

# SWIFTWATER CELLARS

FALL 2021 DINNER

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## STARTERS

### CHARDONNAY BUTTER SHRIMP 18

Six Shrimp, Chardonnay Garlic Butter Sauce,  
Topped with Breadcrumbs

### CHARCUTERIE 28

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

### SALMON CAKES 22

Two Salmon Cakes, Creamy Dill Aioli

### SPINACH ARTICHOKE DIP<sup>V</sup> 16

Baked Spinach Artichoke Dip, Pita Chips

### MEATBALLS 20

Three Korobuta Pork Meatballs,  
Pomodoro Sauce, Parmesan Cheese

## MAINS

### TENDERLOIN<sup>GF</sup> 58

8oz Grilled Tenderloin, Whipped Potatoes,  
White Asparagus, Green Peppercorn Glaze  
Wine Pairing: Zephyr Ridge Cabernet Sauvignon

### BONE-IN NEW YORK<sup>GF</sup> 75

20oz Bone-In New York, Fingerling Potatoes,  
Mushrooms, Black Garlic Sauce  
Wine Pairing: Red Mountain Cabernet Sauvignon

### PORTERHOUSE <sup>GF</sup> \*Great for two 120

28oz Steak, Green Peppercorn Demi Glaze  
Wine Pairing: Swiftwater Cellars Syrah

### OSSO BUCCO 50

Braised Veal Shank, Root Vegetables, White  
Wine, Grilled Bread  
Wine Pairing: Swiftwater Cellars Pinot Noir

### STEELHEAD <sup>GF</sup> \*Great for two 42

16oz Baked Steelhead, Fingerling Potato and Brussel  
Sprout Medley, Beurre Blanc Sauce  
Wine Pairing: Swiftwater Cellars Sauvignon Blanc

### BLACK COD AND LENTILS<sup>GF</sup> 48

Sauteed Black Cod, Shallots, Sweet Peppers,  
Wilted Arugula, Lentils, Pinot Noir Butter Sauce  
Wine Pairing: Ciel du Cheval Syrah

### CHICKEN MARSALA 32

Organic Airline Chicken Breast, Mushroom  
Marsala Sauce, Fettuccini Noodles  
\*Vegetarian Available  
Wine Pairing: Saffron Pinot Noir

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

Carrots, Peas, Onions, Eggplant, Ground  
Impossible Burger, Whipped Potato Topping  
Wine Pairing: Thistle Pinot Noir

## SALADS

### STARTER SALAD<sup>GF,V</sup> 10

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

### CAESAR SALAD 10/14

Hearts of Romaine, Parmesan,  
Brioche Crouton, Caesar Dressing

### SWC CHOPPED<sup>GF</sup> 22

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

### NICOISE SALAD<sup>GF</sup> 34

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

### 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

### SOUP DU JOUR 8/11

## FLATBREADS

### PEPPERONI 16

Pomodoro, Mozzarella, Parmesan,  
Large Cut Pepperoni Slices

### PERSIMMON AND PROSCIUTTO 18

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

### CHICKEN AND MUSHROOM 18

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

### WINTER VEGETABLE<sup>V</sup> 18

Pesto, Artichokes, Asparagus,  
Mushrooms, Red Onions

#### SIDES

Pecorino Romano Pork Fat Brussels.....14  
Truffle Mac N Cheese.....14  
Truffle Fries.....12  
Fingerling Potatoes.....12  
Whipped Potatoes.....12  
White Asparagus with Balsamic Drizzle.....12

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness  
GF=Gluten Free | V=Vegetarian



# 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*