

# SWIFTWATER CELLARS

DINNER



## STARTERS

### CHARCUTERIE

Three Artisan Cheeses, Two Chef's Choice Meats, Spanish Almonds, Olives, Honey, Crackers

### SHISHITO PEPPERS *GF, DF*

Shishito Peppers, Smoked Pepper Coulee

### SMOKED FISH BOARD

Dill & Caper Cream Cheese, Smoked Salmon, Candied Sockeye, Cucumber, Pickled Onions, Rye Bread

### MEZZE PLATTER *GF, DF, V*

Eggplant Caviar Dip, Red Pepper Hummus, Cucumbers, Carrots, Celery

### PORK RIBS

Pork Ribs, Hoisin BBQ Sauce

## MAINS

### TENDERLOIN *GF*

8oz Grilled Tenderloin, Whipped Potatoes, Asparagus, Green Peppercorn Cognac Cream Sauce

**Wine Pairing: Ciel Du Cheval Syrah**

### RIBEYE *GF, DF*

20oz Ribeye, Red Wine Demiglace

**Wine Pairing: Reserve Cabernet Sauvignon**

### PORTERHOUSE *GF \*Great for two*

28oz Steak, Green Peppercorn Cognac Cream Sauce

**Wine Pairing: Boushey Syrah**

### TOMAHAWK *GF, DF*

32oz Bone-in Steak, Red Wine Demiglace

**Wine Pairing: Reserve Cabernet Sauvignon**

### STEELHEAD *\*Great for two*

16oz Baked Steelhead, Kale & Leek Gnocchi, Beurre Blanc Sauce

**Wine Pairing: Zephyr Ridge Chardonnay**

### WAGYU BEEF BRISKET *GF*

8oz Wagyu Beef Brisket, Potato Puree, Mushrooms, Red Wine Demiglace

**Wine Pairing: Boushey Syrah**

### WILD STRIPED BASS *GF*

8oz Wild Striped Bass, Sweet Corn Relish (Onion, Bell Pepper, Corn, Tomato), Saffron Beurre Blanc

**Wine Pairing: No.9 Chardonnay**

### FRIED ORGANIC CHICKEN

Hand Breaded Fried Chicken, Rainbow Swiss Chard, Whipped Potatoes, Sage Velouté

**Wine Pairing: Riesling**

### SPRING VEGETABLE GNOCCHI *V*

Asparagus, Peas, Rainbow Bell Peppers, Shallots, Spinach, Pesto Cream Sauce

**Wine Pairing: Boushey Chardonnay**

## SALADS

### STARTER SALAD *V, DF, GF* 10

Arcadian Mixed Greens, Carrots, Tomatoes, Cucumbers, House Red Wine Vinaigrette

### CAESAR SALAD 12 / 19

Hearts of Romaine, Parmesan, Brioche Croutons, Caesar Dressing

### SWC CHOPPED *GF* 25

Marinated Chicken, Black Beans, Corn Salsa, Avocado, Cotija Cheese, Pico de Gallo, Chipotle Cumin Dressing, Corn Tortilla Strips

### FATTOUSH SALAD 18

Baby Gem, Tomatoes, Radishes, Red Onion, Cucumber, Sumac, Pita Chips, Fried Chick Peas, Mint, Lemon Garlic Vinaigrette *\*Might Contain Nuts\**

### ROASTED CARROT SALAD *GF* 18

Roasted Tri Color Carrots, Kaiware Sprouts, Sunflower Seeds, Avocado Cream Dressing, Feta

#### SALAD ADD ONS

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

### VEGETARIAN CHILI BOWL *V* 14

### SOUP DU JOUR

## FLATBREADS

### PEPPERONI 18

Pomodoro Sauce, Mozzarella, Parmesan, Large Cut Pepperoni Slices

### CAPRESE *V* 18

Fresh Sliced Mozzarella, Sliced Tomato, Sweet Basil, Olive Oil

### FENNEL SAUSAGE 22

Fennel Sausage, Roasted Peppers, Onions, Mozzarella, Pomodoro Sauce

### BLACKBERRY BRIE *V* 22

Garlic Cream, Blackberries, Brie, Arugula, Honey Drizzle

## SIDES

Honey Glazed Carrots.....14  
Truffle Mac N Cheese.....16  
Truffle Fries.....16  
Whipped Potatoes.....12  
Sweet Corn Relish .....14  
Spinach Au Gratin.....14  
Sautéed Mushrooms.....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**

**SIGNATURE DRINKS**

**AM I YOUR BEST TEA? 16**

Vodka, Marionberry Syrup, Iced Tea, Simple Syrup, Muddled Limes, Fresh Mint

**KEEP YOUR GIN UP 18**

Vodka, Gin, Marionberry Syrup, Simple Syrup, Lemon Juice

**CHAI IT, IT'S GOOD 16**

Gin, Egg White, Chai Syrup, Lemon Juice, Club Soda

**THINGS JUST GOT VERY CITRUS! 18**

Florescence Vodka, Triple Sec, Lemon Juice, Simple Syrup, Grapefruit Juice

**IT'S ALL FOR ONE, AND ONE FLOR-AL 18**

Gin, Prosecco, Spiced Cranberry Syrup, Cranberry Juice, Lemon Juice, Fresh Cranberries

**SMOKEY-THE-BERRY 18**

Mezcal, Grand Marnier, Agave, Blackberries, Raspberries, Lime Juice

**DON'T BE SO VANILLA 16**

Bourbon, Vanilla Bean Syrup, Simple Syrup, Mexican Chocolate Bitters

**THIS ONE'S FOR MY PAR-TEA PEOPLE 18**

Jameson, Peach Schnapps, Simple Syrup, Triple Sec, Lime Juice

**DON'T MAKE THIS GINGER SNAP! 16**

Vodka, Lime Juice, Orange Juice, Ginger Simple Syrup, Ginger Beer, Ginger Ale

**WHAT ALL THE FIZZ IS ABOUT**

**MIDORIS ALWAYS OPEN 18**

Vodka, Midori, Pineapple Juice, Lime Juice, Soda Water

**I SODA THINK YOU'RE CUTE 18**

Vodka, Limoncello, Prosecco, Lime Juice, Strawberry Puree, Club Soda

**CAMPARI WITH ME! 18**

Campari, Prosecco, Gin, Agave, Lemon Juice, Pineapple Juice, Club Soda

**BEER**

**DRAFT**

- Bud Light..... 6
- Stella..... 8
- Brookside..... 8
- Duval Belgian Strong Ale..... 8
- 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
- Bud Light Zero..... 6

**DON'T BE SALTY**

**WHY SHE JALAPEÑO BUSINESS? 18**

Dulce Vida Pineapple Jalapeño Tequila, Triple Sec, Lime Juice, Pineapple Juice, Jalapeños, Tajin Rim

**IF HE TREATS YOU RIGHT, DON'T LET THAT MANGO! 18**

Tequila, Triple Sec, Jalapeño Mango Syrup, Lime, Orange Juice, Salted Rim

**CLASE AZUL REPOSADO \$21**

**CINCO ANEJO \$50**

**DON JULIO 1942 ANEJO \$65**

**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**