Salads & Wraps

TURN ANY SALAD INTO A WRAP WITH FRIES I 4

SANTA FE SHRIMP SALAD I 19

Blackened jumbo butterfly 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 I n/c Salmon I 2 Crispy Vegan Chicken I n/c

BUFFALO CHICKEN SALAD I 18

Fresh chopped romaine, 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 2

COBB SALAD I 18

Tender greens, 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 Salmon I 6 Shrimp I 4 Sub Crispy Vegan Chicken I 2

BLACKENED CAESAR I 18

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

VILLAGE SIDE SALAD I 6

Tender 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.

HOT PASTRAMI SANDO I 17

NW Country Natural pastrami piled high on fresh thick sliced marble rye, sautéed onion, Swiss cheese, and our own 1000 island dressing.

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.

GRILLED CHICKEN CAPRESE I 19

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

CLASSIC FRENCH DIP I 18

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 or sautéed mushrooms. I 1 ea



OPEN DAILY 11AM - CLOSE SUNRIVERVBAG.COM 541.593.1100

▼ Village Bar & Grill villagebarandgrillsr



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 our house sauce.

MUSHROOM SWISS | 18

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

SHISHITO ROULETTEI 18

Once in a while you'll get a hot one! NW beef patty topped with roasted shishito peppers, hickory smoked bacon, lettuce, tomato, pepper jack cheese, and house made habanero

Entrees

BROKEN TOP BAVETTE* | 29

28-day aged NW Country Natural Bavette steak is bold in flavor and extremely juicy. Grilled to order and topped with a garlic herb compound butter. Served with roasted red potatoes and seasonal vegetables. @

Add Sauteed Butterfly Shrimp | 8

ATLANTIC SALMON | 26

Dense, buttery, and perfectly grilled our salmon is topped with a lemon dill compound butter. Served with roasted red potatoes and seasonal vegetables. @

CHICKEN PARMESAN | 26

Tenderized chicken breast lightly breaded and sautéed, house made marinara, melted provalone cheese and a pinch of fresh basil. Served on a bed of linguine and a side of asiago ciabatta bread.

ALASKAN FISH & CHIPS | 18

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

SIGNATURE SMOKEHOUSE | 22

1/2 lb premium blend 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 American cheese, sautéed onion, lettuce, tomato and house sauce.

BURGER & SANDWICH SUBS

Crispy, Grilled, or Vegan Chicken I 2 GF Bun I 2 Beyond Burger I 3 Garden Burger I n/c Onion Rings I 3 Side Salad I 4

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. ®

Add Hickory Smoked Bacon I 3 Grilled Chicken I 6 Shrimp | 8 Salmon | 10

FISH TACOS | 18

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

BIRRIA TACOS I 18

Slow-braised shredded beef in a classic birria sauce and served on corn and flour blended tortillas with cilantro, onion, pico de gallo, cotija cheese, and a drizzle of chipotle crema. Served with house chips and salsa.

SPICY GEGLUTEN 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.

SHAREABLES & DRINKS

Shareables

LETTUCE WRAPS I 18

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

Choice of Chicken or Tofu

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

COCONUT SHRIMP I 18

Six jumbo butterfly shrimp coated in tempura batter, rolled in coconut and panko and fried to crispy perfection. Served with Gochugang sauce and fries.

SIGNATURE SLIDERS I 15

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

Additional Sliders I 4

VILLAGE WINGS | 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.

Sub Crispy Vegan Chicken I free

BIRRIA NACHOS I 17

We fill a skillet with slow-braised shredded beef in a classic birria sauce, pico de gallo, jalapenos, fresh cilantro, cotija cheese and a drizzle of chipolte crema. Served with chicharrones on the side.



Cellar Wines

CHAMPAGNE Drappier (France) | B 60

CHARDONNAY
Sonoma-Cutrer (CA) | B 49

PINOT NOIR
Domaine Drouhin (OR) | B 69
CABERNET SAUVIGNON

Sparkling Wine

Silver Oak (CA) IB 99

MIMOSAS 17oz 10 1 14oz 15 Orange, Pineapple, Grapefruit, Cranberry

PROSECCO Lunetta (Italy) | Split 8

BRUT

Poema (Spain) I G 10/14 I B 30 ROSÉ

Chemistry (OR) | G 10/14 | B 30

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

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

CHARDONNAY Chehalem (OR) | G 9/13 | B 27 J. Lohr (CA) | G 11/16 | B 33

ROSÉ Sokol Blosser (OR) I G 12/15 I B 36

Red Wine

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

CABERNET SAUVIGNON Double Canyon (WA) IG 12/17 IB 36 DAOU (CA) IG 16/23 IB 48

SYRAH

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

RED BLEND
Pessimist by DAOU (CA) IG 11/16 IB 33

Wine by the glass available in 60z/90z

Draft Been

ASK YOUR SERVER ABOUT OUR 8 ROTATING TAP HANDLES

Can & Bottle Been

RAINIER 160z | 4 PBR 160z | 4 PUB BEER 160z | 4

COORS LIGHT 12oz | 4

BUD LIGHT 160z | 4

MILLER LITE 160z | 4

MICHELOB ULTRA 120z | 4
BLACK BUTTE PORTER 120z | 5

GUINNESS can 14.9oz | 6

CORONA 12oz | 5

MODELO ESPECIAL 120z | 5

WHITE CLAW 12oz | 6 Black Cherry, Raspberry and Mango

TUMALO CIDER 160z 17 Huckleberry Lemon, Dry Apple and Seasonal

CRUX NO MO 12oz | 6 HEINEKEN O.O 12oz | 6

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 Coke Products

HENRY WEINHARDS ROOT BEER | 4

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

COFFEE | 3 HOT TEA | 3 HOT COCOA | 4

MILK or CHOCOLATE MILK 13
SPICED CIDER 14

HUMM KOMBUCHA | 6 Pomegranate Lemonade

GINGER BEER 1 6 Fentimans

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

HAPPY HOUR DAILY 13PM-6PM \$1 OFF ALL DRAFT BEER, WINE & COCKTAILS

CHIPS & SALSA | 5 BASKET OF RINGS | 8 BASKET OF FRIES | 6 CLASSIC BURGER | 12

