DINNER MENU

SWIFTWATER CELLARS

APPETIZERS

OLIVES GF, DF,V 6
bowl of castelvetrano olives

CHARCUTERIE 32
three artisan cheeses, two chef's choice meats, spanish almonds, pickled veggies, crackers

ROASTED PEAR & BURRATA GF, V 28
roasted pears, burrata, baby kale, candied walnuts, champagne vinaigrette

SHRIMP COCKTAIL GF, DF 24
shrimp, classic cocktail sauce

HOT HATCH CHILE DIP 24
cream cheese, hatch & fresno chile, jalepeno, garlic, onion, naan bread

SALADS

STARTER GF, DF, V 10
arcadian mixed greens, carrots, tomatoes, cucumbers, house red wine vinaigrette

CAESAR 12/19
hearts of romaine, parmesan, house made croutons, caesar dressing

SWC CHOPPED GF 25
marinated chicken, black beans, corn salsa, romaine, avocado, cotija cheese, pico de gallo, chipotle cumin dressing, corn tortilla strips

SHRIMP COBB SALAD GF 35
avocado, hardboiled egg, broccolini, bacon, radishes, artichokes, lettuce, green onion, shrimp, house made ranch dressing

Make it Vegetarian! 22

SALAD ADDITIONS

HARD BOILED EGG	3
CHICKEN	12
STEELHEAD	18
SHRIMP	22
TOP SIRLOIN STEAK	26
TENDERLOIN	48
MISO SEA BASS	60

FLATBREADS

PEPPERONI 20
pomodoro sauce, mozzarella, parmesan, large pepperoni slices

BRIE & PROSCIUTTO 26
prosciutto, olives, brie, mozzarella, hot honey, garlic cream sauce

STEAK ELOTE 26
steak, corn elote, jalapeno, tomatoes, red onion, cilantro, mozzarella, cotija cheese, chipotle cream sauce

CHICKEN & MUSHROOM 24
chicken, mushrooms, caramelized onions, arugula, gorgonzola, garlic cream sauce

FIG & ARUGULA V 24
figs, brie, arugula, garlic cream sauce, mozzarella, balsamic glaze

GF Crust Available- $3

BOWLS OF SOUP

SOUP DU JOUR 14

~add a side of rustic parmesean flatbread 8

ENTREES

PRIME TENDERLOIN GF 68
8oz grilled tenderloin, whipped potatoes, broccolini, red wine demi-glace
Tastes Better With
Columbia Valley Cabernet Sauvignon

RIBEYE GF 85
20oz ribeye, garlic miso compound butter
Tastes Better With
Red Mountain Cabernet Sauvignon

PORTERHOUSE **great for two** GF, DF 120
28oz steak, red wine demi-glace
Tastes Better With
Red Mountain Cabernet Sauvignon

TOMAHAWK **great for two** GF, DF 110
32oz bone-in steak, red wine demi-glace
Tastes Better With
Syrah

VEGETABLE POT PIE V 36
carrots, peas, onions, corn, potatoes mushrooms, puff pastry
Tastes Better With
Zephyr Ridge Chardonnay

STEELHEAD GF 48
12oz baked steelhead, roasted carrots, beurre blanc
Tastes Better With
Zephyr Ridge Chardonnay

BLOOD ORANGE MISO GLAZED SEA BASS 72 GF
blood orange miso glazed sea bass, ginger carrot puree, baby bok choy, crispy sushi rice cake
Tastes Better With
No.9 Rosé

CHICKEN MARSALA 42
chicken, capellini pasta, mushrooms, onions, creamy marsala
Tastes Better With
Pinot Noir

TOMAHAWK PORK CHOP GF 52
15oz bone-in Pork Chop, sauteed cabbage and warm apple slaw, parmesan polenta cake, apple compound butter

longer cook time

Tastes Better With
Malbec

SIDES

FRENCH FRIES	12	TRUFFLE MAC N CHEESE	20
TRUFFLE FRIES	18	ROASTED CARROTS	14
WHIPPED POTATOES	12	BROCCOLINI	16
OVEN ROASTED POTATOES	14	MUSHROOM MEDLEY	14

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

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

While we do have Gluten Free alternatives, we cannot guarantee there won't be cross-contamination.

DRINK MENU

SWIFTWATER CELLARS

SIPS OF THE SEASON

APPLE-LUTELY THE BEST 19
gin, apple cider, lime juice, simple syrup

NUT YOUR AVERAGE OLD FASHIONED 18
bourbon, simple syrup, toasted almond bitters

CRAN YOU NOT? 18
honey whiskey, cinnamon, cranberry, lemon juice, ginger beer

CASSIS ME IF YOU CAN 18
tequila, creme de cassis, lime juice, ginger beer

NANA YOUR BUSINESS 20
mezcal, amaro, aperol, banana liqueur

A LILLET GOES A LONG WAY 19
lillet blanc, grapefruit juice, gin, elderflower liqueur

BUBBLES

HOUSE PROSECCO	12, 38
MUMM NAPA BRUT ROSÉ	13, 45
CHANDON	13 ,45
CHANDON GARDEN SPRITZ (187ML)	18
VEUVE CLICQUOT	96
DOM PERIGNON	275
LOUIS ROEDERER CRISTAL	350

CHAMPAGNE TASTE

PEARING IS CARING 19
vodka, spiced ginger syrup, lemon juice, pear syrup, prosecco, soda water

APPLE-ROL SPRITZ 19
aperol, apple cider, prosecco, soda water

LIVING IN CINNA 19
st.germain, cranberry juice, cinnamon, soda water, prosecco

YOU MAKE MY PULP RACE 19
tequila, prosecco, grapefruit juice, lime juice, simple syrup, soda water

HAVE YOUR CAKE & DRINK IT TOO

NUTTIN' BUT A BREW 19
pecan infused whiskey, kahlua, half & half

LET'S GIVE' EM PUMto talk about. 20
pumpkin pie cream liqueur, cold brew, cinnamon syrup, pumpkin spice, cinnamon

LIQUID ASSETS

ORPHAN BARREL MUCKETY MUCK 58
*highly limited, rare single grain Scotch whisky aged between 24 and 26 years. *1.5 oz Serving**

BAINBRIDGE YAMA WHISKEY 89
*The world's only non-Japanese whiskey to be aged exclusively in virgin Mizunara oak *1.5oz Serving**

CLASE AZUL ANEJO 127
*An ultra-premium, 100% blue agave tequila aged for 25 months in American whiskey casks *1.5oz Serving**

RÉMY MARTIN LOUIS XIII 800
*sourced exclusively from the Grande Champagne cru, aged between 40 and 100 years *1.5oz Serving**

DON'T WORRY, BEER HAPPY

DRAFT

Coors Light	6
Stella	8
Brookside Lager	8
Bodhizafa	9
Rotating IPA	9
Rotating Seasonal	9

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

BOTTLE

Bud Light	7
Coors Light	7
Stella	7
Corona	7
Alaskan Amber	8
Black Butte	8
Johnny Utah	9
Angry Orchard	6
Stella Zero	8
N/A Athletic Brewing Golden	7
N/A Athletic Brewing Hazy IPA	7

THIS IS HOW WE BREW IT

Hot Tea	5
Iced Tea	4
Drip Coffee	4
Cappuccino	6
Cold Brew	5
Iced Latte	6
Latte	6
Espresso	4