



**RIVERTAP**



**"Showcasing local foods, hand crafted beers,  
wines and spirits of the Columbia Basin"**

*Established 2009 in The Columbia River Gorge  
The Dalles*

**Go with the flow.**



# RIVERTAP

## SPECIALTY COCKTAILS

### RASPBERRY LEMON DROP MARTINI

Our #1 selling martini made with house infused raspberry vodka, fresh house made raspberry-lemon purée shaken and rimmed with raspberry sugar. 10

### BLACK FOREST BOURBON MARTINI

Dessert in a glass... Burnside RSV bourbon, maraschino liqueur and dark crème de cacao come together with a splash of cream and a layer of our house made vanilla whip cream. 10

### SNOWBALL MARTINI

A sweet treat from your childhood now in an adult version. Vanilla vodka, light crème de cacao, coconut purée and cream all shaken together and served up in a chocolate drizzled martini glass with toasted coconut on top. 8

### OATMEAL COOKIE MARTINI

This silky-smooth drink takes you back to Grandma's kitchen! Rumchata, vanilla vodka, and Kahlua served over Myer's rum-soaked raisins. 10

### CARAMEL MACCHIATO

This afternoon pick me up will satisfy your sleepy taste buds. Smirnoff Kissed Caramel vodka meets dark crème de cacao, cream and iced coffee. All served up in a frothy pint glass with a dollop of house made vanilla whip cream and caramel sauce. 10

### ROSEMARY POMME POMME

Sweet meets savory... Portland Potato vodka, house infused rosemary simple syrup and pomegranate schnapps shaken together. Served in a martini glass with a fresh rosemary sprig. 9

### SALTED CARAMEL WHITE RUSSIAN

A new twist on an old favorite combines Smirnoff Kissed Caramel vodka, Kahlua and cream. Finished with caramel sauce and flaky sea salt. 10

### SUGAR PLUM MARTINI

The sugar plum fairies all came together and made a cocktail of raspberry vodka, blueberry vodka, peach schnapps, sweet n sour and blackberry purée. Served up in a sugar rimmed martini glass with sugar coated blackberries. 8

### RIVERTAP WINTER MARGARITA

It's all about the fresh muddled fruit, tequila reposado, hazelnut liqueur, cinnamon, apple cider and agave.

Served over ice in a pint glass and finished with an orange slice and cinnamon stick. 10

**Class it up to a Cadillac Margarita-** Grand Gala liquor and top shelf tequila of your choice +4

### THE EPIC BLOODY STEIN

Our colossal 26oz Bloody Mary. Made with house infused Bloody Mary vodka with 8 herbs and spices, Lyle Style spicy mix, hickory smoked bacon and a mountain of pickled veggies. 15

### POMEGRANATE MULE

Winter calls for whiskey and that's just what you will love about this twist on a classic Moscow mule. Jameson Irish whiskey meets pomegranate juice and ginger beer, served up in a classic copper mug. 12

## HOT DRINKS

### MEXICAN HOT CHOCOLATE

A must have! Cruzan 151 lit on fire, toasted cinnamon, Abuelita Mexican hot chocolate and Rumchata served in a mug topped with house made vanilla whip cream and a cinnamon stick. 10

### IRISH COFFEE

As classic as it gets for a winter warm up... Bushmills Irish whiskey, Bailey's Irish cream and hot coffee. Topped with house made vanilla whip cream and a dash of nutmeg. 9

### VANILLA HONEY HOT TODDY

Warm up with a twist on a classic. Vanilla Crown Royal, honey and piping hot water garnished with an orange twist wrapped around a cinnamon stick. 10

### APHRODISIAC COFFEE

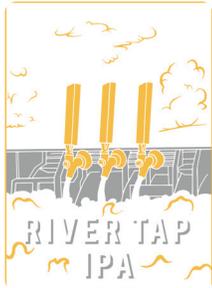
This flaming drink might make you too hot to handle! Kahlua, Triple Sec, Bailey's Irish Cream, Cruzan 151, crème de cacao, amaretto, & house coffee. 12

Go with the flow.



**RIVERTAP**

## RIVERTAP



### RIVERTAP IPA

**7.1% 45 IBU**

Our flagship Northwest IPA is a golden full-bodied IPA with a balanced blend of hops. Brewed with Northwest Bravo, Chinook and Citra hops, it finishes smooth with a light sweetness on the pallet.



### FRESH CASCADE BLONDE

**5.5% 25 IBU**

Our blonde ale is our most popular beer, brewed with Pilsner malts, sweet orange peel and a small amount of Cascade hops making for a perfectly refreshing pint.



### BROWNING'S BROWN

**5.5% 25 IBU**

Browning's is an American dark ale brewed from Black Carafa, Chocolate and Pale malts. Lighter than most brown ales, yet these malts carry a subtle smokiness to the nose and finishes of sweet caramel.

## WHITE WINE

MARYHILL WINEMAKER'S WHITE

MARYHILL RIESLING

MARYHILL PINOT GRIS

MARYHILL CHARDONNAY

DEAR MOM OREGON WHITE

DEAR MOM OREGON ROSÉ

## SPRITZERS

BLOSSOM BROS WHITE PEACH

& JASMINE FLOWER WHITE WINE

BLOSSOM BROS WILD STRAWBERRY

& LIME ZEST ROSE WINE

## RED WINE

MARYHILL SYRAH

MARYHILL WINEMAKER'S RED

THE PINES MERLOT

THE PINES BIG RED

CATHEDRAL RIDGE

CABERNET SAUVIGNON MERLOT

15 MILE HIGH TENSION

15 MILE MERISTEM

PHELPS CREEK PINOT NOIR

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## STARTERS

### ULTIMATE NACHO

Thick corn tortilla chips smothered in pepper jack cheese sauce, grilled bell pepper and jalapeño, finished with pico de gallo, sour cream and house avocado tomatillo sauce. 12.95

*Add grilled sirloin 6    Add grilled chicken 3.75*

### WINGS YOUR WAY

A pound of wings. Choose from buttery buffalo, Thai peanut, sweet chili, smoky barbecue or spicy chipotle.

Served with blue cheese or ranch dressing. 12.95

### SPINACH, ARTICHOKE & JALAPEÑO DIP

House recipe served piping hot with pita bread, carrots, grape tomatoes and cucumbers. 8.95

### HOLLY'S HUMMUS

House recipe garlic hummus served with pita bread, white cheddar, peppadews, marinated olives and fresh veggies. 11.95

### FRIED CALAMARI

Lightly dusted with seasoned flour and deep fried to perfection. Served with garlic aioli. 12

### BEER CHEESE FRIES

Golden crispy fries covered in house made beer cheese sauce, jalapeños, bacon and fresh green onion. 10.95

### ARTISAN CHICKEN QUESADILLA

House made spinach artichoke dip is the delicious base for this killer quesadilla, loaded with chicken, bacon, mozzarella and chopped green onions inside a grilled spinach tortilla, served with pico de gallo. 9.95

### BACON WRAPPED JALAPEÑO YUKON GOLDS

Rich Yukon Gold potato wedges and jalapeños wrapped with thick cut hickory smoked bacon for a savory sensation. Smothered in melted cheese and served with ranch. 8.95

## SOUPS & SALADS

### SOUP OF THE DAY

Served with toasted focaccia bread.  
Bowl 8    Cup 4

### CAESAR SALAD

Crisp chopped romaine lettuce with creamy Caesar dressing, Parmesan and garlic croutons. 10.95

*Add grilled chicken breast 3.75*

*\* Add salmon filet 8*

### ORGANIC APPLE SPINACH SALAD

Fresh spinach, blue cheese crumbles and candied walnuts tossed in house made blackberry vinaigrette, topped with freshly sliced apples. 11.95

### TOASTED ALMOND SALAD

Arcadian greens, creamy goat cheese, tender asparagus, sliced grapes and toasted almonds tossed in house made almond mustard dressing. 12.95

### SOUP & SALAD

Available for lunch daily between 11:00 and 5:00. A bowl of our hand crafted soup of the day and a house salad with dressing of your choice. 9.95

### DINNER SALAD

House salad tossed in dressing of choice and topped with shredded carrots, grape tomatoes, slices of cucumber and garlic croutons. 10.95

Splits add 2.00 (Plate) / To Go orders add 10% / Parties over 7 add 18% gratuity  
\* Eating raw or undercooked meats can increase your risk of foodborne illness.

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# ENTRÉES

*Add a side salad for 3.*

## NEW YORK STRIP STEAK

8 oz New York Strip steak served with house made garlic rice pilaf, tender asparagus and finished with fresh herb butter. 23.95

## PACIFIC ASIAN STIR FRY

Stir fried seasoned chicken and vegetables served over a bed of coconut lime jasmine rice with your choice of Thai peanut sauce or sweet chili. 14.95

## NORTHWEST BEER MAC

Pasta in a seasonally inspired beer cheese sauce with hickory smoked bacon and sautéed jalapeños. Finished with Italian herb panko crust. \$14.95  
*Add chicken breast 3.75*

## BEER BATTERED HALIBUT FISH-N-CHIPS

Deliciously flaky halibut dipped in Rivertap's Cascade Blonde Ale batter and deep-fried to perfection. Served with crispy French fries, lemon wedges and house tartar. 18.50 *Extra Fish 5 ea.*

## KLICKITAT SALMON FILET\*

Chef's cut of Klickitat River salmon, seared, served with house made creamy lemon-dill sauce, sautéed Brussel sprouts and bacon, drizzled with balsamic reduction and served with a fresh herb and garlic rice pilaf. 21.95

## SHRIMP SCAMPI

Angel hair pasta in a creamy sauce featuring Maryhill

# PUB PLATES

*Served with choice of fries, pasta salad or house salad. Sweet potato fries 1. Substitute soup 2.*

# BURGERS

*Served with choice of fries, pasta salad or house salad. Sweet Potato Fries 1. Substitute soup 2.*

## OLYMPIC PROVISIONS SALAMI SANDWICH

This killer sandwich is layered with grilled local salami, melted mozzarella, peppadews, tomatoes and onion, drizzled with a balsamic reduction on toasted rosemary focaccia bread. 12.95

## THAI CHICKEN WRAP

Chicken breast tossed in our house Thai peanut sauce rolled up with coconut lime rice, cilantro cabbage slaw and freshly shredded carrots in a grilled flour tortilla. 12.95

## CHIPOTLE CHICKEN WRAP

A spinach tortilla filled with chipotle chicken, caramelized onions, pepper jack cheese, romaine, avocado and chipotle aioli. \$12.95

## CHICKEN HICKORY BACON CAESAR WRAP

Chicken breast, hickory smoked bacon, Parmesan cheese, Caesar dressing and crisp romaine lettuce rolled up in a grilled spinach tortilla. 12.95

## CANTINA TACOS

Two tacos on warm corn tortillas stuffed with cheddar jack cheese, cilantro cabbage slaw and fresh pico de gallo. Choose from grilled sirloin or deep fried fish with house tartar. Served with avocado tomatillo sauce. 10.95  
*This full plate does not come with a side.*

## PHILLY CHEESE STEAK

Tender beef, pepper jack cheese sauce, grilled onion and bell pepper stuffed inside a jalapeño cheddar hoagie roll. 14.95

## HOUSE SIRLOIN\*

1/3 lb chopped sirloin steak burger with rich aged white cheddar, hickory smoked bacon, red onion, dill pickle chips, romaine lettuce, tomato and garlic aioli. 13.95

**MAKE IT A TWO STORY** *add 5*

## GRILLED CHICKEN

Caramelized onions and Swiss atop a grilled chicken breast on a pan de sol bun with romaine lettuce, tomato and garlic aioli. 13.95

## HEARTY HEMP

A hemp seed veggie patty topped with creamy goat cheese, grilled bell pepper and onion served on a pan de sol bun with dill pickle chips, romaine lettuce, tomato and garlic aioli. 13.95

## SOUTHWEST

1/3 lb chopped sirloin steak burger with pepper jack cheese, chipotle aioli and a heap of fresh house made guacamole. 13.95

## GANGSTA'S PARADISE

1/3 lb chopped sirloin steak burger, stacked with grilled onion, pineapple, hickory smoked bacon, cheddar and Swiss cheese, finished with Thousand Island. 13.95

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