

DINNER MENU

SWIFTWATER CELLARS

APPETIZERS

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

TENDERLOIN GF	60
8oz grilled tenderloin, whipped potatoes, broccolini, garlic rosemary demi-glace <i>Tastes Better With Ciel Du Cheval Syrah</i>	
RIBEYE GF	75
20oz ribeye, roasted garlic compound butter <i>Tastes Better With Reserve Cabernet Sauvignon</i>	
PORTERHOUSE GF, DF	120
28oz steak, garlic rosemary demi-glace <i>Tastes Better With Cabernet Franc</i> <i>*great for two*</i>	
TOMAHAWK GF, DF	110
32oz bone-in steak, garlic rosemary demi-glace <i>Tastes Better With Petit Verdot</i>	

SIDES

FRENCH FRIES	10
TRUFFLE FRIES	16
WHIPPED POTATOES	12
FINGERLING POTATOES	12
TRUFFLE MAC N CHEESE	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

STEELHEAD *great for two* GF	50
16oz baked steelhead, roasted brussels sprouts, beurre blanc <i>Tastes Better With Zephyr Ridge Chardonnay</i>	
KING SALMON GF, DF	48
8oz king salmon, diced potatoes, bacon, arugula <i>Tastes Better With Proprietary White</i>	
CHICKEN FETTUCCINE	36
sous vide chicken breast, mushrooms, fettuccine noodles, garlic cream sauce <i>Tastes Better With La Belle Promenade Pinot Noir</i>	
PORK SHANK* GF, DF	44
slow roasted pork shank, cabbage, mushroom medley, fingerling potatoes <i>Tastes Better With Malbec</i>	

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

VEGETARIAN BOLOGNESE v	34
impossible beef, sauteed onion, carrots, fettuccine noodles, pomodoro sauce, whipped ricotta cheese <i>*vegan available*</i> <i>Tastes Better With No.9 Pinot Noir</i>	
MEATLOAF*	36
homestyle meatloaf, whipped potatoes, french green beans, fried onions, tomato glaze <i>Tastes Better With Merlot</i>	

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

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

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

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 vermouth, 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