

SWIFTWATER CELLARS

ME NU

LUNCH

STARTERS

CHARCUTERIE	32
Three Artisan Cheeses, Two Chef's Choice Meats, Spanish Almonds, Olives, Honey, Crackers	
SHISHITO PEPPERS	18
Shishito Peppers, Smoked Pepper Coulee <i>GF, DF</i>	
SMOKED FISH BOARD	32
Dill & Caper Cream Cheese, Smoked Salmon, Candied Sockeye, Cucumber, Pickled Onions, Rye Bread	
MEZZE PLATTER	22
Eggplant Caviar Dip, Red Pepper Hummus, Cucumbers, Carrots, Celery <i>GF, DF, V</i>	
PORK RIBS	28
Pork Ribs, Hoisin BBQ Sauce	

FLATBREADS

PEPPERONI	18
Pomodoro Sauce, Mozzarella, Parmesan, Large Cut Pepperoni Slices	
CAPRESE	18
Fresh Sliced Mozzarella, Sliced Tomato, Sweet Basil, Olive Oil <i>V</i>	
FENNEL SAUSAGE	22
Fennel Sausage, Roasted Peppers, Onions, Mozzarella, Pomodoro Sauce	
BLACKBERRY BRIE	22
Garlic Cream, Blackberry, Brie, Arugula, Honey Drizzle <i>V</i>	

SIDES

French Fries.....	10
Truffle Mac N Cheese.....	16
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Honey Glazed Carrots.....	14

*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	10
Arcadian Mixed Greens, Carrots, Tomatoes, Cucumbers, House Red Wine Vinaigrette <i>V, DF, GF</i>	
CAESAR SALAD	12 / 19
Hearts of Romaine, Parmesan, Brioche Croutons, Caesar Dressing	
SWC CHOPPED	25
Marinated Chicken, Black Beans, Corn Salsa, Avocado, Cotija Cheese, Pico de Gallo, Chipotle Cumin Dressing, Corn Tortilla Strips <i>GF</i>	
FATTOUSH SALAD	18
Baby Gem, Tomatoes, Radishes, Red Onion, Cucumber, Sumac, Pita Chips, Fried Chickpeas, Mint, Lemon Garlic Vinaigrette <i>*May Contain Nuts*</i>	
ROASTED CARROT SALAD	18
Roasted Tri Color Carrots, Kaiware Sprouts, Sunflower Seeds, Avocado Cream Dressing, Feta <i>GF</i>	

SALAD ADD ONS

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

VEGETARIAN CHILI BOWL	14
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SOUP DU JOUR

MAINS

FRIED ORGANIC CHICKEN	36
Fried Organic Chicken, Rainbow Swiss Chard, Whipped Potatoes, Sage Velouté	
TURKEY CLUB	24
Toasted Sourdough, Smoked Chile Mayo, Applewood Bacon, Tomato, Butter Lettuce, Turkey	
BEEF TACOS	22
Marinated Beef Tips, Shredded Lettuce, Pico de Gallo, Avocado Cream, Tortillas <i>*3 Tacos*</i>	
BURGER	25
Wagyu Beef Burger, White Cheddar, Lettuce, Tomato, Onion, Roasted Garlic Aioli, Brioche Bun	

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
- Corona7
- Alaskan Amber..... 8
- Black Butte8
- 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 RO 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