

# M I D - D A Y M E N U

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  
eight tempura prawns, sweet chili aioli  
(can be grilled to make 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

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

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

\*Gluten Free Bun Available 3

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

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

# DRINK MENU

SWIFTWATER CELLARS

## TROPIC LIKE IT'S HOT WITH OUR SEASONAL COCKTAILS

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

## PUTTIN ON THE SPRITZ

<b>LIQUID ENCOURAGE-MINT</b>	18
st.germain, mint, prosecco, soda water	
<b>IN A PROSECCO!</b>	20
tequila, blood orange syrup, st. germain, cointreau, prosecco	
<b>PRACTICE WHAT YOU PEACH</b>	20
aperol, peach syrup, soda water, prosecco	
<b>NO RUM OR REASON</b>	19
raspberries, elderflower, rum, prosecco	

## SIP BACK & RELAX

<b>TALK DIRTY TO ME</b>	20
vodka, dill pickle brine, dry vermouth, celery bitters, salt, shaken with blue cheese	
<b>IT'S NUT MY FAULT IT'S SO GOOD</b>	18
espresso, vodka, coffee liqueur, pistachio syrup	
<b>WHO LIVES IN A PINEAPPLE UNDER THE SEA</b>	16
tequila, grapefruit, pineapple juice, lime juice, sparkling water	
<b>YOU'RE MY ONE AND NEGRONI</b>	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 \$\$