

LUNCH MENU

SWIFTWATER CELLARS

APPETIZERS

OLIVES GF, DF, V 6
bowl of castelvetro olives

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

HOT CARAMELIZED ONION DIP V 24
cream cheese, sautéed sweet
onions, thyme, pita chips

CHERRY BAKED BRIE* V 20
brie, thyme & cherry jam, flatbread

TUNA CRUDO DF, GF 35
diced tuna, cucumbers, citrus
caper vinaigrette

PRAWN TEMPURA 28
tempura prawns, sweet chili aioli
(can be served grilled for gluten free)

LEMON WHITE BEAN GF, DF, V 22
HUMMUS
cauliflower, carrots, broccoli, lemon
white bean hummus

ENTREES

BURGER 25
wagyu beef burger, white cheddar, lettuce, tomato,
onion, roasted garlic aioli, brioche bun
*choice of fries or salad

COD FISH TACOS 32
3 grilled cod, pineapple, pico de gallo, chile de árbol
& roasted tomato sauce, lime cream

CHICKEN MILANESE 34
breaded organic chicken breast, lemon
butter, arugula, tomatoes, parmesan
lemon vinaigrette salad

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

BROCCOLINI & BURRATA GF, V 22
broccolini, mushroom, red onion,
cerignola olives, sherry vinaigrette,
burrata cheese

SOY CITRUS STEAK SALAD 35
seasoned hanger steak, carrots,
green onions, radishes, edamame,
mixed greens, red cabbage, napa
cabbage, soy citrus vinaigrette

SALAD ADD ONS

CHICKEN 12
STEELHEAD 18
FLAT IRON STEAK 22

FLATBREADS

PEPPERONI 18
pomodoro sauce, mozzarella,
parmesan, large pepperoni slices

SEASONAL FRUIT V 22
seasonal fruit, pecorino romano,
arugula, olive oil, pine nuts, honey

SMOKED BRISKET 26
bbq sauce, smoked beef brisket,
pepperoncinis, red onions,
mozzarella

LEEK CHICKEN 24
leek, chicken, mushroom, cream
sauce

PISTACHIO PESTO V 24
asparagus spears, mozzarella,
parmesan, pistachio pesto, ricotta,
pearl onions

SOUP

SOUP DU JOUR

PHILLY STEAK SANDWICH 28
marinated sliced beef, sautéed peppers and
onions, cheddar, aioli, hoagie roll
*choice of fries or salad

OPEN FACE MEDITERRANEAN MELT V 22
grilled zucchini, eggplant, peperonata, grilled
halloumi cheese, sourdough baguette
*choice of fries or salad

*Gluten Free Bun Available 3

TRUFFLE MAC N CHEESE 16
JUMBO ASPARAGUS 14

*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

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	18
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	20
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!	20
tequila, blood orange syrup, st. germain, cointreau, prosecco	
PRACTICE WHAT YOU PEACH	20
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 NUT 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