Salads & Wraps

TURN ANY SALAD INTO A WRAP WITH FRIES I 4

VERY BERRY I 16

Fresh organic greens with locally sourced apples, strawberries and blackberries, heaped with candied walnuts, red onion and goat cheese crumbles and our in-house raspberry vinaigrette.

M

Add Chicken I 6

Add Salmon I 10

Add Crispy Vegan Chicken I 6

BUFFALO CHICKEN SALAD I 17

Packed with organic greens, house crafted pico de gallo, tortilla strips, our own blue cheese dressing and crispy buffalo chicken. Topped with blue cheese crumbles. A local staple. Sub Crispy Vegan Chicken I free

COBB SALAD I 17

Organic greens, tender grilled chicken, seasoned tomatoes, perfectly hardboiled egg and most importantly crispy bacon. Topped with crumbled blue cheese, ripe avocado and served with our own ranch dressing. A true classic. @ Sub Salmon I 6 Sub Crispy Vegan Chicken I free

BLACKENED CAESAR I 17

Blackened grilled chicken, romaine hearts, herbed croutons, whole slices of bacon and parmesan cheese served with a robust caesar dressing.

VILLAGE SIDE SALAD I 5

Organic greens, seasoned tomatoes, shredded carrots, bell peppers, cheddar & jack cheeses, herbed croutons and your choice of dressing.

Candwiches

SERVED WITH YOUR CHOICE OF FRIES, COLESLAW OR COTTAGE CHEESE.

BBQ BACON BLISS I 18

Tender grilled chicken breast topped with our KC Style BBQ sauce, cheddar cheese and crispy bacon on top of a bed of lettuce, tomato and red onion.

CRISPY HOT HONEY I 18

Crispy chicken fillet tossed in our hot honey sauce, topped with pepper jack cheese, lettuce, tomato, pickles and house-made ranch.

HAZY PULLED PORK I 17

Melting the best of both worlds. Combining a local Hazy IPA beer with our slowly braised pork and BBQ sauce, pepperjack cheese and piled high with our house made colesiaw. What a combo!

CLASSIC FRENCH DIP I 17

Slow roasted in house and then thinly sliced. Served on a pub roll with au jus. Enhance this classic by adding your choice of cheese, grilled onions of sautéed mushrooms. I 1 ea

PHILLY CHEESESTEAK I 19

Thinly sliced premium steak, sautéed peppers, onions and topped with provolone cheese, lettuce, tomáto and mayo. Served on a pub style roll.



Burgers

PROUDLY SERVING NW COUNTRY NATURAL BEEF - NO HORMONES, NO ANTIBIOTICS, VEGETARIAN FEED. ALL BURGERS SERVED ON A TOASTED PUB BUN WITH FRIES, COLESLAW, OR COTTAGE CHEESE.

CALIFORNIAN | 19

Freshly sliced avocado, hickory smoked bacon and cheddar cheese on a fresh NW beef patty with lettuce, tomato, onion, pickle and 1000 island dressing.

MUSHROOM SWISS I 17

NW beef patty topped with the perfect combination of sautéed mushrooms piled high under melted swiss cheese, with our own garlic aioli, arugula, tomato, and onion.

BACHELOR BLACK-N-BLUE | 18

Cajun seasoned NW beef patty, melted blue cheese crumbles and hickory smoked bacon with lettuce, tomato, onion and a touch of blue cheese dressing.

SIGNATURE SMOKEHOUSE | 22

1/2 lb premium NW Wagyu, Wild Boar, Elk, and Bison patty! Hickory smoked bacon, cheddar cheese, BBQ sauce, and piled high with beer battered onion rings. Total smoke show!

TAVERN SMASH | 18

Two smashed NW beef patties grilled to crispy perfection with sautéed onion, lettuce, tomato and 1000 island dressing.

BURGER & SANDWICH SUBS

Crispy, Grilled, or Vegan Chicken I 2 GF Bun or Lettuce Wrap | 1 Beyond Burger I 3 Garden Burger I free Onion Rings I 3

Entrees

BROKEN TOP SIRLOIN* | 26

28-day aged NW Country Natural center cut steak is a naturally lean, thick cut of steak. Its bold, beefy flavor is grilled to your liking and topped with a garlic herb compound butter. Served with our garlic potato mashers and seasonal vegetables. @

ATLANTIC SALMON | 26

Dense, buttery, and perfectly grilled our salmon is topped with a lemon dill compound butter. Served with our garlic potato mashers and seasonal vegetables. @

VILLAGE MAC-N-CHEESE | 18

The ultimate in comfort food. Our rich and creamy four cheese sauce is tossed with elbow pasta and topped with toasted panko for some additional crunch. A real guilty pleasure.

Hickory Smoked Bacon I 3 Blackened or Grilled Chicken | 6 Atlantic Salmon | 10

SPICY GGLUTEN FREE VEGETARIAN VEGAN

ALASKAN FISH TACOS I 18

Sustainably caught Alaskan cod grilled, or beer battered and served on corn and flour blended tortillas with cilantro. red cabbage, white onions, avocado salsa, cotija cheese and a drizzle of chipotle crema. Served with house made chips and salsa.

ALASKAN FISH & CHIPS | 18

Our flaky, melt in your mouth beer battered Alaskan cod is served with seasoned fries, coleslaw, house tartar sauce and fresh lemon.



OPEN DAILY 11AM - CLOSE SUNRIVERVBAG.COM 541.593.1100

■ Village Bar & Grill villagebarandgrillsr

For your convenience, we can split your check up to 4 ways. An automatic gratuity of 18% applies to parties of 8 or more.

Consumer Advisory*: Consumption of undercooked meat, poultry, eggs, seafood, or shellfish may increase the risk of food-borne illness.

Alert your Server if you have special dietary requirements.

Please note that our gluten free items are prepared in the same facility as gluten containing products.

SHAREABLES & DRINKS

Shareables

LETTUCE WRAPS I 17

Bursting with flavor our lettuce wraps are a healthier alternative. Sautéed with water chestnuts, scallions, garlic and dragon sauce. Served with crisp butter lettuce, shredded carrots and dipping sauces.

SPIN DIP I 13

Rich and creamy, served with warm tortilla chips. Our house made spinach and artichoke dip will leave you asking: Is it ok to eat it with a spoon right out of the skillet? ①

CULTUS CALAMARI I 18

Tender calamari, lightly battered and fried to crispy perfection. Served with bang bang and cocktail dipping sauces.

SIGNATURE SLIDERS I 15

Small in stature but big in flavor! Three NW beef sliders with American cheese, caramelized onion and mayo. Served with our famous fries. Additional Sliders I 4

VILLAGE WINGS I 18

A local favorite. Hand breaded boneless or jumbo bone-in wings tossed in your choice of sauces. KC Style BBQ, Buffalo, Dragon, or Mango Habanero.

BEET & BURRATA SALAD I 17

Roasted red and gold beets, fresh burrata cheese and candied walnuts on top of baby arugula and drizzled with a balsamic reduction. @ •



Specially Wines

CHAMPAGNE
Drappier (France) | B 60

CHARDONNAY Sonoma-Cutrer (CA) | B 49

CABERNET SAUVIGNON Silver Oak (CA) I B 99

PINOT NOIR
Domaine Drouhin (OR) | B 69

MALBEC Casarena (AR) | B 49

Sparkling Wine

MIMOSAS I G 6 I P 11 Orange, Pineapple, Grapefruit, Cranberry

PROSECCO Lunetta (Italy) | Split 8

BRUT Codorníu (Spain) | G 10 | B 30 ROSÉ Chemistry (OR) | G 10 | B 30

(λ) hite (λ) ine

CHARDONNAY Chehalem (CA) I G 9 I B 27 J. Lohr (CA) I G 11 I B 33

PINOT GRIS
King Estate (OR) | G 12 | B 36
SAUVIGNON BLANC

Yealand (NZ) | G 11 | B 33

ROSÉ Sokol Blosser (OR) | G 12 | B 36

Red Wine

CABERNET SAUVIGNON Charles&Charles (CA) | G 9 | B 27 DAOU (CA) | G 16 | B 48

MALBEC Séptima (AR) | G 9 | B 27

PINOT NOIR Chemistry (OR) | G 13 | B 39 Inscription (OR) | G 16 | B 48

SYRAH

J. Lohr Estates (CA) | G 11 | B 33

RED BLEND
Pessimist by DAOU (CA) IG 11 IB 33

Draft Beer

ASK YOUR SERVER ABOUT OUR 8 ROTATING TAP HANDLES

Can & Bottle Been

RAINIER Pounder | 3

PBR Pounder I 3

GUINNESS Can | 5

BUDWEISER 160z | 4

BUDLIGHT 16oz | 4

MILLER LITE 12oz | 3

MICHELOB ULTRA 12oz | 3

BLACK BUTTE PORTER 120z | 5

CORONA 12oz | 5

CORONA LIGHT 12oz | 5

MODELO ESPECIAL 12oz | 5

STELLA 12oz | 5

WHITE CLAW | 6 Black Cherry, Raspberry and Mango

TUMALO CIDER | 6 Huckleberry Lemon, Dry Apple and Seasonal

BUY THE KITCHEN A SIX-PACK | 8

Show your appreciation to our kitchen staff.

Beverages

ICED TEA | Bottomless 3.50 LEMONADE | Bottomless 3.50 SOFT DRINKS | Bottomless 3.50

HENRY WEINHARDS ROOT BEER | 4

FLAVORED TEA & LEMONADE | 4 Fresh brewed iced tea or lemonade with mango, peach or strawberry. Refill | 1

COFFEE I 3

HOT COCOA I 4

MILK or CHOCOLATE MILK 13

SPICED CIDER I 3

HOT TEA I 3

Ask your server about current tea offerings.

HUMM KOMBUCHA | 5 Pomegranate Lemonade

GINGER BEER | 5 Fentimans

HAPPY HOUR DAILY | 3PM-6PM \$1 OFF ALL DRAFT BEER, WINE & COCKTAILS

CHIPS & SALSA | 5 BASKET OF RINGS | 8 BASKET OF FRIES | 6 TAVERN BURGER | 9

