

MID-DAY MENU

SWIFTWATER CELLARS

APPETIZERS


OLIVES GF, DF, V 6
bowl of castelvetrano olives

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

CREAMY DILL SHRIMP COCKTAIL GF 24
shrimp, creamy lemon dill
horseradish sauce

ROASTED BEET & BURRATA GF, V 26
roasted beets, burrata, pistachio,
frisee, micro greens, basil, ver jus

DIJON BRUSSELS DF, GF, V 22
brussels sprouts, dates, walnuts,
shallots, date dijon glaze
contains nuts

JALAPENO BACON DIP  24
warm cream cheese, jalapenos,
bacon bits, fresno chili peppers,
breadcrumbs, pita bread

ENTREES

BURGER 27
wagyu beef burger, white cheddar, lettuce, tomato,
onion, roasted garlic aioli, brioche bun
*choice of fries or salad
GF bun available- \$3

ROASTED VEGETABLE BOWL GF, DF, V 25
roasted brussels sprouts, carrots, potatoes,
garbanzo beans, roasted red pepper sauce

STEELHEAD **great for two** GF 48
12oz baked steelhead, brussels sprouts,
beurre blanc

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

MEDITERRANEAN WEDGE GF, V 22
cherry tomatoes, iceberg lettuce, chives,
cucumber, dill, pickled red onion, greek
olives, feta, greek goddess dressing

STEAK SALAD GF 42
spinach, top sirloin steak, hard boiled egg, red
onion, roasted potato, baby tomatoes, stone
ground mustard vinaigrette
Make it Vegetarian! **No Steak** 22

SALAD ADDITIONS



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

FLATBREADS

PEPPERONI 20
pomodoro sauce, mozzarella,
parmesan, large pepperoni slices

CUBAN 24
pork belly, pepperoncini, swiss,
mustard creme

SPINACH & ARTICHOKE v 24
artichoke, spinach, sundried
tomatoes, garlic cream sauce

STEAK & MUSHROOM   26
steak, mushroom, roasted calabrian
peppers, red onion, mozzarella,
pomodoro

ROASTED PEAR v 24
roasted pear, gorgonzola, cranberry,
arugula, garlic cream
GF Crust Available- \$3

BOWLS OF SOUP

SOUP DU JOUR

PRIME TENDERLOIN GF 68
8oz grilled tenderloin, whipped potatoes,
roasted carrots, red wine demi-glace

RIBEYE GF 85
20oz ribeye, cowboy compound butter

PORTERHOUSE GF, DF 120
28oz steak, cognac demi glace

TOMAHAWK GF, DF 110
32oz bone-in steak, cognac demi
glace

TRUFFLE MAC N CHEESE 20
ROASTED CARROTS 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 <i>bloody mary martini</i>	
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