

# SWIFTWATER CELLARS



FALL 2021 ALL DAY

## STARTERS

### CHARCUTERIE

Three Artisan Cheeses, Two Chef's Choice Meats, Spanish Almonds, Pickled Veggies, Crackers

### SALMON CAKES

Two Salmon Cakes, Creamy Dill Aioli

### SPINACH ARTICHOKE DIP <sup>V</sup>

Baked Spinach Artichoke Dip, Pita Chips

### MEATBALLS

Three Korobuta Pork Meatballs, Pomodoro Sauce, Parmesan Cheese

## FLATBREADS

### PEPPERONI

Pomodoro, Mozzarella, Parmesan, Large Cut Pepperoni Slices

### PERSIMMON AND PROSCIUTTO

Persimmon, Prosciutto, Green Onions, Parmesan, Garlic Cream Sauce

### CHICKEN AND MUSHROOM

Chicken, Mushrooms, Spinach, Red Onion, Parmesan, Garlic Cream Sauce

### WINTER VEGETABLE <sup>V</sup>

Pesto, Artichokes, Asparagus, Mushrooms, Red Onions

### SIDES

Pecorino Romano Pork Fat Brussels.....	14
Truffle Mac N Cheese.....	14
Truffle Fries.....	12
French Fries.....	10

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

**GF=Gluten Free | V=Vegetarian**

## SALADS

28 **STARTER SALAD** <sup>GF,V</sup> 10

Arcadian Mixed Greens, Carrots, Tomatoes, Cucumbers, House Red Wine Vinaigrette

22 **CAESAR SALAD** 10/14

Hearts of Romaine, Parmesan, Brioche Crouton, Caesar Dressing

16 **SWC CHOPPED** <sup>GF</sup> 22

Marinated Chicken, Black Bean Corn Salsa, Avocado, Cotija Cheese, Pico de Gallo, Chipotle Cumin Dressing, Corn Tortilla Strips

20 **NICOISE SALAD** <sup>GF</sup> 34

6oz Ahi Tuna, Sliced Boiled Egg, Green Beans, Fingerling Potatoes, Tomatoes, Nicoise Olives, Anchovy Capers Dressing

16 **BEET AND PERSIMMON** <sup>V</sup> 17

Roasted Beets, Persimmon, Arugula, Walnuts, Goat Cheese, Butternut Squash Dressing

### SALAD ADD ONS

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

18 **SOUP DU JOUR** 8/11

18 **SOUP DU JOUR** 8/11

## MAINS

**KOBE BURGER** 24

Wagyu Beef Burger, White Cheddar, Lettuce, Tomato, Onion, Roasted Garlic Aioli, Brioche Bun

**SHEPHERD'S PIE** <sup>V</sup> 27

Carrots, Peas, Onions, Eggplant, Ground Impossible Burger, Whipped Potato Topping



# WINE FLIGHTS

**NO. 9 FLIGHT** **20**  
 No. 9 Chardonnay  
 No. 9 White  
 No. Rose  
 No. 9 Pinot Noir  
 No. 9 Red Blend

**WHITE FLIGHT** **20**  
 2019 Sauvignon Blanc  
 2018 Proprietary White  
 2017 Riesling  
 2018 No.9 White  
 2018 Zephyr Ridge Chardonnay

**RED FLIGHT** **25**  
 2017 Pinot Noir  
 2016 Merlot  
 2016 Syrah  
 2016 Proprietary Red  
 2017 Zephyr Ridge Cabernet Sauvignon

**SEASONAL FLIGHT** **25**  
 2018 Boushey Chardonnay  
 White Holiday Sangria  
 Red Holiday Sangria  
 2016 Reserve Syrah  
 2017 Reserve Cabernet Sauvignon

**LIBRARY FLIGHT** **28**  
*\*Excluded from complimentary BD Member flights due to limited quantities*  
*\*Membership discounts apply*  
 2010 Proprietary Red  
 2010 Zephyr Ridge Cabernet Sauvignon  
 2010 Reserve Cabernet Sauvignon

# BEER

**DRAFT**  
 Bud Light..... 5  
 Stella..... 6  
 Brookside..... 6  
 Rotating Seasonal..... 6  
 Rotating IPA..... 7  
 Seasonal Cider..... 6

**BOTTLED**  
 Bud Light..... 6  
 Coors Light..... 6  
 Michelob Ultra..... 6  
 Corona ..... 6  
 Alaskan Amber..... 7  
 Black Butte ..... 7  
 Space Dust IPA ..... 8  
 Becks N/A..... 6

# BUBBLES

**Glass/Bottle**

House Prosecco..... 10/25  
 Gruet Brut Rosé.....11/40  
 Veuve Clicquot Brut.....96  
 Mumm Nappa Brut Rosé.....45  
 Dom Perignon Brut 2010 .....275  
 Louis Roederer Cristal 2013.....350

# WINE COCKTAILS

**POUR DECISION** **15**  
 Jim Beam, Red Wine, Bourdeaux Cherry Juice,  
 Simple Syrup, Bourdeaux Cherries

**SQUEEZE THE DAY** **15**  
 Jim Beam, Orange Simple, Red Wine

**PEAR-ED WITH WINE** **15**  
 Riesling, Apple Cider, Absolut Pear, Sprite

# SIGNATURE DRINKS

**GIN-GLE ALL THE WAY** **16**  
 Tanqueray, Rosemary Simple, Tonic

**CINNAMON OLD FASHIONED** **16**  
 Bulleit Bourbon, Cinnamon Syrup, Angostura  
 Bitters, Orange Twist, Cinnamon Stick

**STOP RUSSIAN...DRINK IT SLOW** **16**  
 Absolut, Cinnamon Kahlua, Cinnamon Syrup, Cream

**DON'T TAKE ME FOR POMEGRANATE** **18**  
 Titos Vodka, Grand Marnier, Pom Juice, Simple Syrup

**NO FIG DEAL** **16**  
 Maker's Mark, Fig Syrup, Lemon Juice, Ginger Beer

**HOW DO YOU LIKE THEM APPLES** **16**  
 Absolut, Apple Cider, Lemon Juice, Grenadine

**CINN-FUL** **18**  
 Bulleit Rye, St. Germaine, Apple Cider,  
 Cinnamon Syrup, Ginger Elixir, Soda

**BLOOD ORANGE PALOMA** **16**  
 Hornitos, Lime Juice, Orange Bitters,  
 Blood Orange Syrup, Grapefruit Juice

**20% Gratuity added to parties of 8 or more**  
 \*Tips & Service Fees are distributed amongst  
 kitchen, waitstaff and support staff