

OGDEN RIVER



Brewing

STARTERS

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, and house roasted arbol pepper salsa

VEGETARIAN **GLUTEN FREE**

Add guacamole — \$3

Add chicken or pulled pork — \$4

Add steak — \$5

Chips & Salsa — \$6

House made tortilla chips with house roasted arbol pepper salsa

VEGETARIAN **GLUTEN FREE** **VEGAN**

Add guacamole — \$3

Fried Brussels Sprouts — \$10

Tossed in *spicy* Bruiser sauce with bacon, parmesan and parsley

GLUTEN FREE

House Smoked Wings — **Northwest Red Ale** — \$14

Served Buffalo style or with *spicy* Bruiser sauce, with blue cheese, carrots, and celery

GLUTEN FREE

Mormon Hush Puppies — **Derailment Hazy IPA** — \$12

Idaho potatoes, cheddar, bacon and green onions, rolled in cornflakes, deep fried and served with Antelope Island sauce

Roasted Red Pepper Hummus — \$12

Roasted red peppers, roasted tomatoes, bread crumbs, walnuts and local honey, pureed and served with feta, artichoke hearts, baby heirloom tomatoes, and torn pita

VEGETARIAN

Pork Chili Verde Cheese Fries — \$10

Pork chili verde, French fries and cheddar, with green onions, jalapeños and cilantro

SOUP & SALAD

Pork Chili Verde — Cup | \$3 — Bowl | \$5

Soup of the Day — Cup | \$3 — Bowl | \$5

House Salad — \$7

Mixed greens, candied walnuts, red onion, tomato and cucumber with choice of blue cheese, ranch, cucumber vinaigrette or tomato-carrot vinaigrette

VEGETARIAN **GLUTEN FREE** **VEGAN**

Add chicken or organic tofu — \$4

Add steak or salmon — \$5

Roasted Root Steak Salad* — **Jacob's Bogie Scottish Ale** — \$15

Niman Ranch top sirloin, mixed greens, roasted carrots, butternut squash and golden beets with tomato-carrot vinaigrette

GLUTEN FREE

Goat Cheese — **Derailment Hazy IPA** — \$12

Mixed greens with blackberries, apples, blueberries, goat cheese and dried cranberries with cucumber vinaigrette

GLUTEN FREE **CAN BE VEGAN**

Add chicken or organic tofu — \$4

Add steak or salmon — \$5

Salmon Salad* — \$14

Grilled salmon, romaine, feta, artichoke hearts and baby heirloom tomatoes with tomato-carrot vinaigrette

GLUTEN FREE

SANDWICHES

Served with pub fries, coleslaw, salad or fried Brussels sprouts — Substitute gluten free Udi's bun for any sandwich or burger

Bison Patty Melt* — **Blasting Powder Coffee Stout** — \$15

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

CAN BE GLUTEN FREE

Harvest Veggie Sandwich — \$11

Tomato, goat cheese, cucumber, sprouts, red onion, romaine, pickled cucumbers, and roasted red pepper hummus on whole wheat pita

VEGETARIAN

Turkey Club — **Northwest Red Ale** — \$13

Turkey breast, bacon, Swiss, tomato, avocado, and garlic aioli on toasted sourdough

CAN BE GLUTEN FREE

Ogden River Burger* — **Hop Train Pale Ale** — \$12

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

Add bacon — \$2

Make it a DOUBLE — \$5

CAN BE GLUTEN FREE

Pulled Pork Sandwich — \$12

Smoked pulled pork and coleslaw on toasted bun with BBQ sauce

CAN BE GLUTEN FREE

OGDEN RIVER



Brewing

PUB FAVORITES

Salmon & Lemon Risotto* — **Hop Train Pale Ale** — \$18

Grilled salmon over lemon risotto with parmesan and roasted asparagus

Rigatoni Bolognese — \$14

100% Niman ranch ground chuck, house made bolognese sauce, parmesan and parsley

Root & Stem — **Aviator American Wheat** — \$17

Butternut squash-coconut purée, with coconut rice, quinoa and roasted root vegetables, topped with sprouts

VEGETARIAN **GLUTEN FREE** **VEGAN**

Top Sirloin* — **Blasting Powder Coffee Stout** — \$22

Boz Niman Ranch top sirloin with roasted red potatoes, baby carrots and asparagus, with Mormon hush puppies and blackberry-apple gastrique

GLUTEN FREE

Mac & Cheese — \$12

House made cheddar cream sauce, bacon, parmesan and parsley

Becker's Best Fish n' Chips — \$16

Alaskan Cod, craft beer batter, tartar sauce and pub fries

PIZZA

Gluten free Udi's crust available upon request

Veggie — \$11

Mozzarella, red and green peppers, mushrooms, red onion and marinara

VEGETARIAN **CAN BE GLUTEN FREE**

Sunset Blues — **Aviator American Wheat** — \$14

Bacon lardons, blue cheese crumbles, and coconut-butternut squash purée with dried apricots and caramelized onion

CAN BE GLUTEN FREE

Pepperoni — **Hop Train Pale** — \$13

Pepperoni, mozzarella and marinara

CAN BE GLUTEN FREE

Korean BBQ — \$14

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

DESSERT

Beignets — **Derailment Hazy IPA** — \$6

Lightly fried dough balls with sauteed apples and brown sugar caramel

Pat's Root Beer Float — \$9

A giant mug of Pat's house made root beer, two heaping scoops of Farr's French vanilla and a dollop of fresh whip cream

Chocolate Overload — **Blasting Powder Coffee Stout** — \$6

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

Apple Florets — \$6

Fresh apple pastries with red wine-cinnamon brown sugar syrup and fresh whipped cream

BEER

16oz | \$5 — 20oz | \$6 — Sample | \$1.50 — Flight | \$8 — Growler Fill | \$14 — Crowler | \$8

BEVERAGES

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer — \$2

Lemonade, Iced Tea — \$2

Pat's Housemade Root Beer — \$4

Selection of Organic Numi Hot Tea — \$3

 House Blend Coffee — \$3

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

OGDEN RIVER



Brewing

BRUNCH

Saturday & Sunday – 10:30 to 2:00

Avocado Toast — **Aviator American Wheat** — \$8

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

VEGETARIAN

Mormon Hush Puppies — \$11

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

House Smoked Wings — \$14

Served Buffalo style or with *spicy* Bruiser sauce, with blue cheese, carrots and celery

Beignets — \$6

Lightly fried dough balls with sauteed apples and brown sugar caramel

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

Add Niman Ranch bacon lardons — \$2

Breakfast Sandwich — \$11

Scrambled eggs, bacon, smoked cheddar Antelope Island sauce with rosemary red potatoes on sourdough

Vegan Chilaquiles — \$11

House made tortilla chips sautéed in red pepper sauce and served with red onions, cilantro and vegan mozzarella

VEGETARIAN GLUTEN FREE VEGAN

River Breakfast* — **Hop Train Pale Ale** — \$9

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

Add bacon or sausage — \$2

Breakfast Burrito — \$12

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

Smothered in pork chili verde — \$2

Breakfast Pizza — \$11

Chili Verde, scrambled eggs, bacon, pulled pork, cilantro and onions
Gluten free crust available upon request

CAN BE GLUTEN FREE

Smoked Turkey Club — \$13

House smoked turkey breast, bacon, Swiss, tomato and avocado with garlic aioli on toasted sourdough

Ogden River Burger — **Hop Train Pale Ale** — \$12

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

Add bacon — \$2

Make it a DOUBLE — \$6

CAN BE GLUTEN FREE

Chili Verde Soup

Cup — \$3

Bowl — \$5

Soup of the Day

Cup — \$3

Bowl — \$5

DRINKS

Selection of Organic Numi Hot Tea — \$3

 **House Blend Coffee** — \$3

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer — \$2

Pat's Housemade Root Beer — \$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 vodka

Sunday Funday — \$18

Bottle of Brut and carafe of orange juice

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

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 "NO WANT IT!" — \$6

Grilled cheese quesadilla with sour cream and salsa on the side

THE "I DON'T KNOW!" — \$6

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

THE "I DON'T CARE!" — \$6

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

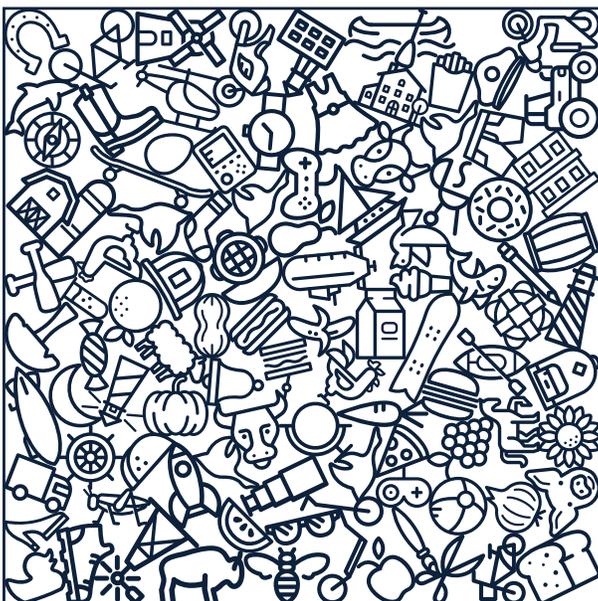
THE "EWWW!" — \$6

Grilled chicken breast with steamed mixed veggies

DRINKS

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

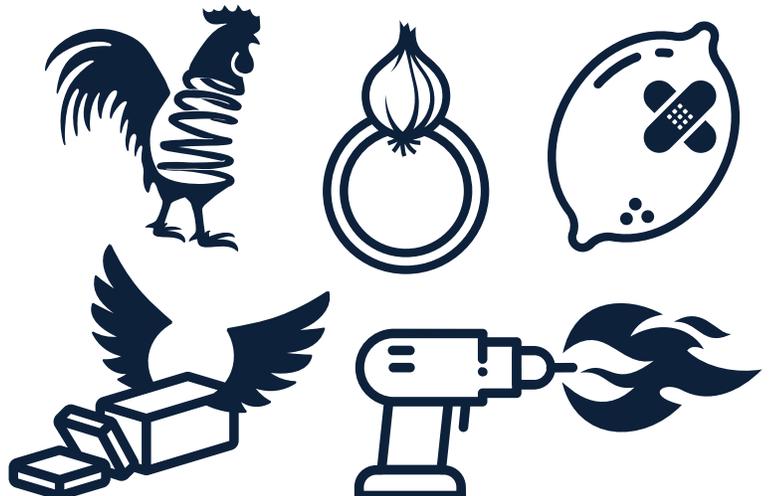
MILK, CHOCOLATE MILK — \$2



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

DRAFT BEERS

16oz | \$5 — 20oz | \$6 — Sample | \$1.50 — Flight | \$8 — Growler Fill | \$14 — Crowler | \$8

Demanding Blonde Ale

25 IBU

Light notes of biscuit and bready malts lend to our well-balanced Blonde Ale, along with light hints of red berries and citrus

Everything Nice Cinnamon Vanilla Porter

20 IBU

This rich porter is brewed with Vietnamese cinnamon, Madagascar vanilla beans, and a hint of rye to add an extra pinch of spiciness. All rounded out with the same yeast strain as our New England Hazy IPA which promotes body and even more notes of vanilla

Hop Train Pale Ale

59 IBU

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

Derailment Hazy IPA

32 IBU

Prominent notes of tangerine, mango, and citrus aromas give this Hazy IPA a soft mouthfeel and medium bitterness along with a slight bit of pine

Patersbier Collab

25 IBU

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

Return to Reality All American Lager

16 IBU

Our all-American lager is a craft brewed version of a domestic light lager. The pilsner malt base brings notes of sweet honey, bread, a hint of hay and a dash of maize. American Sterling hops give just a touch of bitterness, floral, spice, and citrus. Cold fermentation gives this lager a clean, crisp finish

Black Currant Gose

7 IBU

The black currant gives this sour gose a deep, electric red color, along with hints of stone fruit and plum, with a clean dry finish

Jacob's Bogie Scottish Ale

22 IBU

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

Northwest Red Ale

35 IBU

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

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Brewing

WINE

RED WINE

House Red	\$6
Waterbrook Cabernet	\$7/\$32
Old Town Cellars	\$8/\$36
Bonanza Cabernet	\$9/\$43

WHITE WINE

House White	\$6
Riff Pinot Grigio	\$7/\$32
Clean Slate Reisling	\$7/\$32
Emmolo Sauvignon Blanc	\$7/\$32
Decoy Chardonnay	\$8/\$36

ROSÉ & BUBBLES

Conquilla Brut	\$7/\$32
Gruet Sparkling Rosé	\$7/\$32
Adami Prosecco	\$7/\$32
Lorenza Rosé	\$8/\$36

ORB COCKTAILS

ORB Side Car — \$8

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

Oaxacan Old Fashioned — \$11

El Jimador Reposado
Wahaka Mezcal
Agave
Chocolate Mole Bitter
Orange Peel

ORB Old Fashioned — \$13

Woodford Reserve
Stout Simple Syrup
Angostura Bitters
Orange
Cherry

Bartender's Choice

Tell us your favorite liquor and your mood,
and we'll take it from there!

ORB French 75 — \$11

Titos Vodka
Fresh Lemon
Chateau Monet
Simple Syrup
Champagne

Cucu Lemmy — \$10

Titos Vodka
Muddled Cucumber
Elderflower Liqueur
Lemon & Pineapple Juice

LIQUOR & SPIRITS

VODKA — 1.5 OZ

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

GIN — 1.5 OZ

House Gin	\$6
Tanqueray	\$8
Beehive Jackrabbit Gin	\$8
Hendricks	\$10

RUM — 1.5 OZ

House Rum	\$6
Salt Flats	\$7
Sailor Jerry	\$7
Kraken	\$7

TEQUILA — 1.5 OZ

House Tequila	\$6
El Jimador Blanco	\$7
El Jimador Reposado	\$7
Gran Centenario Reposado	\$8
Espolon Blanco	\$9
Espolon Resposado	\$9
Wahaka Mezcal	\$10
Herradura Anejo	\$15

BRANDY — 1.5 OZ

E and J XO Brandy	\$7
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BOURBON — 1.5 OZ

Jim Beam	\$7
Evan Williams Bottled In Bond	\$7
Maker's Mark	\$9
Black Feather	\$9
4 Roses Small Batch	\$10
Woodford Reserve	\$12
Redbreast	\$13
Basil Hayden's	\$13
Angel's Envy	\$15
Booker's	\$16

WHISKEY — 1.5 OZ

Porter's Fire	\$7
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