



RIVERTAP



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

Established 2009 in The Columbia River Gorge

Go with the flow.



RIVERTAP

SPECIALTY COCKTAILS

THE FAMOUS RIVERTAP MARGARITA

It's the fresh muddled fruit, tequila reposado, triple sec and sweet 'n sour served over ice in a salt rimmed pint glass that keeps you coming back. 9

Available in: Blackberry, Raspberry, Peach or Mango

Step it up to a Cadillac Margarita Grand Gala liqueur and top shelf tequila of your choice! Add 4

RASPBERRY LEMON DROP MARTINI

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

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

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. 9

THE EPIC BLOODY STEIN

Our colossal 26 oz 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

ESPRESSO MARTINI

Perk up with this delicious cold brew espresso martini. Absolut vanilla vodka, Kahlua and cold brew espresso, shaken to a frothy perfection and topped with espresso beans. 9

SMOKY HARVEST PEAR MARGARITA

A seasonal twist on a classic! Tequila reposado, agave, pear nectar and lime come together with a smoky cinnamon stick garnish. 10

APPLE CINNAMON BOURBON MULE

Winter calls for whiskey! Burnside blended bourbon meets our house made apple cinnamon simple syrup and ginger beer. Served up in a classic copper mug! 12

PEAR & THYME MIMOSA

Simple and classy... Champagne and pear nectar are topped with a fresh sprig of thyme. Sweet and savory. 9

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 whipped cream and 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 and house coffee. 12

SINFUL CIDER

Spice up your life with Sinfire whiskey and hot apple cider, garnished with a fiery cinnamon stick. It's Hell-a good. 9

WASSAIL PUNCH

A medieval English drink that literally means good health! Made of mulled cider, fresh fruit juices and light rum all served up in a piping hot mug. If you have never had this wintery warmer, wait no longer... 9

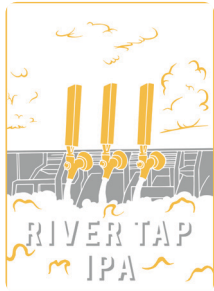
Don't see anything you want? SHOTS!

Go with the flow.



RIVERTAP

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RIVERTAP IPA

6.9% 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 palate.



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 PINOT GRIS

PHELPS CREEK CHARDONNAY

PHELPS CREEK SAUVIGNON BLANC

CATHEDRAL RIDGE NECESSITY WHITE

CATHEDRAL RIDGE HALBTROCKEN

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

Go with the flow.



RIVERTAP

STARTERS

THAI CHICKEN NACHO

Thick corn tortilla chips smothered in pepper jack cheese. Topped with Thai peanut chicken, cilantro cabbage slaw, shredded carrots and pico de gallo. Drizzled with sweet Thai chili sauce. 13.95

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 and fresh veggies. 9.95

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. 10.95

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 tossed in house made blackberry vinaigrette, topped with blue cheese crumbles, candied walnuts and fresh local apples. 11.95

ASIAN SESAME SALAD

Cilantro cabbage slaw tossed in sesame ginger dressing, topped with shredded carrots, edamame, red bell pepper, green onion and mandarin oranges. Finished with toasted sesame seeds. 11.95

SOUP & SALAD

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, 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 under cooked meats can increase your risk of food borne illness.

Go with the flow.

ENTRÉES

Add a side salad for 3.

RIVERTAP SIGNATURE STEAK*

Chef's choice cut topped with a red wine mushroom demi-glace. Served with thyme roasted potatoes and seasonal vegetables. 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

KLICKITAT SALMON FILET*

Chef's Cut of Klickitat River salmon, seared, served with house made creamy lemon-dill sauce, thyme roasted potatoes and seasonal vegetables. Finished with fresh herb butter. 21.95

PUB PLATES

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

OLYMPIA PROVISIONS SALAMI SANDWICH

This killer sandwich is layered with grilled local salami, melted mozzarella, garlic aioli, peppadews, tomatoes and onion, drizzled with a balsamic reduction on toasted rosemary focaccia bread. 13.95

THAI CHICKEN WRAP

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

CHIPOTLE CHICKEN WRAP

A spinach tortilla filled with chipotle seasoned chicken, caramelized onions, pepper jack cheese, romaine lettuce, avocado and chipotle aioli. \$13.95

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

PHILLY CHEESE STEAK

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

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. 11.95

This full plate does not come with a side.

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.*

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

BEEF STROGANOFF

Grilled sirloin, egg noodle, sautéed onion, bell pepper and crimini mushrooms in a creamy house made sauce. Served with toasted rosemary focaccia. 16.95

BURGERS

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

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

Grilled chicken breast topped with caramelized onions and Swiss cheese served on a pan de sol bun with romaine lettuce, tomato and garlic aioli. 13.95

CHIPOTLE BLACK BEAN

A smoky black bean patty topped with pepper jack cheese, grilled bell pepper and onion served on a pan de sol bun with dill pickle chips, romaine lettuce, tomato and zesty chipotle aioli. 13.95

UNCLE D'S DEEP FRIED CHICKEN

Cajun seasoned, deep fried chicken breast on a pan de sol bun with pepper jack cheese, red onion, romaine lettuce, tomato and zesty chipotle aioli. 14.95

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

** Eating raw or under cooked meats can increase your risk of food borne illness.*

HAPPY HOUR

DAILY 3-6

FRIED CALAMARI

Lightly dusted with seasoned flour and deep fried to perfection. Served with garlic aioli. 10

BEER CHEESE FRIES

Golden crispy fries covered in house made beer cheese, jalapeños, bacon and fresh green onion. 9

CANTINA TACO

One taco 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. 5

SPINACH, ARTICHOKE & JALAPEÑO DIP

House recipe served piping hot with pita bread, carrots, grape tomatoes and cucumbers. 8

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. 4

HOLLY'S HAPPY HUMMUS

House recipe garlic hummus served with pita bread, white cheddar, peppadews, marinated olives and fresh veggies. 9

FRIED CHEESE CURDS

Lightly breaded deep fried white cheddar cheese curds, served with marinara. 9

EDAMAME

Steamed and served with finishing salt. 4

\$1 OFF

DRAFT, WELL DRINKS & WINE

\$2 TALL BOYS

LATE NIGHT

FRIDAY & SATURDAY 10-CLOSE

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, jalapeños, bacon and fresh green onion. 10.95

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. 11.95

CAESAR SALAD

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

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EDAMAME

Steamed and served with finishing salt. 4



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OUR STORY

Rivertap was simply started to share the premium bounty of the Columbia River with you. The boiling waters of the Columbia create the nation's boldest hops, sweetest fruit, richest grain and lovely people who have big fun. We flow with the river and the seasons; always something new for you to experience. In August 2009, the Wood family opened Rivertap creating a community gathering place. Our friendly staff will share the regional splendor of spectacular cocktails, epic beers, fine local wines, delicious foods, and phenomenal musicians. We are big on sharing. This is your establishment; tap into it, whoever you are! Relax with friends, make new friends, enjoy and.....*go with the flow.*

TAKE HOME EPIC SWAG

T-SHIRTS 20-30 | SWEAT SHIRTS 35-55

GLASSWARE 5-15 | GROWLER + FILL 20

AND MORE...

ASK YOUR SERVER

BEER AND WINE TO GO



Go with the **flow.**