

SWIFTWATER CELLARS

ME NU

LUNCH

STARTERS

CHARCUTERIE	28
Three Artisan Cheeses, Two Chef's Choice Meats, Spanish Almonds, Olives, Honey, Crackers	
APPLE CHUTNEY BAKED BRIE <i>V</i>	18
Baked Brie, Apple Chutney, Walnuts, Housemade Flatbread	
SMOKED SALMON DIP	22
Warm Smoked Salmon Dip, Pita Chips	
JAPANESE SEVEN SPICE BEEF TIPS <i>DF</i>	24
Brisket Beef Tips, Ponzu Slaw	

FLATBREADS

PEPPERONI	18
Pomodoro Sauce, Mozzarella, Parmesan, Large Cut Pepperoni Slices	
ROASTED PEAR & BACON	20
Roasted Pear, Bacon, Roquefort Cheese, Pecans, Arugula, Garlic Cream Sauce	
GREEK <i>V</i>	18
Pickled Peppers, Olives, Red Onions, Artichokes, Olive Oil, Marinated Feta Cheese	
SHORT RIB	22
Short Rib, Smoked Gouda, Sautéed Onions, Green Onion, Garlic Cream Sauce	

SIDES

French Fries.....	10
Truffle Mac N Cheese.....	14
Truffle Fries.....	16
Pomegranate Balsamic Brussels Sprouts with Bacon.....	16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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

SALADS

STARTER SALAD <i>V, GF</i>	10
Arcadian Mixed Greens, Carrots, Tomatoes, Cucumbers, House Red Wine Vinaigrette	
CAESAR SALAD	10 / 16
Hearts of Romaine, Parmesan, Brioche Croutons, Caesar Dressing	
SWC CHOPPED <i>GF</i>	25
Marinated Chicken, Black Beans, Corn Salsa, Avocado, Cotija Cheese, Pico de Gallo, Chipotle Cumin Dressing, Corn Tortilla Strips	
ROASTED BEET & CARROT <i>V, GF</i>	18
Roasted Beets, Shredded Carrots, Fresh Figs, Feta Cheese, Arugula, Grapefruit Vinaigrette	
SEAFOOD SALAD <i>GF, DF</i>	43
Shrimp, Steelhead, Crab, Asparagus, Hardboiled Egg, Butter Lettuce, Louie Dressing	

SALAD ADD ONS

Chicken.....	10
Steelhead.....	18
Flat Iron Steak.....	22

LENTIL MUSHROOM STEW <i>V, GF</i>	12
SOUP DU JOUR	

MAINS

BURGER	25
Wagyu Beef Burger, White Cheddar, Lettuce, Tomato, Onion, Roasted Garlic Aioli, Brioche Bun	
KING SALMON <i>GF</i>	44
King Salmon, Roasted Baby Potatoes, Asparagus, Bearnaise Sauce	
ROASTED PEAR GRILLED CHEESE <i>V</i>	18
Roasted Pear, Smoked Gouda, Caramelized Onions, Fig Jam, Sour Dough	
WARM WINTER ORZO BOWL <i>V</i>	24
Orzo, Brussel Sprouts, Butternut Squash, Shallots, Mushrooms, Hot Lemon Vinaigrette	

SIGNATURE DRINKS

- I LIKE YOU, BUT I'M CHAI** **18**
Vodka, Baileys, Cold Brew, Chai Syrup,
Half & Half, Nutmeg Rim
- I CRAN HARDLY WAIT** **16**
Vodka, Ginger Beer, Spiced Cranberry Syrup,
Lime Juice, Fresh Cranberries, Rosemary Sprig
- BE PRE-PEARED, THIS IS GOOD** **18**
Pear Vodka, Spicy Ginger Syrup, Lemon Juice,
Cinnamon
- FORGIVE ME, FOR I HAVE GINNED** **16**
Gin, Marionberry Syrup, Tonic, Dried Lime Wheel
- PROSECCO HO HO** **16**
Gin, Prosecco, Spiced Cranberry Syrup, Cranberry
Juice, Lemon Juice, Fresh Cranberries
- THE POM-DIGITY** **16**
Tequila, Pom Juice, Grapefruit Juice, Lime Juice,
Spicy Ginger Syrup, Dried Lime Wheel
- I'M AN IN-CIDER** **16**
Mezcal, Silver Tequila, Apple Cider, Lime Juice,
Simple Syrup, Dried Apple
- WE ALWAYS CARD A MUM** **16**
Bulleit Rye, Cardamom Bitters, Simple Syrup,
Orange Twist
- WAKE ME UP, BEFORE YOU COCOA** **18**
Chocolate Whiskey, Jameson, Cold Brew,
Orange Bitters, Simple Syrup, Candied Orange
- EVERYONE LOVES A GINGER** **18**
Whiskey, Cointreau, Spicy Ginger Syrup, Simple Syrup,
Lime Juice, Orange Bitters, Egg White, Bordeaux Cherry

BEER

DRAFT

- Bud Light..... 6
- Stella..... 8
- Brookside..... 8
- Duval Belgian Strong Ale..... 8
- Rotating IPA..... 8
- Rotating Seasonal..... 8

BOTTLE

- Bud Light..... 7
- Coors Light..... 7
- Michelob Ultra..... 7
- Corona 7
- Alaskan Amber..... 8
- Black Butte 8
- Space Dust IPA 8
- Bud Light 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