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— 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

HUMMUS PLATE

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

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 & BLEU SALAD

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

\$11.95

LEMON PEPPER & FRESH GREENS

Fresh spinach and arugula tossed in house lemon pepper vinaigrette, topped with sunflower seeds, goat cheese and dried cranberries.

\$12.95 \$12.95

CAESAR SALAD

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

\$10.95 Add grilled chicken breast \$4.00

ENTRÉES

Add a side salad for 3.

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.

THE REUBEN

Toasted marbled rye piled high with pastrami, Swiss cheese, house made sauerkraut, grilled onions and Thousand Island dressing.

\$15.95

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, spinach, radish, 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.

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*

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

\$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

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