Lettuce, Tomato, Bacon, Provolone Cheese,
Avocado, Dijonnaise w/ House Made Chips \$15*

lunch mains

PORK CARNITAS BOWL ^{GF}

*Cilantro Rice, Black Beans, Roasted Corn, Pickled Red Onion,
Red Peppers, Sour Cream \$20*

THREE CHEESE TORTELLINI

*House Alfredo, Roasted Garlic, Spinach, Roasted Red Pepper,
Parmesan Cheese \$19
Add Grilled Chicken \$7*

SEARED AUKRA SALMON ^{GF}

Quinoa Salad, Arugula, Tomato, Feta Cheese, Avocado Dressing \$24

SPAGHETTI W/ MEATBALLS

*San Marzano Tomato Sauce, All Beef Meatballs,
Parmesan Cheese, Balsamic Reduction, Basil Pesto \$20*

ASIAN VEGETABLE BOWL ^V

*Stir Fried Vegetables, Crimini Mushrooms, Cucumber, Green Onion,
Sesame Seeds, Ginger Drizzle \$14
Add Seared Rare Tuna* \$12*

wines

SPARKLING

- Cava Brut Poema—Catalonia, Spain \$10/\$40
- Prosecco Cinzano—Veneto, Italy \$12/\$48
- Sparkling Wine Chandon Brut—Napa Valley, California \$14/\$56
- Champagne Brut Veuve Clicquot—Riem, France \$114

WHITES

- Riesling J. Lohr—Central Coast, California \$9/\$36
- Rosé Elouan - Oregon \$10/\$40
- Pinot Grigio Cantina Castelnuovo—Veneto, Italy \$8/\$32
- Sauvignon Blanc The Crossings—Marlborough, New Zealand \$10/\$40
- Sauvignon Blanc Honig—Napa Valley, California \$14/\$56
- Chardonnay Benziger—Sonoma, California \$9/\$36
- Chardonnay Joel Gott—Unoaked, St. Helena, California \$13/\$52
- Chardonnay Evolution—Willamette Valley, Oregon \$14/\$56
- Chardonnay Post and Beam—Napa Valley, California \$70
- Chardonnay J Vineyards—Russian River Valley, California \$80

REDS

- Pinot Noir Angels Ink—Central Coast, California \$12/\$48
- Merlot Chateau Ste. Michelle—Columbia Valley, Washington \$12/\$48
- Super Tuscan Villa Puccini—Tuscany, Italy \$13/\$52
- Red Blend Palisades by Joel Gott—St. Helena, California \$13/\$52
- Malbec Kaiken—Mendoza, Argentina \$10/\$40
- Cabernet Sauvignon Spellbound—Napa, California \$9/\$36
- Cabernet Sauvignon Broadside—Paso Robles, California \$12/\$48
- Cabernet Sauvignon Trim (zero sugar)—Napa, California \$13/\$52
- Cabernet Sauvignon The Calling—Alexander Valley, California \$18/\$72
- Cabernet Sauvignon Jordan—Alexander Valley, California \$115
- Cabernet Sauvignon Hall—Napa Valley, California \$125

bottles, cans, crafts & such

- White Claw Black Cherry \$6
- The Finnish Long Drink (zero sugar) \$6
- Blake’s Cider Original \$6
- Lost Coast Tangerine Wheat \$7
- Founder’s Rubaeus Raspberry Pale Wheat \$9
- Rhinegeist Bubbles Fruited Ale \$9
- New Belgium Fat Tire Ale \$7
- Sierra Nevada Pale Ale \$7
- War Pigs Foggy Geezer Hazy IPA \$9
- Rhinegeist Truth American IPA \$8
- Bell’s Two Hearted IPA \$8
- Fat Head’s Head Hunter IPA \$8
- Great Lakes Edmund Fitzgerald Porter \$6

domestics

- Blue Moon \$6
- Modelo \$6
- Budweiser \$7
- Bud Light \$6
- Michelob Ultra \$6
- Coors Light \$6
- Miller Lite \$6
- Redbridge Lager GF \$7
- Stella Artois \$7
- Stella Artois Liberté Non-alcoholic \$7

drafts

Ask your Server for Details

beverages

- Coke Products \$3 Hot Tea \$3 Iced Tea \$3
- Coffee \$4 Fresh Lemonade \$4

brunch cocktails

HOUSE BLOODY MARY \$10
Ketel One, Housemade Bloody Mary Mix, Green Olive

MIMOSA \$9
Poema Cava Brut, Fresh Orange Juice

PEACH BELLINI \$9
Cinzano Prosecco, Peach Liqueur

BRAMBLE \$11
Beefeater’s Gin, Creme de Mure, Fresh Lemon, Simple Syrup

craft cocktails

CLASSIC OLD FASHIONED \$10
Old Forester 100 Bourbon, Simple Syrup, Angostura Bitters, Luxardo Cherry

CUCUMBER GIMLET \$10
Hendrick’s Gin, Cucumber, Simple Syrup, Fresh Lime Juice

PERFECT MARGARITA \$12
Espolón Blanco, Orange Liqueur, Fresh Lemon & Lime Juice, Simple Syrup

APEROL SPRITZ \$11
The Botanist Dry Gin, Aperol, Fresh Lemon Juice, Sparkling Float

TEQUILA ESPRESSO MARTINI \$12
Cantera Negra Café, Watershed Nocino, White Chocolate Liqueur, Espresso

SPARKLING PALOMA \$11
Espolón Blanco, Sparkling Grapefruit, Salted Rim

draft cocktails

ROSÉ MARGARITA \$12
El Jimador Blanco, La Vielle Ferme Rosé, Fresh Lime, Agave, Strawberry Sugar Rim

PEACH WHISKEY SOUR \$11
Jim Beam, Peach Liqueur, Fresh Lemon, Simple Syrup, Peach Slices