

Two Rivers

restaurant & bar

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

CRAB ROLL

Chilled Crab Salad on a Butter Toasted New England Bun w/ Micro Greens & Old Bay Aioli \$15

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

CATIE'S APPLE AVOCADO SALAD

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

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

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

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

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

mains

PORK CARNITAS BOWL GF

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

FAROE ISLAND SALMON GF

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

SOUTHERN FRIED CHICKEN

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

MEDITERRANEAN GRILLED VEGETABLE BOWL V

Zucchini, Yellow Squash, Eggplant, Red Onion, Portobello, Chimichurri, Romesco Sauce, Rice, Tomato, Balsamic Glaze \$16

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

OVEN ROASTED PORCHETTA

Slow-Roasted Pork Belly Rolled with a Pork Tenderloin, Herbs & Sundried Tomatoes. Served w/ Mashed Potatoes, Green Beans & Italian Salsa Verde \$23

THREE CHEESE TORTELLINI

Housemade Alfredo, Roasted Garlic, Spinach, Roasted Red Pepper, Parmesan Cheese \$20
Add Grilled Chicken \$7

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

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

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*

premium cocktails

THE LAST WORD \$17

*Vim & Petal Gin, Chartreuse,
Lime Juice, Maraschino Liqueur*

AVIATION \$16

*Beefeater's Gin, Crème de Violette,
Lemon, Luxardo*

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 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

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!!!