

Salads & Wraps

TURN ANY SALAD INTO A WRAP
WITH FRIES | 4 Sub GF Wrap | 2

VERRY BERRY SALAD | 18

Tender greens with locally sourced apples, strawberries and blackberries, heaped with candied walnuts, red onion, goat cheese crumbles and blackberry basil vinaigrette. ☺🌿

Add Chicken | 6 Shrimp | 8 Steelhead | 10
Crispy Vegan Chicken | 8

MEDITERRANEAN SALAD | 19

Fresh chopped romaine, grilled chicken breast, fire-roasted tomatoes and peppers, cool cucumber, and briny kalamata olives, layered with red onion and crumbled feta. Served with a tangy Greek feta cheese dressing.

Sub Steelhead | 6 Shrimp | 4
Crispy Vegan Chicken | 2

BUFFALO CHICKEN SALAD | 18

Fresh chopped romaine, house-made 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 | 2

COBB SALAD | 19

Fresh chopped romaine, grilled chicken breast, seasoned tomatoes, 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 Steelhead | 6 Shrimp | 4
Crispy Vegan Chicken | 2

BLACKENED CAESAR | 18

Blackened grilled chicken, fresh chopped romaine, herbed croutons, crispy bacon and shredded Parmesan cheese served with a robust caesar dressing.

VILLAGE SIDE SALAD | 10

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

Sandwiches

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

THE PARMESAN CLUB | 21

Thinly sliced roasted turkey layered with crispy bacon, lettuce, tomato, and red onion, topped with melted Swiss cheese and a rich garlic aioli. Served on toasted sourdough bread crusted with golden parmesan.

GRILLED CHICKEN CAPRESE | 19

Juicy and perfectly grilled chicken breast, fresh mozzarella, roasted tomatoes, pesto aioli and a drizzle of balsamic reduction. Served on a toasted ciabatta roll.

THE ISLANDER | 20

Crispy, golden-fried chicken topped with Swiss cheese, smoky bacon, lettuce, and sweet grilled pineapple, finished with sweet chili sauce and a touch of mayo. Served on a toasted corn-dusted bun.

CLASSIC FRENCH DIP | 21

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



Burgers

PROUDLY SERVING NEWPORT PRIDE NATURAL BEEF - NO HORMONES, NO ANTIBIOTICS, VEGETARIAN FEED. ALL BURGERS SERVED ON A CORN-DUSTED SPLIT TOP BUN WITH FRIES, COTTAGE CHEESE OR COLESLAW.

CALIFORNIAN | 21

Freshly sliced avocado, hickory smoked bacon and cheddar cheese on a Newport beef patty with lettuce, tomato, onion, pickle and our house burger sauce.

MUSHROOM SWISS | 19

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

SANTA FE STACK | 20

Hatch green chili queso, hickory smoked bacon, sautéed jalapenos, mayo, and house-made pico de gallo piled onto a perfectly cooked Newport beef patty. Bold Southwest flavors with just the right amount of kick! 🔥

SIGNATURE SMOKEHOUSE | 24

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

TAVERN SMASH | 18

Two smashed Newport beef patties grilled to crispy perfection with American cheese, sautéed onion, lettuce, tomato and house sauce.

BURGER & SANDWICH SUBS

Crispy, Grilled, or Vegan Chicken | 2
GF Bun | 2

Beyond Burger | 3

Beast Burger | 4

Garden Burger | n/c

Onion Rings | 3

Side Salad | 4

Entrees

12oz NEW YORK STRIP* | 36

21-Day aged, full bodied with a rich beefy flavor, a New York Strip has firm texture yet is well-marbled and tender to eat. Grilled to order and topped with cowboy butter. Served with garlic rosemary mashed potatoes and seasonal vegetables. ☺

Add Sautéed Mushrooms | 2
Jumbo Shrimp | 8

FISH TACOS | 19

Sustainably caught Alaska pollock known for its delicate sweetness and tender texture can be grilled, or beer battered and served on blended corn and flour tortillas with cilantro, red cabbage, white onions, cotija cheese and a drizzle of cilantro-lemon crema. Served with house chips and salsa.

Sub Shrimp | 4
Sub Corn Tortillas | n/c

VILLAGE MAC-N-CHEESE | 18

The ultimate in comfort food. Our rich and creamy three cheese sauce is tossed with cavatappi pasta and topped with toasted panko for some additional crunch. Indulge yourself by making it a truffle mac! | 2 ☺

Add Hickory Smoked Bacon | 3
Grilled Chicken | 6
Jumbo Shrimp | 8 Steelhead | 10

COLUMBIA RIVER STEELHEAD | 28

Perfectly grilled Columbia River steelhead topped with a zesty lemon-dill compound butter. Served with a savory roasted-vegetable couscous and side of fresh seasonal vegetables. Bright, clean, Pacific Northwest flavors at their best.

CHERRY WINE PORK RIBEYE | 29

Bone-in pork ribeye, seared to perfection and finished with a rich tart cherry and red wine reduction that brings a bold, slightly tangy depth to the dish. Served with roasted-vegetable couscous and fresh seasonal vegetables.

FISH & CHIPS | 21

Crispy, golden, and sustainably caught Alaska pollock fillets hand-battered in Mac & Jack's African Amber, served with our famous fries, tangy coleslaw, house tartar sauce and fresh lemon. Light, flaky and irresistibly satisfying.

YELLOW FIN POKE BOWL | 21

Wild harvested top quality tuna tossed in a Sriracha soy sauce and served with quinoa, tender greens, fresh mango salsa, avocado, carrots, scallions, cucumber, sesame seeds, and a drizzle of Sriracha aoli and unagi sauce. 🔥

🔥 SPICY ☺ GLUTEN FREE ☺ VEGETARIAN 🌿 VEGAN

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.

APPETIZERS & DRINKS

Appetizers

LETTUCE WRAPS | 19

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, sesame seeds and dipping sauces. 🍴🌿

Choice of Chicken or Tofu
Sub Shrimp | 4

SPIN DIP | 15

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? 🍴

TUNA POKE NACHOS | 19

Wild harvested top quality yellowfin tuna tossed in a Sriracha soy sauce with avocado, fresh mango salsa, sliced jalapeno, scallions, sesame seeds and a drizzle of Sriracha aoli and unagi sauce. Served on a bed of fried wontons. 🍴

SIGNATURE SLIDERS | 18

Small in stature but big in flavor! Three NW beef sliders with hickory smoked bacon, American cheese, lettuce, tomato and our house sauce. Served with our famous fries.

Additional Sliders | 5

VILLAGE WINGS | 19

A local favorite. Hand breaded tender chicken breast or premium bone-in-wings tossed in your choice of sauces. Buffalo, Dragon, KC Style BBQ and a spicy lemon pepper dry rub. 🍴

HATCH CHILI QUESO | 11

A savory blend of melted cheeses with the bold, smoky flavor of roasted Hatch green chilies. Served in a skillet and topped with pico de gallo for an extra kick. Perfect for dipping with freshly made tortilla chips. 🍴

Add Chorizo | 3



OPEN DAILY
11AM - 9PM
SUNRIVERVBAG.COM
541.593.1100

📍 Village Bar & Grill
📧 villagelbarandgrillsr



Cellar Wines

CHAMPAGNE
Drappier (France) | B 60

CHARDONNAY
Sonoma-Cutrer (CA) | B 49

PINOT NOIR
Domaine Drouhin (OR) | B 69

CABERNET SAUVIGNON
Silver Oak (CA) | B 99

Sparkling Wine

MIMOSAS | 7oz 10 | 14oz 15
Orange, Pineapple, Grapefruit,
Cranberry

PROSECCO
Lunetta (Italy) | Split 10

BRUT
Opera (Spain) | G 10/14 | B 30

ROSÉ
Argyle Brut (OR) | G 16/23 | B 48

White Wine

SAUVIGNON BLANC
Infamous Goose (NZ) | G 11/16 | B 33

PINOT GRIS
King Estate (OR) | G 12/17 | B 36

CHARDONNAY
Chehalem (OR) | G 12/17 | B 36
J. Lohr (CA) | G 11/16 | B 33

ROSÉ
King Estate (OR) | G 12/17 | B 36

Red Wine

PINOT NOIR
Inscription (OR) | G 16/23 | B 48

CABERNET SAUVIGNON
DAOU (CA) | G 16/23 | B 48
Walla Walla Vintners (WA)
| G 18/26 | B 54

SYRAH
J. Lohr Estates (CA) | G 11/16 | B 33

RED BLEND
Decoy by Duckhorn (CA) | G 11/16 | B 33

Wine by the glass available in 6oz/9oz

For your convenience, we can split your check up to 4 ways.

Draft Beer

ASK YOUR SERVER ABOUT
OUR 8 ROTATING TAP HANDLES

Can & Bottle Beer

RAINIER 16oz | 4

PBR 16oz | 4

MILLER LITE 16oz | 4

BUD LIGHT 12oz | 4

COORS LIGHT 12oz | 4

MICHELOB ULTRA 12oz | 4

BLACK BUTTE PORTER 12oz | 6

GUINNESS can 14.9oz | 7

CORONA 12oz | 6

MODELO ESPECIAL 12oz | 6

WHITE CLAW 12oz | 6

Blackberry, Peach and Grapefruit

TUMALO CIDER 16oz | 8

Huckleberry Lemon, Dry Apple

**BUY THE KITCHEN
A SIX-PACK | 8**

Show your appreciation
to our kitchen staff.

Non Alcoholic

DESCHUTES N/A IPA 12oz | 6

HEINEKEN 0.0 12oz | 6

GUINNESS 0.0 14.9oz | 7

Beverages

ICED TEA | Bottomless 4

LEMONADE | Bottomless 4

SOFT DRINKS | Bottomless 4
Coke Products

HENRY WEINHARDS
ROOT BEER | 5

FLAVORED TEA & LEMONADE | 5
Fresh brewed iced tea or lemonade
with peach or strawberry. Refill | 1

COFFEE | 3 HOT TEA | 3

HOT COCOA | 4

MILK or CHOCOLATE MILK | 4

SPICED CIDER | 4

HUMM KOMBUCHA | 7
Strawberry Lemonade

GINGER BEER | 6

HAPPY HOUR DAILY | 3PM-5PM

\$2 OFF APPETIZERS & \$1 OFF DRAFT BEER, WINE & COCKTAILS

CHIPS & SALSA | 5

BASKET OF FRIES | 6

BASKET OF RINGS | 8

CLASSIC BURGER | 12

