

M I D - D A Y M E N U

SWIFTWATER CELLARS

APPETIZERS

OLIVES GF, DF, V 6
bowl of castelvetroano olives

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

SHRIMP COCKTAIL GF, V 22
shrimp, tomatillo lime cocktail
sauce

ROASTED CARROTS GF, V 22
roasted rainbow carrots, ricotta, hot
honey, pepitas

ROMESCO & VEGGIES DF, GF, V 22
watermelon radish, bell peppers,
cucumbers, carrots, romesco

SPINACH & ARTICHOKE DIP v 24
warm cheese dip, spinach, artichoke,
pita bread

ENTREES

BURGER 25
wagyu beef burger, white cheddar, lettuce, tomato,
onion, roasted garlic aioli, brioche bun
**choice of fries or salad*
GF bun available- \$3

BEEF TACOS 30
3 beef tacos, pico de gallo, cotija, chipotle lime crema
flour-corn tortillas
Add 1 more taco for \$10

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

MEDITERRANEAN WEDGE GF, V 22
cherry tomatoes, iceberg lettuce,
chives, cucumber, dill, pickled red
onion, greek olives, feta, greek
goddess dressing

CAPRESE GF, V 22
baby heirloom tomatoes, basil, burrata,
balsamic glaze, olive oil

SALAD ADDITIONS

CHICKEN 12
STEELHEAD 18
SHRIMP 22
TOP SIRLOIN STEAK 26

FLATBREADS

PEPPERONI 20
pomodoro sauce, mozzarella,
parmesan, large pepperoni slices

CARAMELIZED ONION & FIG v 24
caramelized onions, fig, blue
cheese, mozzarella, garlic cream
sauce, thyme

ITALIAN SAUSAGE 26
italian sausage, ricotta, red onion,
mozzarella, pomodoro sauce, hot
honey, chopped spinach

BUFFALO CHICKEN 24
chicken, buffalo sauce, jalapenos,
mozzarella, red onion, pepperoncini,
green onions

POTATO & WILD MUSHROOM v 24
BURRATA
potatoes, wild mushrooms, olive oil,
burrata
GF Crust Available- \$2

BOWLS OF SOUP

SOUP DU JOUR

SHRIMP & AVOCADO BOWL DF, GF 32
grilled shrimp, avocado, pineapple, cilantro-lime
rice, radish, red cabbage, corn
**make it vegetarian, substitute black beans*

BBQ PULLED CHICKEN BURGER 34
bbq pulled chicken, pickled red onions, coleslaw,
jalapenos, brioche bun
**choice of fries or salad*

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