



RIVERTAP

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, smokey 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, sugar snap peas, grape tomatoes and cucumbers. 8.95

HOLLY'S HUMMUS

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

ROSEMARY GARLIC BRUSCHETTA

Olive oil, house-infused with fresh herbs, roasted garlic, sun dried tomatoes and feta. Served with a balsamic reduction and locally baked rosemary focaccia bread. 8.95

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. 8.95

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 flakes and garlic croutons. 9.95

Add grilled chicken breast 3.75

* Add salmon filet 8

PEAR BLACKBERRY SPINACH SALAD

Fresh spinach, blue cheese crumbles and candied walnuts tossed in house made blackberry vinaigrette dressing, topped with sliced organic local pears. 11.95

TOASTED ALMOND SALAD

Arcadian greens, creamy goat cheese, tender asparagus, sliced grapes and toasted almonds tossed in house made almond honey 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. 8.95

DINNER SALAD

House salad tossed in dressing of choice and topped with shredded carrots, grape tomatoes, slices of cucumber and garlic croutons. 8.95

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.

Go with the flow.

ENTRÉES

Add a side salad for 3

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

RIVERTAP FETTUCCINE

Grilled chicken breast, sautéed asparagus, fettuccine pasta, and a house Alfredo sauce. Finished with goat cheese and served with toasted rosemary focaccia. 16.95

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. 16.95 *Extra Fish 4 ea.*

KLICKITAT SALMON FILET*

Chef's cut of Klickitat River salmon, seared, served with our house made creamy lemon-dill sauce and seasonal vegetables. 21.95

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

BURGERS

*Served with choice of fries, sweet potato fries, pasta salad or house salad. Substitute soup 2.
Add jalapeño, blue cheese, avocado or mushrooms 1. Add bacon 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

Caramelized onions and brie atop a char broiled 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

PUB PLATES

Served with choice of fries, sweet potato fries, pasta salad or house salad. Substitute soup 2

GRILLED SALAMI PROVOLONE SANDWICH

This killer sandwich is layered with Olympic Provisions Salami, provolone cheese, peppadews, tomatoes and onion, drizzled with a balsamic reduction on grilled 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

AVOCADO CHICKEN SALAD WRAP

A light, creamy chicken salad made with lime, avocado and cilantro wrapped up with fresh spinach and garlic aioli 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

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 fish with house tartar. Served with avocado tomatillo sauce. 9.95

This full plate does not come with a side.

CHIPOTLE CHICKEN WRAP

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

SWEETS

"THE BIG EDDY" BROWNIE

Like the swirling Columbia under Celilo Falls, this deliciously moist brownie is served warm with vanilla bean ice cream and swirled with caramel sauce. Enjoy brownie bliss! 6.95

NOT YOUR FATHER'S ROOT BEER FLOAT

A 26 oz. stein filled with vanilla bean ice cream served with Not Your Father's Root Beer Ale (5.9 abv). 6.95
Non-alcoholic root beer 5.95

* Eating raw or undercooked meats can increase your risk of foodborne illness.



RIVERTAP

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

GLASSWEAR 5-15 | GROWLER + FILL 20

AND MORE...

ASK YOUR SERVER

BEER AND WINE TO GO



Go with the **flow.**