Village Bar & Grill
sunriver or

Salads & Wraps

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

SANTA FE SHRIMP SALAD | 21
Blackened jumbo shrimp, fresh chopped romaine, corn salsa, house-made pico de gallo, ripened avocado, cheddar and jack cheeses, tortilla strips, and our own chipotle ranch dressing.🔥

Sub Chicken | n/c Steelhead | 2
Sub Crispy Vegan Chicken | n/c

BUFFALO CHICKEN SALAD | 19
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 | 20
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.GF

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

BLACKENED CAESAR | 19
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.V

Sandwiches

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

THE PARMESAN CLUB | 22
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.

HOT PASTRAMI SANDO | 22
Premium Pendelton beef pastrami stacked high on fresh thick sliced marble rye, layered with melted Swiss cheese, sautéed onions, and house thousand island dressing.

CLASSIC FRENCH DIP | 22
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

CRISPY NASHVILLE HOT | 18
This one is not for the faint of heart! Crispy chicken fillet tossed in spicy Nashville hot sauce, topped with tangy dill pickes, and coleslaw to tame that heat.

Burgers

PROUDLY SERVING PACIFIC PREMIUM 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 | 22
Freshly sliced avocado, hickory smoked bacon and cheddar cheese on a NW premium wagyu beef patty with lettuce, tomato, onion, pickle and our house burger sauce.

MUSHROOM SWISS | 20
NW premium wagyu beef patty topped with the perfect combination of sautéed mushrooms piled high under melted Swiss cheese, lettuce tomato, onion, and our own garlic aioli.

BACHELOR BLACK-N-BLUE | 21
Cajun seasoned NW premium wagyu beef patty, melted blue cheese crumbles and hickory smoked bacon with lettuce, tomato, onion and house blue cheese dressing.🔥

SIGNATURE SMOKEHOUSE | 25
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 | 19
Three smashed NW premium 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.GF

Add Sautéed Mushrooms | 2
Jumbo Shrimp | 8

FISH TACOS | 20
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 Jumbo 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 or buffalo mac! | 2V

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.

TUSCAN CHICKEN PASTA | 25
Cavatappi pasta tossed with shiitake mushrooms and garlic in a white wine Parmesan cream sauce, topped with grilled chicken breast. Served with garlic ciabatta.

FISH & CHIPS | 22
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 cilantro-lime white rice, tender greens, fresh mango salsa, avocado, carrots, scallions, cucumber, sesame seeds, and a drizzle of Sriracha aoli and unagi sauce.🔥

🔥 SPICY GF GLUTEN FREE V 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 Jumbo 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 bowl? Ⓥ

BAKED RICOTTA SKILLET | 16
Creamy ricotta blended with Parmesan and garlic, nestled in rich marinara and baked to a golden finish. Topped with basil and a drizzle of olive oil. Served with garlic ciabatta for dipping. Ⓥ

SIGNATURE SLIDERS | 19
Small in stature but big in flavor! Three NW premium beef sliders with hickory smoked bacon, American cheese, lettuce, tomato and our house sauce. Served with our famous fries.
Additional Sliders | 5

VILLAGE WINGS | 20
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.

SMOKEHOUSE PORK NACHO | 18
Freshly made tri-color tortilla chips loaded with hardwood-smoked pulled pork, Hatch green chile queso, corn and black beans, house pico de gallo, fresh jalapeños and green onions. Finished with a drizzle of cilantro-lemon crema.

OPEN DAILY
11AM - 9PM
SUNRIVERVBAG.COM
541.593.1100
Village Bar & Grill
villagebarandgrillsr

Vbag Sunriver oregon

Cellar Wines

CHAMPAGNE
Veuve Clicquot (France) | B 99

CHARDONNAY
Sonoma-Cutrer (CA) | B 49

PINOT NOIR
Domaine Drouhin (OR) | B 69

CABERNET SAUVIGNON
Caymus (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
Columbia Winery (WA) | G 12/17 | B 36

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

RED BLEND
Pessimist by DAOU (CA) | G 12/17 | B 36

Wine by the glass available in 6oz/9oz

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 | 7
GUINNESS can 14.9oz | 7
CORONA 12oz | 6
MODELO ESPECIAL 12oz | 6
WHITE CLAW 12oz | 6
Blackberry or Peach
TUMALO CIDER 16oz | 8
Huckleberry Lemon or 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

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

HAPPY HOUR DAILY | 3PM-5PM

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

CHIPS & SALSA | 6
BASKET OF FRIES | 6
BASKET OF RINGS | 8
CLASSIC BURGER | 12

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