

SWIFTWATER CELLARS

ME
NU

FALL 2021 LUNCH

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^V

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^V

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^{GF,V}** 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^{GF}** 22

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

20 **NICOISE SALAD^{GF}** 34

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

16 **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

18 **SOUP DU JOUR** 8/11

MAINS

KOBE BURGER 24

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

FRENCH DIP 25

Sliced Prime Rib, Emmental Cheese,
Alpine Roll, Au Jus

MISO STEELHEAD BOWL^{GF} 34

Miso Glazed Steelhead, Green onions, Shiitake
Mushrooms, Edamame, Carrots, Thai Basil, Brown Rice
**Vegetarian Available*

SHEPHERD'S PIE^V 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