

DINNER MENU

SWIFTWATER CELLARS

APPETIZERS

OLIVES bowl of castelvetrano olives	GF, DF, V	6
CHARCUTERIE three artisan cheeses, two chefs choice meats, spanish almonds, pickled veggies, crackers		32
CREAMY DILL SHRIMP COCKTAIL shrimp, creamy lemon dill horseradish sauce	GF	24
ROASTED BEET & BURRATA roasted beets, burrata, pistachio, frisee, micro greens, basil, ver jus	GF, V	26
DIJON BRUSSELS brussels sprouts, dates, walnuts, shallots, date dijon glaze <i>*contains nuts*</i>	DF, GF, V	22
JALAPENO BACON DIP warm cream cheese, jalapenos, bacon bits, fresno chili peppers, breadcrumbs, pita bread		24

ENTREES

PRIME TENDERLOIN 8oz grilled tenderloin, whipped potatoes, roasted carrots, red wine demi-glace <i>Tastes Better With Old Vine Cabernet Sauvignon</i>	GF	68
RIBEYE 20oz ribeye, cowboy compound butter <i>Tastes Better With Reserve Cabernet Sauvignon</i>	GF	85
PORTERHOUSE 28oz steak, cognac demi-glace <i>Tastes Better With Red Mountain Cabernet Sauvignon</i>	GF, DF	120
TOMAHAWK 32oz bone-in steak, cognac demi-glace <i>Tastes Better With Zephyr Ridge Cabernet</i>	GF, DF	110

SIDES

FRENCH FRIES	10
TRUFFLE FRIES	16
WHIPPED POTATOES	12
DUCK FAT ROASTED POTATOES	16

SALADS

STARTER arcadian mixed greens, carrots, tomatoes, cucumbers, house red wine vinaigrette	GF, DF, V	10
CAESAR hearts of romaine, parmesan, house made croutons, caesar dressing		12/19
SWC CHOPPED marinated chicken, black beans, corn salsa, romaine, avocado, cotija cheese, pico de gallo, chipotle cumin dressing, corn tortilla strips	GF	25
MEDITERRANEAN WEDGE cherry tomatoes, iceberg lettuce, chives, cucumber, dill, pickled red onion, greek olives, feta, greek goddess dressing	GF, V	22
STEAK SALAD spinach, top sirloin steak, hard boiled egg, red onion, roasted potato, baby tomatoes, stone ground mustard vinaigrette Make it Vegetarian! No Steak	GF	42 22

SALAD ADDITIONS

CHICKEN	12
STEELHEAD	18
SHRIMP	22
TOP SIRLOIN STEAK	26
TENDERLOIN	48
SEA BASS	70

LENTIL COTTAGE PIE lentils, peas, red onion, mushrooms, carrots, irish cheddar mashed potatoes, <i>Tastes Better With No.9 Pinot Noir</i>	v	36
STEELHEAD <i>*great for two*</i> 12oz baked steelhead, roasted brussels sprouts, beurre blanc <i>Tastes Better With Zephyr Ridge Chardonnay</i>	GF	48
SEA BASS 8oz sea bass, creamed leaks, tomatoes, mushrooms, crispy shallots, orzo, beurre blanc <i>Tastes Better With Pinot Grigio</i>		78

FLATBREADS

PEPPERONI pomodoro sauce, mozzarella, parmesan, large pepperoni slices		20
CUBAN pork belly, pepperoncini, swiss, mustard creme		24
SPINACH & ARTICHOKE artichoke, spinach, sundried tomatoes, garlic cream sauce	v	24
STEAK & MUSHROOM steak, mushroom, roasted calabrian peppers, red onion, mozzarella, pomodoro		26
ROASTED PEAR roasted pear, gorgonzola, cranberry, arugula, garlic cream <i>*GF Crust Available- \$3*</i>	v	24

BOWLS OF SOUP

SOUP DU JOUR		
ROASTED CHICKEN bone in roasted chicken, celery root, parsnip, oven roasted potatoes, egg plant, tomato, au jus <i>Tastes Better With Pinot Noir</i>		42
BLACKENED BEEF TIP PASTA beef tips, rigatoni, red onion, mushrooms, gorgonzola cream sauce <i>Make it Vegetarian-\$28</i>		38
<i>Tastes Better With Syrah</i>		
CIDER BRAISED PORK apple cider braised pork shoulder, caramelized apples, onions, pancetta, red skin potatoes, apple cider glaze <i>Tastes Better With Malbec</i>	GF, DF	52

TRUFFLE MAC N CHEESE	20
ROASTED CARROTS	14
ROASTED BRUSSELS SPROUTS	16
MUSHROOM MEDLEY	14

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.

While we do have Gluten Free alternatives, we cannot guarantee there won't be cross-contamination.

DRINK MENU

SWIFTWATER CELLARS

TROPIC LIKE IT'S HOT WITH OUR SEASONAL COCKTAILS

THIS DRINK IS AMAZE-MINT	20
mint, simple syrup, st. germain, lemon juice, bourbon	
APEROL WE HAVE BEEN THROUGH	22
tequila, aperol, agave, lime juice, grapefruit juice	
DON'T GET ME TARTED	22
limoncello, gin, honey syrup, lemon juice, soda water	
YOU'RE THE PINEST	18
vodka, chambord, pineapple juice	
GIRLS JUST WANT TO HAVE RUM	20
rum, aperol, orange bitters, pineapple juice, lemon juice	
YOU WORK HARD FOR THE HONEY	16
jack daniels tennessee honey, cranberry juice, lemon juice, lime juice	
IT'S ALL FOR ONE, AND ONE FLORAL	22
vodka, st. germain, triple sec, simple syrup, sprite, lemonade	
SMOKEY-THE-BERRY	22
mezcal, grand marnier, agave, blackberries, raspberries, lime juice	
WHY SHE JALAPEÑO BUSINESS?	16
dulce vida pineapple jalapeno tequila, triple sec, lime juice, pineapple juice, jalapenos, tajin rim	

PUTTIN ON THE SPRITZ

YOU'RE THE ZEST	22
limoncello, prosecco, soda, lemon wheel	
YOU'RE PEACHIN MY INTEREST!	19
peach syrup, st. germaine, lemon juice, gin, prosecco	
BEFORE MY BERRY EYES	18
vodka, lemon juice, raspberry syrup, prosecco	
CITRUS JUST GOT SERIOUS	20
lillet blanc, grapefruit juice, prosecco, st. germaine, gin	

WE THINK YOU'LL LOVE IT BRUNCHES

available all day

EVERY BLOODY NEEDS SOMEBODY	19
vodka, tomato juice, olive juice, pickle juice --a bloody mary martini	
CHAI IT, IT'S GOOD	20
egg white, chai syrup, lemon juice, club soda, gin	
IT'S NUT MY FAULT IT'S SO GOOD	18
espresso, vodka, coffee liqueur, pistachio syrup	
AM I YOUR BEST TEA?	20
vodka, huckleberry syrup, iced tea, simple syrup, muddled limes, fresh mint	

DON'T WORRY, BEER HAPPY

THIS IS HOW WE BREW IT

DRAFT		BOTTLE			
Bud Light	6	Bud Light	7	Hot Tea	5
Stella	8	Coors Light	7	Iced Tea	4
Brookside Lager	8	Michelob Ultra	7	Drip Coffee	4
Bodhizafa	9	Corona	7	Cappuccino	6
Rotating IPA	9	Alaskan Amber	8	Cold Brew	5
Rotating Seasonal	9	Black Butte	8	Iced Latte	6
		Space Dust IPA	8	Latte	6
		Angry Orchard	6	Espresso	4
		Budweiser Zero	6		
		N/A Athletic Brewing Golden	7		
		N/A Athletic Brewing Hazy IPA	7		

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