

SWIFTWATER CELLARS

FALL 2021 DINNER

ME
NU

STARTERS

CHARDONNAY BUTTER SHRIMP 18

Six Shrimp, Chardonnay Garlic Butter Sauce,
Topped with Breadcrumbs

CHARCUTERIE 28

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

SALMON CAKES 22

Two Salmon Cakes, Creamy Dill Aioli

SPINACH ARTICHOKE DIP^V 16

Baked Spinach Artichoke Dip, Pita Chips

MEATBALLS 20

Three Korobuta Pork Meatballs,
Pomodoro Sauce, Parmesan Cheese

MAINS

TENDERLOIN^{GF} 58

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

BONE-IN NEW YORK^{GF} 75

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

PORTERHOUSE ^{GF} *Great for two 120

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

OSSO BUCCO 50

Braised Veil Shank, Root Vegetables, White
Wine, Grilled Bread

Wine Pairing: Swiftwater Cellars Pinot Noir

STEELHEAD ^{GF} *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^{GF} 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^V 27

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

Wine Pairing: Thistle Pinot Noir

SALADS

STARTER SALAD^{GF,V} 10

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

CAESAR SALAD 10/14

Hearts of Romaine, Parmesan,
Brioche Crouton, Caesar Dressing

SWC CHOPPED^{GF} 22

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

NICOISE SALAD^{GF} 34

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

BEET AND PERSIMMON^V 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^V 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

THANKSGIVING PAIRINGS 25
 2018 Boushey Chardonnay
 2016 Thistle Vineyard Pinot Noir
 2016 Saffron Fields Pinot Noir
 2017 Ciel du Cheval Syrah
 2017 Malbec

BUBBLES

	Glass/Bottle
Chandon 375ML.....	20
LaMarca Prosecco.....	10/25
Kenwood Cuvee Brut.....	9/20
Veuve Clicquot Brut.....	88
Mumm Nappa Brut.....	45
Dom Perignon Brut 2009.....	195
Louis Roederer Cristal 2009.....	350

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

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 Vodka, 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