

Two Rivers

restaurant & bar

starters

WARM CINNAMON ROLLS

Cream Cheese Royal Icing, Candied Pecans, Dried Cherries. \$9

SPINACH AND FETA QUICHE TARTLETS

Pastry Crust, Mixed Greens, Balsamic Reduction \$14

BAKED GOAT CHEESE

*Rich Tomato Sauce, Parmesan Cheese, Arugula,
Balsamic, Crisp Baguette \$12*

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 \$12*

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 \$10*

KALE AND SQUASH SALAD ^{GF}

*Parmesan Cheese, Pomegranate Seeds, Roasted Pepitas,
Balsamic Dressing \$14*

APPLE AVOCADO SALAD

*Mixed Greens, Goat Cheese, Farro, Cucumber, Gala Apples,
Toasted Almonds, Creamy Avocado Dressing \$14*

Add: Grilled Chicken \$6 Aukra Salmon \$10 Grilled Creole Shrimp \$10

Flat Iron Steak \$14 Fried Chicken Breast \$7*

brunch mains

ALL AMERICAN BREAKFAST

Two Eggs Any Style, Bacon, Breakfast Potatoes, Sourdough Toast \$11

BISCUITS AND GRAVY

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

CHICKEN AND WAFFLES

*Our Fried Chicken over Waffles w/ Cinnamon Apple Maple Syrup
w/ Fresh Fruit \$15*

FRENCH TOAST

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

BREAKFAST BURRITO

*Scrambled Eggs, Sausage, Cheddar Cheese, Black Beans
w/ Ranchero Sauce and Corn Relish \$14*

AVOCADO TOAST

*Toasted Sourdough, Smashed Avocado, Tomato,
Fried Egg, Everything Seasoning \$12*

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

GF Gluten Friendly V Vegan

Please let your server know if your table has food allergies.

sandwiches

BREAKFAST BURGER*

*Angus Reserve Beef, w/ Bacon, Fried Egg, Dijonnaise,
Red Onion, Lettuce, Tomato, American Cheese,
Butter Toasted Bun w/ French Fries \$15*

BRUNCH CROISSANT

*Scrambled Eggs, Bacon, Tomato, Mayonnaise, American Cheese
w/ Breakfast Potatoes \$13*

THE REUBEN

*Thin Sliced Steaming Hot Corned Beef, Swiss Cheese, Sauerkraut,
1000 Island on Marbled Rye w/ House Made Chips \$16*

TURKEY CROISSANT

*Roasted Turkey, Lettuce, Tomato, Bacon, Provolone Cheese,
Avocado, Dijonnaise w/ House Made Chips \$14*

lunch mains

PORK CARNITAS BOWL ^{GF}

*Cilantro Rice, Black Beans, Roasted Corn, Pickled Red Onion,
Red Peppers, Sour Cream \$18*

THREE CHEESE TORTELLINI

*House Alfredo, Roasted Garlic, Spinach, Roasted Red Pepper,
Parmesan Cheese \$18
Add Grilled Chicken \$6*

SEARED AUKRA SALMON ^{GF}

Quinoa Salad, Arugula, Tomato, Feta Cheese, Avocado Dressing \$22

SPAGHETTI W/ MEATBALLS

*San Marzano Tomato Sauce, All Beef Meatballs,
Parmesan Cheese, Balsamic Reduction, Basil Pesto \$19*

ASIAN VEGETABLE BOWL ^V

*Stir Fried Vegetables, Crimini Mushrooms, Cucumber, Green Onion,
Sesame Seeds, Ginger Drizzle \$14
Add Seared Rare Tuna* \$12*

wines sparkling

Cava Brut Poema—Catalonia, Spain \$10/\$38

Prosecco Cinzano—Veneto, Italy \$12/\$44

Sparkling Wine Chandon Brut—Napa Valley, California \$14/\$48

Champagne Brut Veuve Clicquot—Riem, France \$114

whites

Riesling J. Lohr—Central Coast, California \$9/\$36

Rosé La Vieille—Rhône, France \$8/\$38

Pinot Grigio Cantina Castelnuovo—Veneto, Italy \$8/\$34

Sauvignon Blanc The Crossings—Marlborough, New Zealand \$10/\$38

Sauvignon Blanc Homig—Napa Valley, California \$14/\$48

Chardonnay Benziger—Sonoma, California \$9/\$36

Chardonnay Joel Gott—Unoaked, St. Helena, California \$13/\$46

Chardonnay Evolution—Willamette Valley, Oregon \$14/\$48

Chardonnay Post and Beam—Napa Valley, California \$70

Chardonnay J Vineyards—Russian River Valley, California \$80

reds

Pinot Noir Angels Ink—Central Coast, California \$12/\$44

Merlot Chateau Ste. Michelle—Columbia Valley, Washington \$12/\$44

Super Tuscan Villa Puccini—Tuscany, Italy \$13/\$46

Red Blend Palisades by Joel Gott—St. Helena, California \$13/\$46

Malbec Kaiken—Mendoza, Argentina \$10/\$38

Cabernet Sauvignon Spellbound—Napa, California \$9/\$36

Cabernet Sauvignon Broadside—Paso Robles, California \$12/\$44

Cabernet Sauvignon Trim (zero sugar)—Napa, California \$13/\$46

Cabernet Sauvignon The Calling—Alexander Valley, California \$18/\$72

Cabernet Sauvignon Jordan—Alexander Valley, California \$130

Cabernet Sauvignon Hall—Napa Valley, California \$140

bottles & cans crafts & such

White Claw Black Cherry \$6

Blake's Cider Original \$6

Lost Coast Tangerine Wheat \$7

Founder's Rubaeus Raspberry Pale Wheat \$9

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

Redbridge Lager GF \$7

Stella Artois \$7

Stella Artois Liberté Non-alcoholic \$7

drafts

Ask your Server for Details

beverages

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

Coffee \$4 Fresh Lemonade \$4

brunch cocktails

*HOUSE BLOODY MARY \$10
Ketel One, Housemade Bloody Mary Mix, Green Olive*

*MIMOSA \$9
Poema Cava Brut, Fresh Orange Juice*

*PEACH BELLINI \$9
Cinzano Prosecco, Peach Liqueur*

*BRAMBLE \$11
Beefeater's Gin, Creme de Mure, Fresh Lemon, Simple Syrup*

craft cocktails

*CLASSIC OLD FASHIONED \$10
Old Forester 100 Bourbon, Simple Syrup, Angostura Bitters, Luxardo Cherry*

*CUCUMBER GIMLET \$10
Hendrick's Gin, Cucumber, Simple Syrup, Fresh Lime Juice*

*PERFECT MARGARITA \$12
Espolón Blanco, Orange Liqueur, Fresh Lemon
and Lime Juice, Simple Syrup*

*APEROL SPRITZ \$11
The Botanist Dry Gin, Aperol, Fresh Lemon Juice, Sparkling Float*

*TEQUILA ESPRESSO MARTINI \$12
Cantera Negra Café, Watershed Nocino, White Chocolate Liqueur, Espresso*

draft cocktails

*GOLDEN APPLE MARGARITA \$12
Jose Cuervo Gold, Ohio Apple Cider, Fresh Lemon,
Simple Syrup, Cinnamon Sugar Rim*

*RED SANGRIA \$11
Blackberry Brandy, Merlot, Fresh Lemon,
Grenadine, Simple Syrup, Fresh Fruit*

THANK YOU FOR DINING WITH US!!!