

Two Rivers

restaurant & bar

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

OVEN ROASTED BRUSSELS SPROUTS *GF*

Creamy Feta Spread, Almonds, Red Bell Peppers,
w/ Maple Drizzle \$13

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

ROASTED BEET SALAD *GF*

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

Housemade Dressings: Lemon Poppy Vinaigrette, Creamy Balsamic, Ranch, Blue Cheese, 1000 Island, Creamy Avocado Lime, Caesar, Blood Orange Vinaigrette
Add: Grilled Chicken \$7 Norwegian Salmon \$12 Flat Iron Steak* \$14 Fried Chicken Breast \$7 Grilled Creole Shrimp \$10 Seared Rare Tuna* \$12

CLASSIC CAESAR SALAD

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

CATIE'S APPLE AVOCADO SALAD

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

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

mains

PORK CARNITAS BOWL *GF*

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

SEARED NORWEGIAN SALMON *GF*

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

SOUTHERN FRIED CHICKEN

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

YAKI UDON NOODLES *V*

Bok Choy, Carrot, Onion, Red Bell Peppers,
Sesame Seeds, Garlic Soy Sauce \$15
Add Seared Rare Tuna* \$12

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

CHICKEN PENNE ALLA VODKA

Grilled Chicken Breast, Parmesan Cheese, Fresh
Herbs & Toasted Bread \$21

GRILLED FLAT IRON STEAK FRITES*

French Fries, Arugula, Roasted Garlic Aioli \$29

YANKEE POT ROAST

Red Wine Gravy, Mashed Potatoes, Root Vegetables,
Fresh Green Beans, Crispy Fried Onions \$23

THREE CHEESE TORTELLINI

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

PORK SCHNITZEL

Crispy Fried Pork Cutlet, Lemon Mustard Sauce,
Pickled Cabbage, Mashed Potatoes, Sauteed Green Beans \$19
20% gratuity will be added to large parties of eight or more

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

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

PERFECT MARGARITA \$13

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

ELDERFLOWER COSMOPOLITAN \$12

Grey Goose Vodka, St. Germain, Orange Liqueur, Cranberry, 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, Fresh Lemon, 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*

premium cocktails

THE LAST WORD \$17

Vim & Petal Gin, Green Chartreuse, Luxardo Maraschino Liqueur

AVIATION \$16

Beefeater's Gin, Crème de Violette, Fresh Lemon, Luxardo Maraschino Liqueur

FRENCH MARTINI \$17

Grey Goose Vodka, Chambord, Pineapple

GRAND MANHATTAN \$14

Buffalo Trace Bourbon, Grand Marnier, Amaro Nonino, Orange Bitters

Ask Your Server About Our Premium Bourbon & Tequila Options

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

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

THANK YOU FOR DINING WITH US!!!