

starters

WHIPPED GOAT CHEESE

Strawberry, Arugula, Balsamic, Toasted Baguette \$14

SALT BREAD

Housemade Buttery Bread Lightly Salted & served w/ House Beer Cheese \$13

MUSHROOM TARTS

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

HERB MARINATED BURRATA

Summer Tomato Salad, Balsamic, Basil 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 \$13

CLASSIC CAESAR SALAD

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

SOUTHWEST SALAD

Corn Salad, Red Onion, Tomato, Cheddar Cheese, Cilantro, Fried Tortilla Strips, Southwest Ranch \$15

CATIE'S APPLE AVOCADO SALAD

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

Add: Grilled Chicken \$7 Crispy Fried Chicken \$7

Faroe Island Salmon \$12 Flat Iron Steak* \$14

Grilled Creole Shrimp \$10 Seared Rare Tuna* \$12

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, Caesar, Ranch, Southwest Ranch, Blue Cheese, 1000 Island, Creamy Avocado Lime

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

CRISPY FRIED CHICKEN

Chimichurri Mayonnaise, Lettuce, Tomato, Butter Toasted Bun w/ Housemade Chips \$15

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

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

PORK SCHNITZEL

Crispy Fried Pork Cutlet, Lemon Mustard Sauce, Pickled Cabbage, Mashed Potatoes, Sauteéd 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 \$12

*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 Juice, Simple Syrup*

ELDERFLOWER COSMOPOLITAN \$12

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

TEQUILA ESPRESSO MARTINI \$13

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

SPARKLING PALOMA \$12

*Espolón Blanco, Sparkling Grapefruit,
Salted Rim*

draft cocktails

STRAWBERRY VODKA SMASH \$12

*Tito's Vodka, Strawberry Purée, Honey, Fresh
Lime, Soda Water*

WHITE PEACH SANGRIA \$12

*Pinot Grigio, Peach Liqueur, Fresh Lemon,
Simple Syrup, Sliced Fruit*

beverages

*Coke Products \$3 Hot Tea \$3
Iced Tea \$3 Coffee \$4 Fresh Lemonade \$4
Hot Chocolate \$4 Orange Juice \$5*

*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 \$70

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 \$105

Cabernet Sauvignon Hall—Napa Valley, California \$115

bottles, cans, craft & such

High Noon Passionfruit GF \$6

White Claw Black Cherry GF \$6

The Finnish Long Drink (zero sugar) GF \$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

Thank you for dining with us!!!