

Two Rivers

restaurant & bar

starters

BAKED GOAT CHEESE

Crisp Baguette, Rosemary Honey, Citrus \$10

CRAB ROLL

Crispy Butter Toast, Micro Greens, Old Bay Aioli \$13

SPRING MUSHROOM TART

Pastry Crust, Assorted Mushrooms, Herbs, Leeks, Sherry, Cream \$11

TUNA CRUDO*_{-GF}

Quick Pickled Cucumber, Sesame, Caper Citrus Vinaigrette \$16

DAILY CHARCUTERIE PLATE

Assorted Meats, Cheeses, Nuts, Dried Fruit and Bread \$16

SHRIMP COCKTAIL_{-GF}

House Made Tomato Cocktail Sauce, Lemon, Old Bay Aioli, Roasted Garlic Aioli \$15

BURNT ENDS POUTINE

French Fries Topped w/ Cheese Curds, House Smoked Brisket, Rich Beef Gravy, Pickled Onion \$12

SEASONAL SOUP

Ask your Server for Details \$6

salads

HOUSE CHOPPED SALAD

Chopped Romaine and Iceberg Lettuces, Egg, Bacon, Carrots, Red Onion, Sour Dough Croutons, Choice of Dressing \$9

STRAWBERRY SPINACH SALAD_{-GF}

Baby Spinach, Strawberries, Blue Cheese, Toasted Almonds, Lemon Poppyseed Vinaigrette \$12

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce, Sour Dough Croutons, Parmigiano Reggiano, House Caesar Dressing \$10

APPLE AVOCADO SALAD

Mixed Greens, Goat Cheese, Farro, Cucumber, Gala Apples, Creamy Avocado Dressing \$13

Add: Grilled Chicken \$6 Aukra Salmon \$10 Flat Iron Steak \$14 Fried Chicken Breast \$7

sandwiches

THE REUBEN

Thin Sliced Steaming Hot Corned Beef, Sauerkraut, 1000 Island on Marbled Rye w/ House Made Chips \$15

FRENCH ONION BURGER*

Angus Reserve Beef, w/ Caramelized Onions, 3 Cheeses, Mayonnaise, Lettuce, Tomato, on a Garlic Toasted Bun w/ French Fries \$15

TURKEY CROISSANT

Roasted Turkey, Lettuce, Tomato, Bacon, Avocado, Dijonaise w/ house made Chips \$14

ALL AMERICAN BURGER*

Angus Reserve Beef, w/ Bacon, Dijonaise, Red Onion, Lettuce, Tomato, American Cheese, Garlic Toasted Bun w/ French Fries \$15

MEATBALL SUB

House Made Meatballs, Butter Toasted Hoagie Bun, Mozzarella and Parmigiano Reggiano, Pesto Mayonnaise, w/Arugula Salad \$14

mains

PORK CARNITAS BOWL

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

GRILLED NEW YORK STRIP*

Fresh Green Beans, Mashed Potatoes, Pickled Red Cabbage, Chimichurri \$36

SEARED AUKRA SALMON*

Quinoa, Arugula, Feta Cheese, Garbanzo Beans \$22

SOUTHERN FRIED CHICKEN

Fresh Green Beans, Mashed Potatoes, Cornbread, Thyme Honey Butter, Pan Gravy \$19

GARLIC FRIED SPAGHETTI W/ MEATBALLS

San Marzano Tomato Sauce, Tender Meatballs, Parmigiano Reggiano, Balsamic Reduction, Basil Pesto \$19

GRILLED FLAT IRON STEAK FRITES*

French Fries, Arugula, Roasted Garlic Aioli \$28

POZOLE BRAISED PORK RIB

Hominy, Red Chili Glaze, Radish Slaw, Cilantro \$20

SPINACH AND RICOTTA TORTELLINI

*House Alfredo, Roasted Garlic, Spinach, Roasted Red Pepper, Parmigiano Reggiano \$18
Add Grilled Chicken \$21*

SEARED TUNA BOWL

Julienne Vegetables, Cabbage, Sesame, Cilantro Rice, Green Onion and Ponzu Drizzle \$24

**Consuming raw or under-cooked meat, eggs, poultry or seafood increases your risk of contracting food-borne illness
-GF Gluten Friendly Please let your server know if your table has food allergies.*

wines

sparkling

<i>Brut Cava Poema</i> —Catalonia, Spain	\$10/\$38
<i>Prosecco Cizano</i> —Veneto, Italy	\$12/\$44
<i>Sparkling Wine Chandon Brut</i> —Napa Valley California	\$14/\$48

whites

<i>Rose La Vieille</i> —Rhône, France	\$8/\$38
<i>Pinot Grigio Cantina Castelnovo</i> —Veneto, Italy	\$8/\$34
<i>Sauvignon Blanc The Crossings</i> —Marlborough, New Zealand	\$10/\$38
<i>Sauvignon Blanc Honig</i> —Napa Valley California	\$14/\$48
<i>Chardonnay Benzinger</i> —Sonoma California	\$9/\$36
<i>Chardonnay Donati</i> —Sisters Forever, Central Coast, California	\$12/\$44
<i>Chardonnay Joel Gott</i> —Unoaked, St. Helena, California	\$13/\$46
<i>Chardonnay Evolution</i> —Willamette Valley, Oregon	\$14/\$48

reds

<i>Pinot Noir Angels Ink</i> —Central Coast, California	\$12/\$44
<i>Merlot Chateau Ste. Michelle</i> —Columbia Valley, Washington	\$12/\$44
<i>Super Tuscan Villa Puccini</i> —Tuscany, Italy	\$13/\$46
<i>Red Blend Palisades by Joel Gott</i> —St. Helena, California	\$13/\$46
<i>Malbec Kaiken</i> —Mendoza, Argentina	\$10/\$38
<i>Cabernet Sauvignon Spellbound</i> —Napa, California	\$9/\$36
<i>Cabernet Sauvignon Broadside</i> —Paso Robles, California	\$12/\$44
<i>Cabernet Sauvignon Trim (zero sugar)</i> —Napa, California	\$13/\$46
<i>Cabernet Sauvignon The Calling</i> —Alexander Valley, California	\$18/\$72

bottles and cans craft and such

<i>White Claw Black Cherry</i>	\$6
<i>Blake's Cider Original</i>	\$6
<i>Lost Coast Tangerine Wheat</i>	\$7
<i>Founder's Rubeus Raspberry Pale Wheat</i>	\$9
<i>Rhinegiest Bubbles Fruited Ale</i>	\$9
<i>New Belgium Fat Tire Ale</i>	\$7
<i>Sierra Nevada Pale Ale</i>	\$7
<i>War Pigs Foggy Geezer Hazy IPA</i>	\$9
<i>Rhinegiest Truth American IPA</i>	\$8
<i>Bell's Two Hearted IPA</i>	\$8
<i>Fat Head's Head Hunter IPA</i>	\$8
<i>Great Lakes Edmund Fitzgerald Porter</i>	\$6

domestics

<i>Blue Moon</i>	\$6
<i>Modelo</i>	\$6
<i>Budweiser</i>	\$7
<i>Bud Light</i>	\$6
<i>Michelob Ultra</i>	\$6
<i>Coors Light</i>	\$6
<i>Miller Lite</i>	\$6
<i>Stella Artois NA</i>	\$7

drafts

Ask your Server for Details

craft cocktails

CLASSIC OLD FASHIONED

Bulleit Bourbon, Simple Syrup, Angostura Bitters, Luxardo Cherry \$10

CUCUMBER GIMLET

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

MOJITO

Bacardi Light Rum, Fresh Mint, Simple Syrup, Fresh Lime Juice \$10

PERFECT MARGARITA

Monte Alban Silver Tequila, Orange Liqueur, Fresh Lemon and Lime Juice, Simple Syrup \$10

APEROL SPRITZ

Drumshanbo Gin, Aperol, Fresh Lemon Juice, Sparkling Float \$11

ESPRESSO MARTINI

Cantera Negra Café, Watershed Nocino, White Chocolate Liqueur, Espresso \$12

draft cocktails

BLACKBERRY MARGARITA

Casamigos Mezcal, Agave Nectar, Blackberry Purée, Fresh Lime Juice, Thyme \$11

STRAWBERRY VODKA SMASH

Tito's Vodka, Strawberry Purée, Honey, Fresh Lime, Soda Water \$10

beverages

<i>Coke Products</i>	\$3	<i>Iced Tea</i>	\$3
<i>Daily Agua Fresca</i>	\$4	<i>Hot Tea</i>	\$3
<i>Fresh Lemonade</i>	\$4	<i>Coffee</i>	\$4

sides

QUINOA SALAD

Quinoa, Arugula, Feta Cheese, Garbanzo Beans \$5

SAUTÉED GREEN BEANS

Butter, Garlic, Shallots and White Wine \$4

FRENCH FRIES

Roasted Garlic Aioli and Black Pepper \$5

MASHED POTATOES

Cream, Butter and Happiness \$5

RED POZOLE

Hominy, Radish Slaw and Cilantro \$4

desserts

BROWN BUTTER BLACKBERRY TART

w/ Spiced Whipped Cream \$7

FLOURLESS CHOCOLATE CAKE

w/ Vanilla Ice cream and Fresh Berry Sauce \$7

WARM PEACH CRISP

w/ Vanilla Ice Cream \$7

House Made Daily

THANK YOU FOR DINING WITH US!!!