

# Two Rivers

restaurant & bar

## starters

### WARM CINNAMON ROLLS

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

### TUSCAN BAKED GOAT CHEESE

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

### MUSHROOM TARTS

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

### 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*

### CATIE'S APPLE AVOCADO SALAD

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

### ROASTED BEET SALAD

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

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

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

## brunch mains

### ALL AMERICAN BREAKFAST

*Two Eggs Any Style\*, Bacon, Breakfast Potatoes, Sourdough Toast \$14*

### CORNED 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/ Apple Maple Syrup  
w/ Fresh Fruit \$17*

### FRENCH TOAST

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

### BISCUITS AND GRAVY

*House Made Buttermilk Biscuits topped w/ Fried Egg\*,  
Creole Sausage Gravy & Honey Drizzle \$12*

### 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*

## sandwiches

### BREAKFAST BURGER\*

*Bacon, Fried Egg\*, Mayonnaise, 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 Hot Corned Beef, Swiss Cheese, Sauerkraut,  
1000 Island on Marbled Rye w/ Housemade Chips \$16*

### TURKEY CROISSANT

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

## lunch mains

### PORK CARNITAS BOWL <sup>GF</sup>

*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 NORWEGIAN SALMON <sup>GF</sup>

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

### CHICKEN PENNE ALLA VODKA

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

### YAKI UDON NOODLES <sup>V</sup>

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

THANK YOU FOR DINING WITH US!!!

## 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*

## beverages

*Coke Products \$3 Hot Tea \$3 Iced Tea \$3 Coffee \$4*

*Fresh Lemonade \$4 Hot Chocolate \$4 Orange Juice \$4*

## brunch cocktails

**HOUSE BLOODY MARY \$11**

*Ketel One, Housemade Bloody Mary Mix, Green Olive & Lime*

**MIMOSA \$10**

*Poema Cava Brut, Fresh Orange Juice*

**PEACH BELLINI \$10**

*Tenuta Ca' Bolani Prosecco, Peach Liqueur*

**BRAMBLE \$12**

*Beefeater's Gin, Creme de Mure, Fresh Lemon, Simple Syrup*

## craft cocktails

**CLASSIC OLD FASHIONED \$11**

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

**CUCUMBER GIMLET \$11**

*Hendrick's Gin, Muddled 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*