

starters

CANDIED SLAB BACON W/ GOAT CHEESE
*Brown Sugar Cinnamon Goat Cheese, Maple Drizzle,
Green Onion, Paprika, Toasted Baguette \$15*

SALT BREAD
*Housemade Buttery Bread Lightly Salted
& served w/ House Beer Cheese \$13*

MUSHROOM TARTS
*Pastry Crust, Assorted Mushrooms, Herbs,
Sherry, Cream \$14*

SMOKED SALMON CROSTINI
*Dill Cream Cheese, Quick Pickled Cucumber,
Fried Capers, Toasted Baguette \$15*

SPINACH ARTICHOKE DIP
*Panko Bread Crumbs, Cream Cheese,
Toasted Baguette \$13*

LOADED PULLED PORK FRIES
*Cheddar Cheese, Pulled Pork, Pickled Red Onion,
Horseradish Mayonnaise, Housemade Barbecue Sauce \$15*

SEASONAL SOUP
Ask your Server for Details Cup \$6 Bowl \$8

combos

SANDWICH CHOICES
*The Reuben, Ultimate BLAT,
or Turkey Melt*

HALF SANDWICH & HALF SALAD
Choice of Sandwich and Choice of Salad \$15

HALF SANDWICH & SOUP
*Choice of Sandwich and Cup or Bowl of Soup
\$14 or \$16*

Two Rivers

restaurant & bar

salads

HOUSE CHOPPED SALAD
*Chopped Romaine & Iceberg Lettuces,
Tomato, Egg, Bacon, Red Onion, Carrot,
Cucumber, Cheddar Cheese,
Croutons, Choice of Dressing \$13*

FALL HARVEST SALAD
*Roasted Sweet Potatoes, Roasted Chickpeas, Apple,
Dried Cherries, Candied Pecans, Goat Cheese,
Miso Vinaigrette, Mixed Greens \$15*

CLASSIC CAESAR SALAD
*Chopped Romaine Lettuce,
Sourdough Croutons, Parmesan Cheese,
House Caesar Dressing \$12*

BEET SALAD
*Roasted Red Beets, Arugula,
Goat Cheese, Toasted Almonds,
Blood Orange Vinaigrette \$15*

*Add: Grilled Chicken \$7 Crispy Fried Chicken \$7
Faroe Island Salmon \$12 Flat Iron Steak* \$14
Grilled Creole Shrimp \$10 Seared Rare Tuna* \$12*

*Housemade Dressings: Lemon Poppy Vinaigrette,
Creamy Balsamic, Caesar, Ranch, Miso Vinaigrette,
Blue Cheese, 1000 Island, Blood Orange Vinaigrette*

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

sandwiches

THE REUBEN
*Thin Sliced Hot Corned Beef, Swiss Cheese, Sauerkraut,
1000 Island on Marbled Rye w/ Housemade Chips \$16*

FRENCH ONION BURGER*
*Caramelized Onions, Provolone, Swiss & Parmesan Cheeses,
Mayonnaise, Lettuce, Tomato, Butter Toasted Bun
w/ French Fries \$16*

TURKEY MELT
*Warm Roasted Turkey, Provolone, Lettuce,
Tomato, Mayonnaise, Toasted Sourdough
w/ Housemade Chips \$15*

ALL AMERICAN SMASH BURGER*
*Double Stacked w/ Grilled Onions, American Cheese,
Signature Sauce, Bacon, Lettuce, Tomato,
Butter Toasted Bun w/ French Fries \$16*

ULTIMATE BLAT
*Bacon, Lettuce, Creamy Avocado Spread, Tomato,
Mayonnaise, Toasted Sourdough
w/ Housemade Chips \$14*

Gluten Free Bun Available Upon Request \$4

lunch mains

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

SOUTHERN FRIED CHICKEN
*Sautéed Green Beans, Mashed Potatoes, Cornbread,
Thyme Honey Butter, Pan Gravy \$24*

PORK SCHNITZEL
*Crispy Fried Pork Cutlet, Lemon Mustard Sauce,
Pickled Cabbage, Mashed Potatoes, Sautéed Green Beans \$19*

YANKEE POT ROAST
*Red Wine Gravy, Mashed Potatoes, Root Vegetables,
Sautéed Green Beans, Crispy Fried Onions \$24*

craft cocktails

PUMPKIN CREAM MARTINI \$13
OYO Honey Vanilla Bean Vodka,
Pumpkin Liqueur, Amoretto Disarrano

FALL SPICED RUM MULE \$12
Captain Morgan Spiced Rum, St. Elizabeth
Allspice Dram, Lemon Juice,
Simple Syrup, Topped w/ Ginger Beer

CLASSIC OLD FASHIONED \$13
Old Forester 100 Bourbon, Simple Syrup,
Angostura Bitters, Luxardo Cherry

CUCUMBER GIMLET \$12
Hendrick's Gin, Cucumber, Simple Syrup,
Fresh Lime Juice

PERFECT MARGARITA \$13
Espolón Blanco, Orange Liqueur,
Fresh Lemon & Lime Juice, Simple Syrup

ESPRESSO MARTINI \$13
Cantera Negra Café Agave Spirit,
Espresso Blend, Watershed Nocino,
White Chocolate Liqueur

CRANBERRY MARTINI \$12
Vim & Petal Gin, Sage Simple Syrup,
Cranberry Juice, Fresh Lemon Juice

RED WINE SANGRIA \$12
Cabernet Sauvignon, Blackberry Brandy,
Orange Liqueur, Lemon Juice, Simple Syrup

beverages

Coke Products \$3 Hot Tea \$3
Iced Tea \$3 Coffee \$4 Fresh Lemonade \$4
Hot Chocolate \$5 Orange Juice \$5

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

wines

SPARKLING

Brut Cava Poema—Catalonia, Spain \$11/\$42
Prosecco Tenuta Ca' Bolani—Friuli-Venezia Giulia, Italy \$12/\$46
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—Bonny Doon \$10/\$40
Pinot Grigio Cantina Castelnuovo—Veneto, Italy \$9/\$34
Sauvignon Blanc Matua—Marlborough, New Zealand \$10/\$40
Sauvignon Blanc Honig—Napa Valley, California \$14/\$56
Chardonnay Sea Sun—Coastal California \$10/\$38
Chardonnay Sonoma-Cutrer—Russian River Valley, California \$14/\$56
Chardonnay J Vineyards—Russian River Valley, California \$70

REDS

Red Blend Cuveé Juveniles Torbreck—Barossa Valley Australia \$16/\$64
Pinot Noir Angels Ink—Central Coast, California \$12/\$44
Cabernet Sauvignon Broadside—Paso Robles, California \$13/\$52
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
Red Blend Threadcount—Coastal California \$13/\$52
Malbec Kaiken—Mendoza, Argentina \$10/\$40
Cabernet Sauvignon Spellbound—Napa, California \$10/\$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

Thank you for dining with us!!!

bottles, cans & such

White Claw Black Cherry GF \$6
Seventh Son Super Lemon Shake-Up w/ Vodka \$8
Lost Coast Tangerine Wheat \$7
New Belgium Fat Tire Ale \$7
Sierra Nevada Pale Ale \$7
War Pigs Foggy Geezer Hazy IPA \$9
Fat Head's Head Hunter IPA \$8

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

drafts

Ask your Server for Details

sides

ROASTED BRUSSELS SPROUTS GF
Crumbled Feta, Maple Drizzle, Bell Pepper,
Toasted Almonds \$8

SAUTÉED GREEN BEANS GF
Butter, Garlic, Shallots \$6

FRENCH FRIES
Roasted Garlic Aioli, Black Pepper \$7

MASHED POTATOES GF
Cream, Butter, Happiness \$6

HOUSEMADE CHIPS
Fried Daily \$4