

STARTERS

House Made Sockeye Salmon Cakes
Served on mixed greens w/ caper dill aioli 11.50

Artichoke Spinach Dip

w/warm sourdough baguette and carrots 11.50

Goat Cheese & Sundried Tomato Torta

W/roasted garlic, extra virgin olive oil,
balsamic vinegar & warm bread 13.50

Smoked Sturgeon Spread

w/olives, capers, pepproncini & warm bread 13.95

SALADS

Northwest Salad

House smoked wild salmon w/ bleu cheese, roasted
pepitas, tomatoes, craisins & mixed greens 13.95

Fresh Spinach w/Grilled Portobello

blue cheese crumbles, bacon, marinated red onion,
toasted nuts & hardboiled egg w/ our roasted garlic
vinaigrette 11.95 sub grilled tri tip steak 13.95

Grilled Wild Salmon Salad

Flame grilled wild sockeye salmon filet on a bed of
mixed greens w/a mustard dill dressing 15.95

Grilled Chicken Caesar

Our interpretation of the Tijuana classic 12.95
without chicken 9.95

Salad of Mixed Greens 6.5

House made salad dressings

Garlic Vinaigrette Sesame Vinaigrette
Tomato Basil Thousand Island
Ranch Blue Cheese

All our dressings available to go 6. a pint!

LET'S EAT

W/choice of soup, fries, or black bean chili. **Sub green salad, tots or sweet spud fries** for \$1.5

BLT

House made focaccia loaded w/thick bacon,
lettuce & tomato... done right 11.50

Tuna Wrap

House made tuna salad, tomatoes and lettuce
rolled in an herbed wrap 10.95

Sockeye Salmon Sandwich

Wild salmon fillet w/ basil pesto aioli, tomato,
cheddar cheese, red onion & greens 13.95

Big River Vegi Burger

Our recipe served w/grilled onions, mushrooms, swiss
cheese, tomato, lettuce & mayo on a wheat roll 12.50

BBQ Pork Loin Sandwich

Grilled pork loin, cole slaw & our house made honey
bourbon bbq sauce on a pub bun 11.50

BRG Corned Beef Reuben

A pile of corned beef, swiss cheese, sauerkraut &
thousand island dressing on marbled rye 12.50

Grilled Tri Tip Steak Sandwich

Certified Angus Beef served on a pub bun
w/mayo, grilled onions, swiss cheese,
lettuce and tomato 12.95

Fish and Chips

Golden fried cod w/house coleslaw, crispy fries
and a caper dill aioli 11.25

Grilled Veggie & Portobello Sandwich

W/swiss, basil pesto mayo & greens
on a whole wheat roll 12.50

Chipotle Chicken Sandwich

Marinated & grilled chicken breast w/jalapenos, swiss
chipotle mayo, lettuce & toms 12.50

BURGERS

Our hamburgers are hand formed Certified Angus Beef served on an onion roll w/greens, tomato & mayo.
Served w/choice of fries, soup or black bean chili. **Sub green salad, tots or sweet spud fries** for \$1.5

#1 - Basic Burger 8.95

#2 - Tillamook Cheddar, Green Chili and

Smoked Bacon 11.95

#3 - Grilled Onions, Mushrooms

& Swiss Cheese 11.95

#4 - Hickory Smoked Bacon

& Bleu Cheese 11.95

☪ The Double Dekker ☪

Two angus beef patties w/double tillamook cheddar. the ultimate cheese burger! 13.95

Meats and eggs undercooked to your specification may increase your risk of foodborne illness,
especially if you have certain medical conditions.

SOUPS

Bowl of Soup & Salad of Mixed Greens
Served w/bread 8.95

Bowl of Black Bean Chili & Green Salad

Served w/a tortilla & fresh salsa 9.95

Black Bean Chili

Our vegetarian recipe served w/a tortilla
cup 4 bowl 7.50

Soup of the Day

Served w/ sourdough bread... cup 3.5 bowl 6.75

DESSERTS

Homemade Cheese cake

We always have some fantastic variety of this fine
meal topper ready to serve at a moments notice 6

Brownie McGee

Rich house made brownie topped w/ vanilla bean
ice-cream & raspberry and/or chocolate sauce 7

Fresh Baked Pie

Blackberry, apple, cherry & seasonal specials
w/ice-cream. 6

Root Beer Float

Big River Root Beer w/ vanilla ice-cream 5

We also serve

Weekend Breakfast

Saturday and Sunday 8 to 11 AM

Please join us!

B E V E R A G E S

Northwest Beers On Draft

Backwoods
Amnesia
Boneyard
Fort George
Hard Apple Cider
and seasonal specials

Please see our beverage list for a complete lineup

Smooth Nitro Stout or Porter

Bottled Beers

Beer– Blue Moon Belgian White, Stella Artois, Omission IPA (GF), Coors Light, Bud Light, St. Pauli (NA), O'Douls's Amber NA).

Wine

Balboa Cabernet
The Pines Big Red
Thomas Wolfe Howlin Wolfe Zinfandel
Mount Hood Reisling
Maryhill Pinot Gris

Please ask to see our wine list
for an expanded selection

Soft Drinks

Big River Root Beer
House made & delicious!
Lemonade, Apple Juice, Pepsi,
Diet Pepsi, Dr. Pepper, Sierra Mist,
Milk, Tea, Coffee

About the Joint

This great old building appeared on Stevenson's tax rolls in 1910, just two years after the first train and first automobile arrived in town. Built by Lewis Aalvik from timber cut on his homestead, the structure adjoins another built by Christian Aalvik at the same time.

Although this and a building on Whiskey Street were Lewis' only commercial buildings, he constructed many homes that still house Stevenson families... all from lumber produced at his planing mill along the river.

One of the first electrified buildings in town, this place originally was leased as a hardware store with a small apartment upstairs for the operator. Reportedly the rest of the second floor was a brothel, a back staircase conveniently opened onto the alley behind. According to legend, those looking for the local "white lightning" could buy it at the foot of those same stairs.

I'm proud to be the second owner of this Stevenson landmark originally opened in 1993 and thoroughly enjoy providing my customers with a comfortable atmosphere and great food and drink. Thank you for supporting independent restaurants.

Justin Gross Proprietor
