

# 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, w/ 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* Cup \$6 Bowl \$8

## salads

### HOUSE CHOPPED SALAD GF

*Chopped Romaine and Iceberg Lettuces, Egg, Bacon, Cheddar Cheese, Cucumber, 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, Swiss Cheese, 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, Butter Toasted Bun w/ French Fries* \$15

### TURKEY CROISSANT

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

### ALL AMERICAN BURGER\*

*Angus Reserve Beef, w/ Bacon, Dijonaise, Red Onion, Lettuce, Tomato, American Cheese, Butter 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

*Gluten Free Bun Available Upon Request \$4*

## 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 GF

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

### SOUTHERN FRIED CHICKEN

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

### 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

### SEARED TUNA BOWL GF

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

### THREE CHEESE TORTELLINI

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

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

### whites

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

### reds

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

### TEQUILA ESPRESSO MARTINI

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

## draft cocktails

### BLACKBERRY MEZCAL 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>Hot Tea</i>	\$3
<i>Iced Tea</i>	\$3	<i>Coffee</i>	\$4
<i>Fresh Lemonade</i>	\$4		

## sides

### QUINOA SALAD

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

### SAUTÉED GREEN BEANS

*Butter, Garlic, Shallots, White Wine* \$4

### FRENCH FRIES

*Roasted Garlic Aioli, Black Pepper* \$5

### MASHED POTATOES

*Cream, Butter, Happiness* \$5

## desserts

### BROWN BUTTER BLACKBERRY TART

*w/ Spiced Whipped Cream, Fresh Berry Sauce* \$7

### FLOURLESS CHOCOLATE CAKE <sup>GF</sup>

*w/ Vanilla Ice Cream, Chocolate Sauce* \$7

### WARM PEACH CRISP

*w/ Vanilla Ice Cream* \$7

Desserts House Made Daily

THANK YOU FOR DINING WITH US!!!