

Two Rivers

restaurant & bar

starters

WARM CINNAMON ROLLS

Cream Cheese Royal Icing, Pecans, Dried Cherries \$10

WHIPPED GOAT CHEESE

Strawberry, Arugula, Balsamic, Toasted Baguette \$14

MUSHROOM TARTS

*Pastry Crust, Assorted Mushrooms, Herbs,
Sherry, Cream \$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 \$13*

CATIE'S APPLE AVOCADO SALAD

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

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
Seared Rare Tuna* \$12 Grilled Creole Shrimp \$10 Flat Iron Steak* \$14*

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

20% gratuity will be added to large parties of eight or more

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/ Blueberry Maple Syrup
w/ Fresh Fruit \$17*

FRENCH TOAST

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

BISCUITS AND GRAVY

Housemade 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*

Thank you for dining with us!!!

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 GF

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

THREE CHEESE TORTELLINI

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

FAROE ISLAND SALMON GF

*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*

MEDITERRANEAN GRILLED VEGETABLE BOWL V

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

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

beverages

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

Fresh Lemonade \$4 Hot Chocolate \$4 Orange Juice \$5

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brunch cocktails

HOUSE BLOODY MARY \$11

Ketel One, Housemade Bloody Mary Mix, Green Olive

MIMOSA \$10

Poema Cava Brut, Fresh Orange Juice

PEACH BELLINI \$10

Cinzano Prosecco, Peach Liqueur

BRAMBLE \$12

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

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 & 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