

- APPETIZERS -

AHI POKE GF 12

Sushi-grade #1 ahi poke nestled in crisp English cucumber cups, topped with vibrant tobiko and a drizzle of Korean chili aioli.

RIVERFRONT WINGS 16

Crispy, flavor-packed wings, seasoned with our signature dry rub and served your way - enjoy them as-is or tossed with your choice of our smoky & spicy Ancho Buffalo sauce or our huckleberry bbq sauce. Paired with fresh rainbow carrots, celery, and award-winning Roque Creamery blue cheese dressing.

BREAD SERVICE 6

Indulge in our house-made grilled focaccia, served with a silky roasted garlic purée that enhances every bite, making it the perfect accompaniment to any meal.

ARANCINI 12

Delight in our crispy panko-crust ed wild porcini mushroom risotto balls, oozing fresh provolone. Accompanied by a rich San Marzano meat sauce and shaved ricotta salata, this dish is a gourmet twist on a classic favorite.

HOUSE-MADE CHIPS & ROASTED SALSA GF 6

Enjoy a crunchy delight with our housemade tortilla chips served alongside a vibrant, roasted salsa for a perfect snack or appetizer.

BARBACOA NACHOS GF 17

Dive into a mountain of flavor with our house-made tortilla chips, generously layered with shredded barbacoa beef and a Mexican cheese blend. Topped with fresh onion, cilantro, fire-roasted corn salsa, poblano crema and roasted salsa, these nachos are the ultimate crowd-pleaser.

- SALADS -

ICEBERG WEDGE GF 14

A refreshing take on a classic wedge salad, featuring crisp iceberg lettuce topped with creamy Roque Creamery blue cheese dressing, a drizzle of balsamic reduction, brown sugar bacon, and pickled red onion for a burst of flavor.

CAESAR SALAD GFA 12

Enjoy the crispness of fresh romaine lettuce dressed in our house-made cotija Caesar dressing, topped with crunchy house-made focaccia croutons for a delightful crunch.

SALAD PROTEIN OPTIONS:

CHICKEN 4 OZ - 8

SALMON 4 OZ - 12

FILET MIGNON 4 OZ 14

SIP, SAVOR, AND SOAK UP THE VIEW

DAM BAR & RESTAURANT

- HANDHELDS -

BAJA SALMON TACOS 18

Experience the taste of the coast with beer-battered salmon and drizzled with our fire-roasted poblano crema and corn salsa, topped with crisp watermelon radish and micro cilantro. Served with chips and roasted salsa.

BIRRIA TACOS GF 18

Slow-braised richly marbled beef simmered for 5 hours in herbs and spices, topped with oxaca and cotija cheeses and micro cilantro and garnished with refreshing watermelon radish. Served with consommé, chips, and roasted salsa.

BARBACOA BURRITO 18

Enjoy a flavorful burrito filled with garlic, lime, and micro cilantro rice, cotija cheese, fire-roasted poblano crema and corn salsa, and fresh cilantro, all wrapped in a warm tortilla. Served with chips and roasted salsa.

THE BEST DAM BURGER 18

Sink your teeth into our double smashed wagyu beef burger topped with fresh grilled onions, lettuce, tomato, extra cheese, and our signature classic fry sauce for the ultimate indulgence. Served with fries.

- SIGNATURE ENTREES -

PNW HUCKLEBERRY BBQ CHICKEN GF 26

Savor the bold flavors of the Pacific Northwest with our rich, smoky huckleberry BBQ glazed chicken breast. Served with poblano crema, fire-roasted corn salsa, and loaded rustic garlic mashed potatoes. True PNW comfort on a plate.

PACIFIC ISLANDS SALMON GF 29

Indulge in a perfectly pan-seared salmon fillet complemented by a coconut passion fruit coulis, served alongside fluffy basmati rice with pineapple salsa for a vibrant finish.

SESAME-CRUSTED AHI TUNA GF 28

Experience the elegance of our seared rare sushi-grade #1 sesame-crust ed ahi tuna, paired with Korean chili aioli and poke sauce, and garnished with refreshing watermelon radish.

FILET MIGNON GFA 36

A tender filet mignon cooked to your preference paired with creamy wild porcini carnaroli risotto, black truffle demi-glace, and roasted Moroccan-spiced carrots for a harmonious blend of rich, earthy, and subtly spiced flavors.

SAN MARZANO PAPPARDELLE 26 SIGNATURE DISH

This handcrafted dish is a celebration of rustic Italian elegance. The luxurious San Marzano meat sauce, made with the finest tomatoes from sun-soaked Italian fields, perfectly complements the al dente pasta. Each bite balances savory depth with creamy texture, finished with a touch of ricotta salata for mild contrast. Served with grilled focaccia and roasted garlic purée.

- SWEET TREATS -

MILK & HONEY GF 10

Silky Tahitian vanilla panna cotta, drizzled with Manuka honey and finished with toasted macadamia nuts and bright passion fruit coulis.

BANANAS FOSTER 10

Brûléed banana, luscious Caribbean spiced orange rum sauce, vanilla ice cream, and crunchy candied pecans for a classic indulgence with a Dam twist.

S'MOKY S'MORES 10

Decadent chocolate mousse “bar” with graham cracker crumble and caramel ice cream, topped with toasted meringue “marshmallow” and finished with smoked sea salt.