

DINNER MENU

SWIFTWATER CELLARS

APPETIZERS

OLIVES bowl of castelvetro olives	GF, DF, V	6
CHARCUTERIE three artisan cheeses, two chefs choice meats, spanish almonds, olives, crackers		32
HOT CARAMELIZED ONION DIP cream cheese, sautéed sweet onions, thyme, pita chips	V	24
CHERRY BAKED BRIE* brie, thyme & cherry jam, flatbread	V	20
TUNA CRUDO diced tuna, cucumbers, citrus caper vinaigrette	GF	35
PRAWN TEMPURA eight tempura prawns, sweet chili aioli		28
LEMON WHITE BEAN HUMMUS cauliflower, carrots, broccoli, cucumbers, lemon white bean hummus	GF, V	22

ENTREES

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

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, avocado, cotija cheese, pico de gallo, chipotle cumin dressing, corn tortilla strips	GF	25
BROCCOLINI & BURRATA broccoli, mushroom, red onion, cerignola olives, sherry vinaigrette, burrata cheese	GF, V	22
SOY CITRUS STEAK SALAD hanger steak, carrots, radish, cucumbers, edamame, greens, napa cabbage, soy citrus vinaigrette		35

SALAD ADDONS

CHICKEN	12
STEELHEAD	18
FLAT IRON STEAK	22

FLATBREADS

PEPPERONI pomodoro sauce, mozzarella, parmesan, large pepperoni slices		18
SEASONAL FRUIT seasonal fruit, pecorino romano, arugula, olive oil, pine nuts, honey	V	22
SMOKED BRISKET bbq sauce, smoked beef brisket, pepperoncinis, red onions, mozzarella		26
LEEK CHICKEN leek, chicken, mushroom, cream sauce		24
PISTACHIO PESTO asparagus spears, mozzarella, parmesan, pistachio pesto, ricotta, pearl onions	V	24

SOUP

SOUP DU JOUR

STEELHEAD 16oz baked steelhead, fingerling potatoes, beurre blanc <i>Tastes Better With Zephyr Ridge Chardonnay</i>	<i>*great for two*</i>	GF	50
BLACK COD 8oz black cod, fava beans, shallots, pomegranate seeds, mint, pomegranate balsamic glaze <i>Tastes Better With Sauvignon Blanc</i>		GF, DF	48
PORK TOMAHAWK 14oz bone-in pork, mushroom pork demi-glace, roasted sweet potato and rainbow chard <i>Tastes Better With Malbec</i>			48
CHICKEN MILANESE breaded organic chicken breast, lemon butter, arugula, lemon vinaigrette salad <i>Tastes Better With Willamette Valley Chardonnay</i>			34

BEEF TIP PASTA
red wine marinated beef tips,
pappardelle, mushrooms, red sauce
Tastes Better With Pinot Noir

VEGETABLE PASTA
paccheri pasta, squash, eggplant,
zucchini, feta, dill lemon cream sauce
Tastes Better With Proprietary White

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

SIDES

FRENCH FRIES	10	JUMBO ASPARAGUS	14
TRUFFLE FRIES	16	MUSHROOM MEDLEY	14
WHIPPED POTATOES	12		
FINGERLING POTATOES	12		
TRUFFLE MAC N CHEESE	16		

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

TROPIC LIKE IT'S HOT WITH OUR SEASONAL COCKTAILS

HAVANN-A GOOD TIME	19
rum, lime juice, simple syrup, mint, bitters, sparkling wine	
CELLO THERE!	20
raspberries, lemon juice, cointreau, vodka, limoncello, sugar rim	
WHISKING YOU THE BEST	18
raspberries, whiskey, simple syrup, lemon juice, angostura bitters, ginger beer	
CURRENTLY MY FAVORITE	17
whiskey, lemon juice, simple syrup, currant syrup	
SQUEEZE THE DAY	19
gin, lemon juice, white crème de cacao, lillet blanc	
LIME YOURS FOREVER	20
mezcal, lime juice, campari, yellow chartreuse	
GOTTA HIT THE GIN	19
lillet blanc, gin, elderflower, black lemon bitters	
RYES AND SHINE	18
rye whiskey, lemon juice, simple syrup, malbec float	
TEQUILA ME SLOWLY	18
tequila, grapefruit juice, lime juice, cointreau, agave	

PUTTIN ON THE SPRITZ

LIQUID ENCOURAGE-MINT	18
st.germain, mint, prosecco, soda water	
IN A PROSECCO!	18
tequila, blood orange syrup, st. germain, cointreau, prosecco	
PRACTICE WHAT YOU PEACH	19
aperol, peach syrup, soda water, prosecco	
NO RUM OR REASON	19
raspberries, elderflower, rum, prosecco	

SIP BACK & RELAX

TALK DIRTY TO ME	20
vodka, dill pickle brine, dry vermouth, celery bitters, salt, shaken with blue cheese	
IT'S NOT MY FAULT IT'S SO GOOD	18
espresso, vodka, coffee liqueur, pistachio syrup	
WHO LIVES IN A PINEAPPLE UNDER THE SEA	16
tequila, grapefruit, pineapple juice, lime juice, sparkling water	
YOU'RE MY ONE AND NEGRONI	18
gin, campari, sweet vermouth, amaretto, chocolate bitters	

DON'T WORRY, BEER HAPPY

DRAFT

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

BOTTLE

Bud Light	7
Coors Light	7
Michelob Ultra	7
Corona	7
Alaskan Amber	8
Black Butte	8
Space Dust IPA	8
Angry Orchard	6
Budweiser Zero	6
N/A Athletic Brewing IPA	7
N/A Athletic Brewing Hazy IPA	7

THIS IS HOW WE BREW IT

Hot Tea	5
Iced Tea	4
Drip Coffee	4
Cappuccino	6
Cold Brew	5
Iced Latte	6
Latte	6
Espresso	4

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