

## breakfast

### \*Valley River Inn Breakfast | 12

two Umpqua eggs, potatoes, ham, sausage or bacon and choice of toast

### \*Smoked Brisket Hash | 12

potatoes sautéed with peppers and onions, Umpqua eggs cooked your way covered in chipotle hollandaise topped with crispy onions and choice of toast

### Salmon Filet & Bagel | 18

house smoked Atlantic salmon with sweet and sour cucumbers, sliced tomatoes, onions, capers, and herbed cream cheese with a toasted bagel and side of fruit

### Biscuit and Sausage Gravy | 6

fresh bakery biscuits with house made gravy

### Healthy Bowl | 10

toasted pecans, shaved coconut, quinoa, honey Greek yogurt, fresh sliced apples and red grapes

## specialty omelets | 12

three eggs served with northwest style fried smashed potatoes and your choice of toast

### \*Greek Omelet

Spinach, mushrooms, tomatoes, Kalamata olives, and feta cheese

### \*Denver Omelet

ham, peppers, cheddar cheese and onions

## the delightful

### Maple Bacon Waffle | 12

maple infused waffle cooked with pecan bacon and topped with maple pecan butter and candied bacon

### Buttermilk Pancakes | 10

fresh off the griddle three hot cakes

**Add a fresh topping \$.99 each**

marionberries, blueberries, or chocolate chips

### Steel Cut Oatmeal | 8

Bob's Red Mill steel cut oats, served with chopped walnuts, golden raisins, brown sugar and fresh Umpqua cream

## sides

### seasonal assorted fruit

cup | 4 bowl | 6

### bacon, grilled ham, breakfast sausage | 6

### northwest grilled potatoes | 4

### two eggs, any style | 4

### bread Selections | 4

toast, English muffin, plain bagel



## In room dining

### breakfast served

Saturday & Sunday

6:30AM-11:00AM

### dinner served daily

5:00PM-10:00PM

### Delivery

\$5 Delivery Fee & 18% Service Charge will be applied

### Pick Up

Packaged to-go fashion and ready for you to pick up at Sweetwaters on the River restaurant. No additional charges applied

## beverages

### coffee, reg. decaf.

sml pot | 5 lg pot | 7

### hot tea

choice of English breakfast, chamomile, green tea, earl grey

sml pot | 5 lg pot | 7

### milk | almond, soy, whole, 2%

sml | 3 lg | 4

### minute maid fruit juice

choice of apple, orange or cranberry

sml | 3 lg | 4

### bottle water | 3

sparkling or still

### fresh brewed iced tea | 3

### assorted soft drinks | 3

coke, diet coke, sprite, barqs root beer

### energy drinks | 5

caffe monster vanilla, caffe monster mocha, monster energy, monster energy zero



Our menu proudly features locally sourced meats and fresh local seasonal produce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs,

may increase your risk of foodborne illness, especially if you have certain medical conditions.

# dinner

## starters\*

### Chicken Wings | 14

drums and wings, served with carrots, celery sticks, and blue cheese dressing  
Choice of: Mild, Medium, Hot, Spicy Rub Buffalo

### Beet & Carrot Hummus | 14

roasted red beet and heirloom carrots, organic garbanzo beans served with crisp vegetables and pita bread

### Charcuterie for Two | 19

assorted Tillamook cheese, cured meats, French baguette

## salads\*

add some protein

chicken 6 | bay shrimp 7 | salmon 9

make it a wrap | add 1  
choice of garlic herb or spinach

### Caesar Salad | 11

crispy romaine served with focaccia croutons, Caesar dressing and shaved parmesan

### Cobb on the River | 14

grilled chicken breast, crisp romaine lettuce, apple wood smoked bacon, hard boiled egg, scallions, bleu cheese, tomato, and avocado

### \*Grilled Salmon Salad | 21

grilled Atlantic salmon, mixed greens, grilled asparagus, roasted tomatoes, cucumbers, roasted red pepper, crispy artichokes, and basil Dijon vinaigrette

## handhelds\*

*all sandwiches come choice of sweet potato fries, French fries, house kettle chips*

### Northwest Turkey Club | 13

house smoked shredded turkey, crispy Applewood smoked bacon, fresh sliced tomato, crispy romaine, house signature aioli on rustic sourdough bread

### VRI BLT | 12

stacked Applewood smoked bacon, crispy lettuce, sliced heirloom tomatoes, mayo, on thick sliced brioche

### \*B.Y.O. Burger | 14

1/2 LB beef, patty with Sweetwater's signature sauce served on local Reality Bakery brioche roll., with lettuce, sliced tomato, sliced onion

**choice of cheese:** Tillamook's cheddar, smoked cheddar or pepper jack cheese

**add bacon 2**

## sweet treats | 6

three layer lemon cake

NY style cheese cake

vanilla bean crème brûlée

## entrees\*

### \*Angus Ribeye | 36

grilled to your liking, served with roasted garlic mashed potatoes and charred green beans

### Grilled Salmon | 32

Vancouver farmed salmon, served with wild rice tabbouleh, broccolini, charred baby tomato basil salad

### Risotto | 18

wild Oregon mushrooms, shaved parmesan cheese, drizzled with truffle oil

**add grilled chicken 6 or grilled shrimp 9**

## Wine & beer

### champagne & sparkling wine bottle

la marca prosecco 187ml | veneto | Italy 14

mumm brut 187ml | champagne | France 16

### whites & rose

Riesling | chateau ste. michelle 30

Pinot Gris | earth 30

Chardonnay | kendall jackson 32

Chardonnay | columbia winery 28

Rose | edna valley rose 30

### reds

Pinot Noir | erath 44

Merlot | columbia winery 32

Cabernet Sauvignon | Louis m. martini 46

### domestic | 5

Budweiser

Bud Light

Coors Light

Miller Lite

### Import | 6

Amstel Light

Corona

Heineken

### specialty & craft

Deschutes Mirror Pond | 7

Deschutes Black Butte Porter | 7

Widmer Hefeweizen | 6

Blue Moon | 6

Angry Orchard Cider | 6



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