

OGDEN RIVER



Brewing

STARTERS

Fried Deviled Eggs — \$10

Fried egg whites, filled with stone ground mustard and candied bacon infused egg yolk topped with chives, red onion and cilantro

VEGETARIAN

Ogden River Nachos — Hop Train Pale Ale — \$11

House made tortilla chips with cheddar and Monterey Jack, topped with fresh roasted jalapeños, green onions, black beans, pico de gallo, sour cream and chef's salsa

VEGETARIAN GLUTEN FREE

Add Guacamole — \$3

Add chicken or pulled pork — \$4

Add steak — \$5

Chips & Salsa — \$6

House made tortilla chips with chef's salsa of the day

VEGETARIAN GLUTEN FREE VEGAN

Add Guacamole — \$3

Red Pepper Hummus — \$11

Served with cucumber, tomato, feta and grilled pita bread

VEGETARIAN CAN BE GLUTEN FREE CAN BE VEGAN

Jalapeño Cheese Dip — Jacob's Bogie Scottish Ale — \$10

Roasted jalapeños, cream cheese and bacon lardons served with house made tortilla chips

GLUTEN FREE

House Smoked Wings — Union Station Amber Ale — \$15

Served "Naked", BBQ or Buffalo style with blue cheese, carrots, celery and pickled radishes

Roasted Cauliflower — \$10

Tossed in lemon and chili oil, served with blistered cherry tomatoes and vegan tzatziki

VEGETARIAN GLUTEN FREE VEGAN

Mormon Hush Puppies — \$11

Idaho potatoes, smoked cheddar and bacon, rolled in cornflakes, deep fried and served with Antelope Island Sauce

SOUP & SALAD

Soup of the Day

Cup — \$3

Bowl — \$5

House Salad — \$7

Mixed greens, pepitas, red onion, tomato and cucumber with choice of blue cheese, ranch, jalapeño ranch, Caesar, balsamic vinaigrette, champagne vinaigrette, citrus ale vinaigrette (not GF), or tarragon oil

VEGETARIAN GLUTEN FREE VEGAN

Add chicken or organic tofu — \$4

Add steak or salmon — \$5

Pure Power — Aviator American Wheat — \$15

Kale mix, cashews, dried cranberry, blueberries, carrot, broccoli, edamame and tri-color quinoa with champagne vinaigrette

VEGETARIAN GLUTEN FREE VEGAN

Southwest Chicken — \$14

Smoked chicken, romaine, roasted corn, cilantro, black beans, red onion and tortilla strips with jalapeño ranch dressing

GLUTEN FREE

*Steak Salad — Jacob's Bogie Scottish Ale — \$17

Niman Ranch top sirloin mixed greens, red onions, artichoke hearts, blistered cherry tomatoes, sauteed mushrooms, and balsamic vinaigrette

Ogden Cobb — \$12

Grilled chicken, bacon lardons, mixed greens, hard boiled egg, tomato, avocado and roasted corn with your choice of dressing

GLUTEN FREE

Caesar — \$10

Romaine, shaved parmesan and house made croutons with Caesar dressing

Add chicken or organic tofu — \$4

Add steak or salmon — \$5

SANDWICHES

Served with pub fries, jalapeno ranch slaw or salad
Substitute gluten free Udi's bun for any sandwich or burger

Smoked Turkey — \$14

House smoked turkey breast, havarti, fresh dill, sprouts, English cucumber, and pepita pesto on toasted rosemary-garlic focaccia

CAN BE GLUTEN FREE

BLT — \$10

Crispy Niman Ranch thick cut bacon and tomatoes with blackberry jalapeño jelly on grilled sourdough

CAN BE GLUTEN FREE

Chicken Salad Sandwich — \$13

House smoked chicken, apples, celery, green onion, dried cranberries, and dill aioli on toasted croissant

CAN BE GLUTEN FREE

Bison Patty Melt — Union Station Amber Ale — \$15

Ground bison, Swiss, caramelized onions and Antelope Island dressing on toasted marbled rye

CAN BE GLUTEN FREE

Ogden River Burger — Hop Train Pale Ale — \$10

Niman Ranch ground chuck, seared in herb-butter, with Antelope Island sauce, dill pickles, fresh red onion and red leaf lettuce on toasted bun

Choice of cheese — \$1

Add bacon — \$2

Make it a DOUBLE — \$6

CAN BE GLUTEN FREE

Harvest Veggie Sandwich — Aviator American Wheat — \$12

Tomato, goat cheese, cucumber, sprouts, red onion, romaine, pickled radish, and pepita pesto on toasted sprouted wheat bread

VEGETARIAN CAN BE GLUTEN FREE CAN BE VEGAN

Pulled Pork Sandwich — Jacob's Bogie Scottish Ale — \$12

Smoked pulled pork, jalapeño-ranch coleslaw on toasted bun with rum & coke BBQ sauce

CAN BE GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

OGDEN RIVER

Brewing

PUB FAVORITES

*Grilled Salmon — \$19

House spice blend, hoisin glaze, cauliflower purée and ginger roasted baby carrots

Applewood Smoked Baby Back Ribs

Sweet rubbed and smoked with patience, served with blue cheese red potatoes, roasted jalapeño coleslaw and rum n' coke BBQ sauce

Half rack — \$18

Full rack — \$33

GLUTEN FREE

Becker's Best Fish n' Chips — \$16

Alaskan Cod, American lager beer batter, roasted jalapeño tartar sauce and pub fries

*Top Sirloin — Hop Train Pale Ale — \$19

Boz Niman Ranch top sirloin with chimichurri, roasted garlic butter, lemon zest asparagus and smashed red potatoes

CAN BE GLUTEN FREE

Jamaican Chicken — \$17

Grilled chicken breast and Jamaican jerk sauce with lime baby carrots, over coconut rice with habanero-mango salsa, peppers and cilantro

GLUTEN FREE

Root & Stem — Aviator American Wheat — \$17

Butternut squash-coconut cream puree, with coconut rice, quinoa and roasted root vegetables, topped with sprouts and pepitas

VEGETARIAN GLUTEN FREE VEGAN

PIZZA

Gluten free Udi's crust available upon request

Margherita — Union Station Amber Ale — \$11

Traditional margherita with crushed San Marzano tomatoes, mozzarella, fresh basil and olive oil

VEGETARIAN CAN BE GLUTEN FREE

Pepperoni — \$13

Pepperoni, mozzarella and marinara

CAN BE GLUTEN FREE

Korean BBQ — Jacob's Bogie Scottish Ale — \$14

Smoked pulled pork, mozzarella and hoisin sauce with green onions, cilantro and sesame seeds

Blue Bacon — Aviator American Wheat — \$14

Bacon lardons, blue cheese crumbles, and orange-tarragon oil with dried apricots and caramelized onion

DESSERT

House Made Caramel Bread Pudding — \$7

With Black Feather Whiskey caramel sauce, and creme anglaise

Add Farr's French vanilla ice cream — \$3

Add Niman Ranch bacon lardons — \$2

Ice Cream French Dip — \$7

Two giant chocolate chip cookies stuffed with Farr's French vanilla and served with Black Feather Whiskey caramel sauce

Root Beer Float — \$6

Pat's homemade root beer and Farr's French vanilla ice cream

Fried Sugar Cookies — \$7

Sugar cookie dough covered with cinnamon corn flakes and deep fried, served with raspberry and white chocolate sauce

Chocolate Overload — \$6

Layer upon layer of chocolate cake with choco-latte mousse and chocolate ganache

BEER

Beer Sample | \$1 — Beer Flight | \$5

Union Station Amber Ale — \$5|16oz — \$6|20oz

A balanced, traditional Amber with deep caramel and toffee flavors and a touch of bitterness and biscuit-like malt. Pine and citrus are complemented by a touch of tropical fruit.

Hop Train Pale Ale — \$5|16oz — \$6|20oz

A hoppy Pale Ale with grapefruit, papaya and stone fruit aromas. These tropical flavors are balanced with noticeable bitterness and hints of caramelized bread.

Patersbier Collab — \$5|16oz — \$6|20oz

In collaboration with Bewilder Brewing in Salt Lake City, this Patersbier (father's beer in Dutch) is a lower ABV version of a Belgian Trappist double or triple. It is an easy drinking table beer that features Belgian esters and mild spice.

Aviator American Wheat — \$5|16oz — \$6|20oz

Pale yellow and hazy in appearance. Unlike its German cousin, American Wheat Hefeweizens rely on clean flavors with a touch of hop aroma.

Jacob's Bogie Scottish Ale — \$5|16oz — \$6|20oz

An ale deep reddish-brown in color, our Scottish Ale focuses heavily on rich malt flavors rather than hops, with a caramel and toffee nose.

BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite, — \$2

Dr. Pepper, Root Beer

Lemonade, Iced Tea — \$2

Pat's Homemade Root Beer — \$3

Selection of Organic Numi Hot Tea — \$3

Lotus Roasting Co. House Blend Coffee — \$3

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OGDEN RIVER



Brewing

BRUNCH

Saturday & Sunday – 10:30 to 2:00

Avocado Toast \$10

Aviator

With poached egg, dill cream and balsamic reduction on toasted sourdough

VEGETARIAN

*River Breakfast \$8

Hop Train

Two eggs any style, rosemary red potatoes and choice of toast

Add bacon or sausage \$3

*Pork Belly Hash \$13

With two eggs any style, rosemary red potatoes and pico de gallo

GLUTEN FREE

Caramel Bread Pudding French Toast \$13

House made caramel bread pudding with fresh creme anglaise with caramelized bananas and Black Feather whiskey caramel sauce

VEGETARIAN

Breakfast Burrito \$12

Scrambled eggs, bacon, tomatoes and cheddar in a flour tortilla with rosemary red potatoes

Smothered with chili verde \$3

Lox n' Bagel \$14

Smoked Salmon, hard boiled egg, red onion, capers, lemon zest, jalapeño and chive herb cream cheese on toasted bagel

Roasted Golden Beet & Goat Cheese Salad \$13

Lemon roasted golden beets, honey-lemon goat cheese, baby arugula and lemon cream drizzle

VEGETARIAN GLUTEN FREE

*Flat Iron Steak and Eggs \$18

Union Station Amber

4 oz. Niman Ranch flat Iron sirloin, two eggs any style, rosemary red potatoes and choice of toast

CAN BE GLUTEN FREE

Breakfast Sandwich \$11

Scrambled eggs, sausage, smoked cheddar, Antelope Island sauce with smashed rosemary red potatoes on toasted croissant

Vegan Chilaquiles \$14

Tofu scramble, house made tortilla chips, spicy chili verde, red and green onions with vegan mozzarella and roasted sweet corn

VEGETARIAN GLUTEN FREE VEGAN

The Beast \$15

Jacob's Bogie

Three scrambled eggs, smoked pork belly, pico de gallo, smoked cheddar, smashed red potatoes and Southwest black beans in a flour tortilla

Smothered with chili verde \$3

DRINKS

Lotus Roasting Co. House Blend Coffee \$3

Selection of Organic Numi Hot Tea \$3

Pat's Homemade Rootbeer \$4

Orange, Apple, Pineapple, Cranberry, Tomato or Grapefruit Juice \$3

BRUNCH COCKTAILS

River Mimosa \$3

Sparkling wine and orange juice

River Mary \$3

House made Bloody mix and vodka

Screwdriver \$3

Orange juice and Taaka vodka

Maria Riviera \$3

House made Bloody mix and tequila

Sunday Funday \$12

Bottle of Brut and carafe of orange juice

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OGDEN RIVER



KIDS MENU

THE "I WANNA GO HOME" \$6

Three fried chicken tenders with choice of fries or carrot and celery sticks with ranch

THE "I DON'T KNOW!" \$6

Hamburger with lettuce, tomato and onion and choice of fries or carrots and celery sticks with ranch

THE "EWWW!" \$6

Grilled chicken breast with steamed mixed veggies

THE "NO WANT IT!" \$6

Grilled cheese quesadilla with sour cream and salsa on the side

THE "I DON'T CARE!" \$6

Fried Alaskan cod with choice of fries or carrot and celery sticks

BREAKFAST

(SATURDAY & SUNDAY ONLY UNTIL 2 PM)

CREEK BREAKFAST \$8

One strip bacon, one egg any style, potatoes and toast

CHICKEN STRIP & FRENCH TOAST \$6

With caramel sauce on the side

FRENCH TOAST \$6

with caramel sauce on the side

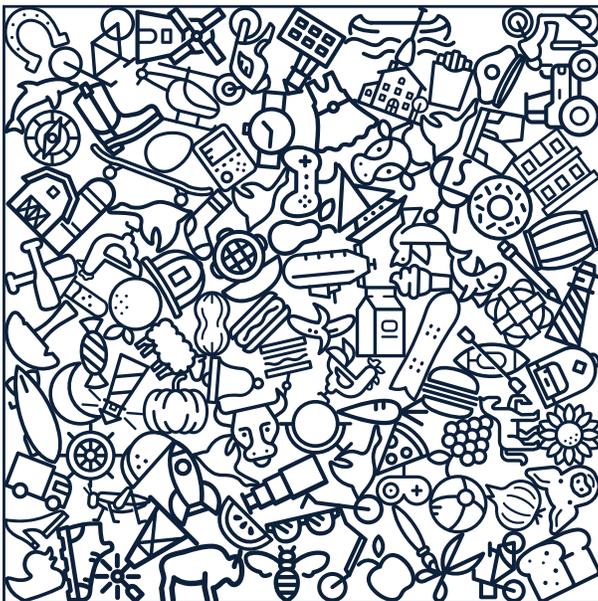
OATMEAL \$6

with brown sugar

DRINKS

ORANGE, APPLE, PINEAPPLE, CRANBERRY, TOMATO OR GRAPEFRUIT JUICE \$2

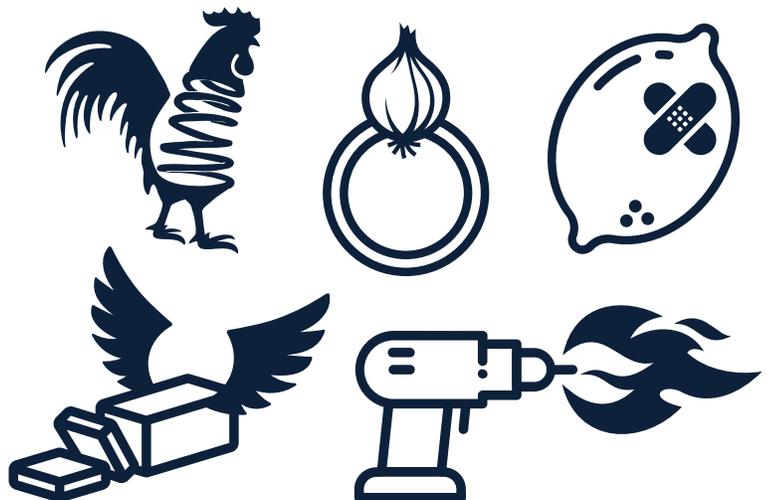
MILK, CHOCOLATE MILK \$2



CAN YOU SPY THE FIVE OGDEN RIVER GEESE: 

BONUS FINDS: 

CAN YOU GUESS THE ANSWER TO THESE VISUAL PUNS?



ANSWERS: SPRING CHICKEN | ONION RING | LEMON AID | BUTTERFLY | FIRE DRILL

OGDEN RIVER



Brewing

WINE

RED WINE

Black Box	\$5
Waterbrook Cabernet	\$3/\$30
Old Town Cellars	\$7/\$35
Boen Pinto Noir	\$7/\$35
Bonanza Cabernet	\$9/\$55

WHITE WINE

House White	\$5
Riff Pinot Grigio	\$6/\$30
Clean Slate Reisling	\$6/\$30
Adami Prosecco	\$7/\$35
Lorenza Rose	\$7/\$35
Decoy Chardonnay	\$7/\$35
Emmolo Sauvignon Blanc	\$7/35

BUBBLES

Andre Brut	\$3
Cooks Brut	\$3
Conquilla Brut	\$7/\$35
Gruet Sparkling Rose	\$7/\$35

ORB COCKTAILS

ORB Side Car — \$8

1.5 E & J XO
Lemon Juice
Simple Syrup
Peach Schnapps
Grapefruit Bitters

ORB Old Fashioned — \$13

1.5 Woodford Reserve
Stout Simple Syrup
Angostura Bitters
Orange
Cherry

ORB French 75 — \$11

1.5oz Titos
Fresh Lemon
Chateau Monet
Simple Syrup
Champagne

Oaxacan Old Fashioned — \$11

1.5 El Jimador Reposado
Wahaka Mezcal
Agave
Chocolate Mole Bitter
Orange Peel

Blackberry Mule — \$10

1.5 Salt Flats Vodka
Muddle Blackberries
Fresh Lime
Ginger Beer

Lavender Martini — \$10

1.5oz Titos Vodka
Fresh Lavender
Dry Vermouth
Lemon Wheel
Lavender Sprig

LIQUOR & SPIRITS

VODKA — 1.5 OZ

Takka	\$4
Five Wives	\$6
Salt Flats	\$6
Blue Ice	\$6
Skyy	\$6
Sugar House	\$6
Titos	\$7
Ketel One	\$9

GIN — 1.5 OZ

Salt Flats	\$6
Tanqueray	\$8
Beehive Jackrabbit Gin	\$8
Hendricks	\$10

RUM — 1.5 OZ

Coral Bay	\$5
Salt Flats	\$6
Sailor Jerry	\$7
Kraken	\$7

TEQUILA — 1.5 OZ

El Mayor Blanco	\$6
El Jimador Blanco	\$6
El Jimador Reposado	\$6
Gran Centenario Reposado	\$8
Espolon Blanco	\$9
Espolon Resposado	\$9
Wahaka Mezcal	\$10
Herradura Anejo	\$15

BRANDY — 1.5 OZ

E and J XO	\$7
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BOURBON — 1.5 OZ

Jim Beam	\$6
Evan Williams Bottled In Bond	\$6
Maker's Mark	\$9
Black Feather	\$9
4 Roses Small Batch	\$10
Basil Hayden's	\$13
Angel's Envy	\$15
Booker's	\$16

WHISKEY — 1.5 OZ

Porter's Fire	\$6
Jack Daniel's	\$7
Crown Royal	\$8
Jameson	\$8
Bushmills Black Bush	\$9
Black Feather Rye	\$9
Knob Creek Rye	\$9
Porter's Small Batch Rye	\$9
Slane	\$10

SCOTCH — 1.5 OZ

Monkey Shoulder	\$10
Glenmorangie 10 Year	\$12
Macallan Double Cask 12 Year	\$17

CORDIALS — 1.5 OZ

Jägermeister	\$7
Kahlúa	\$7
Disaronno	\$8
Baileys Irish Cream	\$8

OGDEN RIVER



Brewing

DRAFT BEERS

\$5 | 16oz. — \$6 | 20oz.

Coffee Chocolate Stout — (5% ABV)

An ale black in color with noticeable bitterness. Brewed with cacao and Lotus Roasting Co. coffee, this ale has prominent roasted and chocolate notes balanced with a slight malt sweetness. Low carbonation lets this beer finish smooth.

Amber Ale — (5% ABV)

A balanced, traditional Amber Ale with deep caramel and toffee flavors and a touch of bitterness and biscuit-like malt. Pine and citrus are complemented by a touch of tropical fruit.

Pale Ale — (5% ABV)

A hoppy Pale Ale with grapefruit, papaya and stone fruit aromas. These tropical flavors are balanced with noticeable bitterness and hints of caramelized bread.

American Wheat — (5% ABV)

Pale yellow and hazy in appearance. Unlike its German cousin, American Wheat Hefeweizens rely on clean flavors with a touch of hop aroma rather than yeasty flavors such as clove and banana.

Scottish Ale — (5% ABV)

An ale deep reddish-brown in color, this Scottish Ale focuses heavily on rich malt flavors rather than hops, with a caramel and toffee nose. The yeast lends a touch of fruitiness without the sweetness.

Cucumber Gose — (5% ABV)

A historic style from Germany almost lost to history but resurrected by American Craft Brewers. A Wheat based ale very pale yellow in color, known for slight sourness with an addition of salt for balance. We've added fresh cucumbers to ours to accentuate the refreshing nature of the style.

Hazy IPA — (5% ABV)

The new darling of the IPA family of beers, also known as New England IPA. Extremely hoppy without being bitter. Mouthfeel is noticeably full in this style and when combined with massive tropical and fruit forward hops is reminiscent of juice.

Becker's Best American Pilsener — (5% ABV)

A Lager bright yellow and extremely clear in appearance. A traditional American Lager with more noticeable malt and hop flavors than its grocery store cousin. Brewed to be extremely easy to drink while enjoying the subtle yet delicious flavors provided by the malt and hops.

HIGH GRAVITY CANNED BEER

Derailment Double IPA — (8.7% ABV)

A hop and malt forward ale known for being bold. Bursting with classic American hops and an extremely high bitterness. Fairly high in alcohol content, extremely bitter yet balanced with malt sweetness and hint of tropical fruit.

Douse the Glim Dopplebock — (9% ABV)

Known for being strong, rich and high in malt flavors while still being clean and balanced from the lager yeast fermentation. This Dopplebock features toasted and bready aromas, and perhaps just a touch of chocolate.