

M I D - D A Y M E N U

SWIFTWATER CELLARS

APPETIZERS

CHARCUTERIE 32
three artisan cheeses, two chefs
choice meats, spanish almonds,
olives, crackers

WARM CRAB DIP 28
cream cheese, spinach, garlic,
onion, crab, pita chips

BAKED BRIE* v 20
brie, fig and onion jam, flatbread

SEAFOOD BOARD 34
poached shrimp, smoked scallops,
smoked halibut mousse, caper
berries, crackers and sun dried
tomato cocktail sauce

HUMMUS PLATTER GF, DF, V 22
red pepper hummus, cucumbers,
carrots, celery

ENTREES

BURGER 25
wagyu beef burger, white cheddar, lettuce, tomato,
onion, roasted garlic aioli, brioche bun
choice of fries or salad

VEGETARIAN BOLOGNESE v 34
impossible beef, sauteed onion, carrots,
fettuccine noodles, pomodoro sauce,
whipped ricotta cheese
vegan available

SIDES

FRENCH FRIES 10
TRUFFLE FRIES 16

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, avocado, cotija cheese,
pico de gallo, chipotle cumin dressing,
corn tortilla strips

BEET BURRATA GF, V 22
roasted beets, burrata cheese,
arugula, oil, vinegar

WEDGE 25
iceberg lettuce, tomatoes, onions,
bacon, bleu cheese crumbles, hard
boiled egg, bleu cheese dressing

SALAD ADD ONS

CHICKEN 12
STEELHEAD 18
FLAT IRON STEAK 22
SHRIMP 19

FLATBREADS

PEPPERONI 18
pomodoro sauce, mozzarella,
parmesan, large pepperoni slices

SEASONAL FRUIT v 22
persimmons, pecorino romano,
arugula, olive oil, pine nuts

BBQ CHICKEN 22
bbq sauce, chicken breast,
peppers, onions, mozzarella

CHEESESTEAK 24
steak, onions, peppers, mushrooms,
mozzarella, horseradish cream

SOUP

SOUP DU JOUR

CHICKEN FETTUCCINE 36
sous vide chicken breast, mushrooms,
fettuccine noodles, garlic cream sauce

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

**please note items denoted with an asterisk will
take longer to cook than others**

DRINK MENU

SWIFTWATER CELLARS

SIGNATURE DRINKS

IT'S THE MOST "WINEDERFUL" TIME OF THE YEAR tequila, lime, agave, salt, red wine float	18
HEY PLUM-KIN, YOU'RE THE SWEETEST! vodka, chamboard, lemon juice, plum syrup, simple syrup	19
BABY IT'S COLD OUT CIDER prosecco, aperol, apple cider, cinnamon syrup, sparkling water	19
FOR THE GIN-GAL ALL THE WAY gin, cointreau, pomegranate, cranberry syrup, simple syrup, cranberries	19
I WILL POMEGRANATE YOU ONE WISH gin, aperol, pomegranate, cinnamon, tonic	19
YOU WILL NEVER KNOW UNLESS YOU CHAI bourbon, chai syrup, simple syrup, orange bitters	17
LET'S GET TOASTED mezcal, amaretto, lime juice, ginger beer, toasted marshmallow	18
TOO MUCH PEAR PRESSURE absolut pear, apple juice, cinnamon, ginger beer	17

WHEN YOU'RE FEELING BREW

ESPRESSO-LY FOR YOU cocoa bomb, kahlua, sweet vermouthe, simple syrup, espresso	18
SAVORING THE MO-MINT espresso, vodka, baileys, kahlua, vanilla, cream, creme de cacao light & dark, chocolate mint syrup	18
I'M A LITTLE CHILI tequila, espresso, kahlua chili chocolate, rumchata	18

COGNAC

COURVOISIER Courvoisier is a rich and full flavored cognac. Flavors of stone fruit, almonds, raisins, and sweet spice lead to a dry, woody finish that will satisfy many tastes.	34
HENNESSY XO Deep and powerful, the eaux-de-vie of this Hennessy X.O Cognac are aged in young barrels and marked out by their power energy, but also by their capacity to achieve a great roundness through time.	59
LOUIS XIII The finest and most precious eaux-de-vie, made using grapes grown in Grande Champagne-the premier cru of the Cognac region- are carefully aged for decades to create the cognac inside every Louis XIII classic decanter	726

BEER

DRAFT

Bud Light	6
Stella	8
Brookside	8
Bodhizafa	9
Rotating IPA	9
Rotating Seasonal	9

BOTTLE

Bud Light	7
Coors Light	7
Michelob Ultra	7
Corona	7
Alaska Amber	8
Black Butte	8
Space Dust IPA	8
Budweiser Zero	6

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