

— RIVERTAP —

Splits add 2.00 (Plate) / To Go orders add 10% / Parties over 7 add 20% gratuity \* Eating raw or under cooked meats can increase your risk of foodborne illness.

## SPECIALTY COCKTAILS

### RASPBERRY LEMON DROP MARTINI

Our #1 selling martini made with house infused raspberry vodka and fresh raspberry-lemon puree.

**\$10.00**

### THE FAMOUS RIVERTAP MARGARITA

Fresh muddled fruit, tequila reposado, triple sec and sweet n' sour served over ice in a salt rimmed pint glass. Available in: Blackberry, Raspberry, Peach or Mango.

**\$9.00** Step it up to a Cadillac Margarita Grand Gala liqueur and top shelf tequila of your choice! Add- **\$4.00**

### RIVERTAP MOJITO

This Cuban national cocktail is a top American import. Bacardi Silver, simple syrup, muddled limes and mint with a splash of soda served in a carafe.

**\$10.00** Try it with our refreshing house infused cucumber rum! Add- **\$1.00**

### THE EPIC BLOODY STEIN

Our ginormous 26oz bloody Mary. Made with house infused bloody Mary vodka with 8 herbs and spices, Lyle Style spicy mix, bacon and a mountain of pickled veggies.

**\$15.00**

## SHAREABLES

### 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.

**\$9.95**

### 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.

**\$13.95**

### SPINACH, ARTICHOKE & JALAPEÑO DIP

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

**\$10.95**

### HOLLY'S HUMMUS

House recipe garlic hummus served with pita bread, fresh sliced apple, Mama Lil's Peppers, marinated olives and fresh veggies.

**\$12.95**

### CANTINA TACOS

Two tacos with cheddar cheese, cilantro cabbage slaw and pico de gallo. Choose from grilled sirloin or deep-fried fish with tartar. Served with avocado tomatillo sauce and tortilla chips.

**\$11.95**

### BEER CHEESE FRIES

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

**\$11.95**

### ARTISAN CHICKEN QUESADILLA

This quesadilla is loaded with spinach artichoke dip, chicken, bacon, mozzarella and chopped green onions inside a grilled spinach tortilla. Served with pico de gallo and tortilla chips.

**\$12.95**

## SOUPS & SALADS

### SOUP OF THE DAY

Served with toasted focaccia bread.

Bowl **\$8.00** Cup **\$4.00**

### CAESAR SALAD

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

**\$10.95** Add grilled chicken breast **\$4.00**

### SOUP & SALAD

A bowl of our hand crafted soup of the day and a house salad with dressing of your choice.

**\$10.95**

### ORGANIC BLACKBERRY AND BLEU SALAD

Arcadian greens tossed in house made blackberry vinaigrette, topped with bleu cheese crumbles, maple candied walnuts and fresh local apples.

**\$11.95**

# ENTRÉES

Add a side salad for 3.

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## NORTHWEST BEER MAC

*Pasta in a beer cheese sauce with hickory smoked bacon and sauteed jalapenos. Finished with Italian herb panko crust.*

**\$14.95** Add grilled chicken breast **\$4.00**

## 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**

## 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.*

**\$18.95** Extra Fish **\$5.00**

# PUB PLATES

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

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## OLYMPIC PROVISIONS SALAMI SANDWICH

*This killer sandwich is layered with grilled local salami, melted mozzarella, garlic aioli, Mama Lil's Peppers, tomatoes and onion. Finished 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 rice, cilantro cabbage slaw and freshly shredded carrots in a grilled flour tortilla.*

**\$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.*

**\$13.95**

## CHIPOTLE CHICKEN WRAP

*A spinach tortilla filled with chipotle chicken, caramelized onions, pepper jack cheese, romaine, fresh avocado and chipotle aioli.*

**\$13.95**

## VEGETARIAN PESTO SANDWICH

*Grilled rosemary focaccia bread filled with spinach artichoke dip, house basil pesto, fresh greens, tomatoes, mozzarella and balsamic reduction.*

**\$12.95**

# BURGERS

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

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## HOUSE SIRLOIN\*

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

**\$14.95** MAKE IT A TWO STORY add **\$5.00**

## 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.*

**\$14.95**

## GRILLED PESTO CHICKEN

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

**\$14.95**

## CHIPOTLE BLACK BEAN

*A black bean patty with pepper jack cheese, grilled bell pepper and onion, served on a pan de sol bun with lettuce, tomato, pickle and 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**