

starters

TUSCAN BAKED GOAT CHEESE

Sundried Tomato, Fresh Herbs, Arugula, Balsamic, Honey \$13

SALT BREAD

*Housemade Buttery Bread, Lightly Salted,
w/ House Beer Cheese* \$12

MUSHROOM TARTS

*Pastry Crust, Assorted Mushrooms, Herbs, Sherry,
Cream, Balsamic Drizzle* \$14

HERB MARINATED BURRATA

*Pistachios, Dried Cherries, Apples, Olive Oil,
Toasted Baguette* \$16

SPINACH ARTICHOKE DIP

Panko Bread Crumbs, Cream Cheese, Toasted Baguette \$13

BURNT ENDS POUTINE

*French Fries Topped w/ Cheese Curds, Smoked Brisket,
Rich Beef Gravy, Pickled Red Onion* \$15

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* \$12

CLASSIC CAESAR SALAD

*Chopped Romaine Lettuce, Sourdough Croutons,
Parmesan Cheese, House Caesar Dressing* \$12

ROASTED BEET SALAD ^{GF}

*Red & Golden Beets, Arugula, Blood Orange Vinaigrette,
Goat Cheese, Toasted Pecans*, \$14

CATIE'S APPLE AVOCADO SALAD

*Mixed Greens, Apple, Cucumber, Avocado, Farro, Goat Cheese,
Creamy Avocado Dressing* \$15

Add: Grilled Chicken \$7 Norwegian Salmon \$12 Flat Iron Steak \$14
Seared Rare Tuna \$12 Fried Chicken Breast \$7 Grilled Creole Shrimp \$10*

Two Rivers

restaurant & bar

combos

SANDWICH CHOICES

*The Reuben, Ultimate BLAT,
or Turkey Croissant*

HALF SANDWICH & HALF SALAD

Choice of Sandwich and Choice of Salad \$15

HALF SANDWICH & SOUP

Choice of Sandwich and Cup or Bowl of Soup
\$14 or \$16

sides

QUINOA SALAD ^{GF}

*Quinoa, Feta Cheese, Cucumber,
Garbanzo Beans* \$6

SAUTÉED GREEN BEANS ^{GF}

Butter, Garlic, Shallots \$5

FRENCH FRIES

Roasted Garlic Aioli, Black Pepper \$7

MASHED POTATOES ^{GF}

Cream, Butter, Happiness \$6

HOUSEMADE CHIPS

Fried Daily \$4

*Housemade Dressings: Lemon Poppy
Vinaigrette, Creamy Balsamic,
Ranch, Blue Cheese, 1000 Island,
Creamy Avocado Lime, Caesar, Blood
Orange Vinaigrette*

sandwiches

THE REUBEN

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

FRENCH ONION BURGER*

*Caramelized Onions, Provolone, Swiss & Parmesan Cheeses,
Mayonnaise, Lettuce, Tomato, Butter Toasted Bun
w/ French Fries* \$16

FRIED CHICKEN SANDWICH

*Arugula Slaw, Muenster Cheese, Honey Thyme Aioli,
Pickled Carrots w/ Housemade Chips* \$14

TURKEY CROISSANT

*Roasted Turkey, Lettuce, Tomato, Bacon, Provolone Cheese,
Creamy Avocado Spread, Mayonnaise w/ Housemade Chips* \$15

ALL AMERICAN SMASH BURGER*

*Double Stacked w/ Grilled Onions, American Cheese,
Signature Sauce, Bacon, Lettuce, Tomato, Butter Toasted Bun
w/ French Fries* \$16

ULTIMATE BLAT

*Bacon, Lettuce, Creamy Avocado Spread, Tomato,
Mayonnaise, Toasted Sourdough
w/ Housemade Chips* \$14

Gluten Free Bun Available Upon Request \$4

lunch mains

PORK CARNITAS BOWL ^{GF}

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

SOUTHERN FRIED CHICKEN

*Fresh Green Beans, Mashed Potatoes, Cornbread,
Thyme Honey Butter, Pan Gravy* \$24

PORK SCHNITZEL

*Crispy Fried Pork Cutlet, Lemon Mustard Sauce,
Pickled Cabbage, Mashed Potatoes, Sautéed Green Beans* \$19

**Consuming raw or under-cooked meat, eggs, poultry or seafood increases your risk of
contracting food-borne illness ^{GF} Gluten Friendly ^V Vegan*

craft cocktails

CLASSIC OLD FASHIONED \$11

*Old Forester 100 Bourbon, Simple Syrup,
Angostura Bitters, Luxardo Cherry*

CUCUMBER GIMLET \$11

*Hendrick's Gin, Cucumber, Simple Syrup,
Fresh Lime Juice*

PERFECT MARGARITA \$13

*Espolón Blanco, Orange Liqueur,
Fresh Lemon and Lime, Simple Syrup*

ELDERFLOWER COSMOPOLITAN \$12

*Grey Goose Vodka, St. Germain, Orange
Liqueur, Cranberry, Lime, Simple Syrup*

TEQUILA ESPRESSO MARTINI \$13

*Cantera Negra Café, The Barker Company
Espresso Blend, Watershed Nocino, White
Chocolate Liqueur*

SPARKLING PALOMA \$12

*Espolón Blanco, Fresh Lime, Sparkling
Grapefruit, Salted Rim*

draft cocktails

BLOOD ORANGE MARGARITA \$12

*El Jimador Blanco Tequila, Blood Orange
Puree, Fresh Lime, Simple Syrup, Vanilla
Extract, Brown Sugar & Salt Rim*

BLUEBERRY VODKA COLLINS \$12

*Tito's Vodka, Orange Liqueur, Lemon Juice,
Blueberry Simple Syrup, Splash of Soda*

beverages

Coke Products \$3 Hot Tea \$3
Iced Tea \$3 Coffee \$4 Fresh Lemonade \$4
Hot Chocolate \$4 Orange Juice \$4

wines

SPARKLING

Brut Cava Poema—Catalonia, Spain \$10/\$40

Prosecco Tenuta Ca' Bolani—Friuli-Venezia Giulia, Italy \$11/\$44

Sparkling Wine Chandon Brut—Napa Valley, California \$14/\$56

Champagne Brut Veuve Clicquot—Riem, France \$114

WHITES

Moscato d'Asti Vietti—Piemonte, Italy \$10/\$40

Riesling J. Lohr—Central Coast, California \$9/\$36

Rosé Elouan—Oregon \$10/\$40

Pinot Grigio Cantina Castelnuovo—Veneto, Italy \$8/\$32

Sauvignon Blanc Matua—Marlborough, New Zealand \$10/\$40

Sauvignon Blanc Honig—Napa Valley, California \$14/\$56

Chardonnay Sea Sun—Coastal California \$9/\$36

Chardonnay Joel Gott—Unoaked, St. Helena, California \$13/\$52

Chardonnay Sonoma-Cutrer—Russian River Valley, California \$14/\$56

Chardonnay Post and Beam—Napa Valley, California \$70

Chardonnay J Vineyards—Russian River Valley, California \$80

REDS

Pinot Noir Rainstorm—Willamette Valley, Oregon \$10/\$40

Pinot Noir Böen—Sonoma/Monterey/Santa Barbara, California \$12/\$48

Merlot Chateau Ste. Michelle—Columbia Valley, Washington \$12/\$44

Super Tuscan Villa Puccini—Tuscany, Italy \$13/\$52

Red Blend Threadcount—Coastal California \$13/\$52

Malbec Kaiken—Mendoza, Argentina \$10/\$40

Cabernet Sauvignon Spellbound—Napa, California \$9/\$36

Cabernet Sauvignon Beringer Knight's Valley—Sonoma, California \$12/\$48

Cabernet Sauvignon The Calling—Alexander Valley, California \$20/\$80

Cabernet Sauvignon Jordan—Alexander Valley, California \$115

Cabernet Sauvignon Hall—Napa Valley, California \$125

bottles, cans, craft & such

High Noon Passionfruit GF \$6

White Claw Black Cherry \$6

The Finnish Long Drink (zero sugar) \$6

Lost Coast Tangerine Wheat \$7

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

Stella Artois \$7

Corona Mexican Lager \$6

Corona Non-Alcoholic \$6

Sibling Revelry Olly Olly Pale Ale GF \$7

drafts

Ask your Server for Details

20% gratuity added to large parties of eight or more

THANK YOU FOR DINING WITH US!!!