

SWIFTWATER CELLARS

ME NU

ALL DAY

STARTERS

- CHARCUTERIE** 28
Three Artisan Cheeses, Two Chef's Choice Meats, Spanish Almonds, Olives, Honey, Crackers
- APPLE CHUTNEY BAKED BRIE** V 18
Baked Brie, Apple Chutney, Walnuts, Housemade Flatbread
- SMOKED SALMON DIP** 22
Warm Smoked Salmon Dip, Pita Chips
- JAPANESE SEVEN SPICE BEEF TIPS** DF 24
Brisket Beef Tips, Ponzu Slaw

FLATBREADS

- PEPPERONI** 18
Pomodoro Sauce, Mozzarella, Parmesan, Large Cut Pepperoni Slices
- ROASTED PEAR & BACON** 20
Roasted Pear, Bacon, Roquefort Cheese, Pecans, Arugula, Garlic Cream Sauce
- GREEK** V 18
Pickled Peppers, Olives, Red Onions, Artichokes, Olive Oil, Marinated Feta Cheese
- SHORT RIB** 22
Short Rib, Smoked Gouda, Sautéed Onions, Green Onion, Garlic Cream Sauce

SIDES

- French Fries.....10
Truffle Mac N Cheese.....14
Truffle Fries.....16
Pomegranate Balsamic Brussels Sprouts with Bacon....16

SALADS

- STARTER SALAD** V, GF 10
Arcadian Mixed Greens, Carrots, Tomatoes, Cucumbers, House Red Wine Vinaigrette
- CAESAR SALAD** 10/16
Hearts of Romaine, Parmesan, Brioche Croutons, Caesar Dressing
- SWC CHOPPED** GF 25
Marinated Chicken, Black Beans, Corn Salsa, Avocado, Cotija Cheese, Pico de Gallo, Chipotle Cumin Dressing, Corn Tortilla Strips
- ROASTED BEET & CARROT** V, GF 18
Roasted Beets, Shredded Carrots, Fresh Figs, Feta Cheese, Arugula, Grapefruit Vinaigrette
- SEAFOOD SALAD** GF, DF 43
Shrimp, Steelhead, Crab, Asparagus, Hardboiled Egg, Butter Lettuce, Louie Dressing

SALAD ADD ONS

- Chicken.....10
Steelhead.....18
Flat Iron Steak.....22

- LENTIL MUSHROOM STEW** V, GF 12

SOUP DU JOUR

MAINS

- BURGER** 25
Wagyu Beef Burger, White Cheddar, Lettuce, Tomato, Onion, Roasted Garlic Aioli, Brioche Bun
- KING SALMON** GF 44
King Salmon, Roasted Baby Potatoes, Asparagus, Bearnaise Sauce

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

GF=Gluten Free | V=Vegetarian | DF=Dairy Free

SIGNATURE DRINKS

- I LIKE YOU, BUT I'M CHAI** **18**
Vodka, Baileys, Cold Brew, Chai Syrup,
Half & Half, Nutmeg Rim
- I CRAN HARDLY WAIT** **16**
Vodka, Ginger Beer, Spiced Cranberry Syrup,
Lime Juice, Fresh Cranberries, Rosemary Sprig
- BE PRE-PEARED, THIS IS GOOD** **18**
Pear Vodka, Spicy Ginger Syrup, Lemon Juice,
Cinnamon
- FORGIVE ME, FOR I HAVE GINNED** **16**
Gin, Marionberry Syrup, Tonic, Dried Lime Wheel
- PROSECCO HO HO** **16**
Gin, Prosecco, Spiced Cranberry Syrup, Cranberry
Juice, Lemon Juice, Fresh Cranberries
- THE POM-DIGITY** **16**
Tequila, Pom Juice, Grapefruit Juice, Lime Juice,
Spicy Ginger Syrup, Dried Lime Wheel
- I'M AN IN-CIDER** **16**
Mezcal, Silver Tequila, Apple Cider, Lime Juice,
Simple Syrup, Dried Apple
- WE ALWAYS CARD A MUM** **16**
Bulleit Rye, Cardamom Bitters, Simple Syrup,
Orange Twist
- WAKE ME UP, BEFORE YOU COCOA** **18**
Chocolate Whiskey, Jameson, Cold Brew,
Orange Bitters, Simple Syrup, Candied Orange
- EVERYONE LOVES A GINGER** **18**
Whiskey, Cointreau, Spicy Ginger Syrup, Simple Syrup,
Lime Juice, Orange Bitters, Egg White, Bordeaux Cherry

BEER

DRAFT

- Bud Light..... 6
- Stella..... 8
- Brookside..... 8
- Duval Belgian Strong Ale..... 8
- Rotating IPA..... 8
- Rotating Seasonal..... 8

BOTTLE

- Bud Light..... 7
- Coors Light..... 7
- Michelob Ultra..... 7
- Corona 7
- Alaskan Amber..... 8
- Black Butte 8
- Space Dust IPA 8
- Bud Light Zero..... 6

No more than 2 checks per table
20% Gratuity added to parties of 6 or more
 *Tips & Service Fees are distributed amongst
 kitchen, waitstaff and support staff
Split plate charge \$5