

DINNER MENU

SWIFTWATER CELLARS

APPETIZERS

OLIVES bowl of castelvetrano olives	GF, DF, V	6
CHARCUTERIE three artisan cheeses, two chefs choice meats, spanish almonds, pickled veggies, crackers <i>*GF crackers available*</i>		32
SHRIMP COCKTAIL shrimp, tomatillo lime cocktail sauce	GF, DF	24
ROASTED CARROTS roasted rainbow carrots, ricotta, hot honey, pepitas	V	22
ROMESCO & VEGGIES watermelon radish, bell peppers, cucumbers, carrots, romesco	DF, GF, V	22
SPINACH & ARTICHOKE DIP warm cheese dip, spinach, artichoke, pita bread	V	24

ENTREES

TENDERLOIN 8oz grilled tenderloin, whipped potatoes, jumbo asparagus, red wine demi-glace Tastes Better With Old Vine Cabernet Sauvignon	GF	60
RIBEYE 20oz ribeye, garlic & chive compound butter Tastes Better With Reserve Cabernet Sauvignon	GF	75
PORTERHOUSE 28oz steak, red wine demi-glace Tastes Better With Red Mountain Cabernet Sauvignon	GF, DF	120

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, romaine, avocado, cotija cheese, pico de gallo, chipotle cumin dressing, corn tortilla strips	GF	25
MEDITERRANEAN WEDGE cherry tomatoes, iceberg lettuce, chives, cucumber, dill, pickled red onion, greek olives, feta, greek goddess dressing	GF, V	22
CAPRESE baby heirloom tomatoes, basil, burrata, balsamic glaze, olive oil	GF, V	22

SALAD ADDITIONS

CHICKEN	12
STEELHEAD	18
SHRIMP	22
TOP SIRLOIN STEAK	26

FLATBREADS

PEPPERONI pomodoro sauce, mozzarella, parmesan, large pepperoni slices		20
CARAMELIZED ONION & FIG caramelized onions, fig, blue cheese, mozzarella, garlic cream sauce, thyme	V	24
ITALIAN SAUSAGE italian sausage, ricotta, red onion, mozzarella, pomodoro sauce, hot honey, chopped spinach		26
BUFFALO CHICKEN chicken, buffalo sauce, jalapenos, mozzarella, red onion, pepperoncini, green onions		24
POTATO & WILD MUSHROOM BURRATA potatoes, wild mushrooms, olive oil, burrata <i>*GF Crust Available- \$2*</i>	V	24

BOWLS OF SOUP

SOUP DU JOUR

SIDES

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

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.

While we do have Gluten Free alternatives, we cannot guarantee there won't be cross-contamination.

DRINK MENU

SWIFTWATER CELLARS

TROPIC LIKE IT'S HOT WITH OUR SEASONAL COCKTAILS

THIS DRINK IS AMAZE-MINT	20
mint, simple syrup, st. germain, lemon juice, bourbon	
APEROL WE HAVE BEEN THROUGH	22
tequila, aperol, agave, lime juice, grapefruit juice	
DON'T GET ME TARTED	22
limoncello, gin, honey syrup, lemon juice, soda water	
YOU'RE THE PINEST	18
vodka, chambord, pineapple juice	
GIRLS JUST WANT TO HAVE RUM	20
rum, aperol, orange bitters, pineapple juice, lemon juice	
YOU WORK HARD FOR THE HONEY	16
jack daniels tennessee honey, cranberry juice, lemon juice, lime juice	
IT'S ALL FOR ONE, AND ONE FLORAL	22
vodka, st. germain, triple sec, simple syrup, sprite, lemonade	
SMOKEY-THE-BERRY	22
mezcal, grand marnier, agave, blackberries, raspberries, lime juice	
WHY SHE JALAPEÑO BUSINESS?	16
dulce vida pineapple jalapeno tequila, triple sec, lime juice, pineapple juice, jalapenos, tajin rim	

PUTTIN ON THE SPRITZ

YOU'RE THE ZEST	22
limoncello, prosecco, soda, lemon wheel	
YOU'RE PEACHIN MY INTEREST!	19
peach syrup, st. germaine, lemon juice, gin, prosecco	
BEFORE MY BERRY EYES	18
vodka, lemon juice, raspberry syrup, prosecco	
CITRUS JUST GOT SERIOUS	20
lillet blanc, grapefruit juice, prosecco, st. germaine, gin	

WE THINK YOU'LL LOVE IT BRUNCHES

available all day

EVERY BLOODY NEEDS SOMEBODY	19
vodka, tomato juice, olive juice, pickle juice --a bloody mary martini	
CHAI IT, IT'S GOOD	20
egg white, chai syrup, lemon juice, club soda, gin	
IT'S NUT MY FAULT IT'S SO GOOD	18
espresso, vodka, coffee liqueur, pistachio syrup	
AM I YOUR BEST TEA?	20
vodka, huckleberry syrup, iced tea, simple syrup, muddled limes, fresh mint	

DON'T WORRY, BEER HAPPY

THIS IS HOW WE BREW IT

DRAFT		BOTTLE			
Bud Light	6	Bud Light	7	Hot Tea	5
Stella	8	Coors Light	7	Iced Tea	4
Brookside Lager	8	Michelob Ultra	7	Drip Coffee	4
Bodhizafa	9	Corona	7	Cappuccino	6
Rotating IPA	9	Alaskan Amber	8	Cold Brew	5
Rotating Seasonal	9	Black Butte	8	Iced Latte	6
		Space Dust IPA	8	Latte	6
		Angry Orchard	6	Espresso	4
		Budweiser Zero	6		
		N/A Athletic Brewing Golden	7		
		N/A Athletic Brewing Hazy IPA	7		

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