

WINE FLIGHTS

NO.9 FLIGHT	20
No. 9 Chardonnay	
No. 9 White	
No. 9 Rosé	
No. 9 Pinot Noir	
No. 9 Red Blend	

WHITE FLIGHT	20
2017 Riesling	
2018 No.9 White	
2018 Proprietary White	
2019 Boushey Chardonnay	
2019 Zephyr Ridge Chardonnay	

RED FLIGHT	25
2017 Pinot Noir	
2016 Merlot	
2016 Syrah	
2017 Proprietary Red	
2017 Zephyr Ridge Cabernet Sauvignon	

SEASONAL FLIGHT	25
2019 Sauvignon Blanc	
2018 No.9 White	
2019 Rosé	
2017 Saffron Fields Pinot Noir	
2017 Ciel Du Cheval Syrah	

BEER

DRAFT	
Bud Light.....	5
Stella.....	6
Brookside.....	6
Rotating Seasonal.....	6
Rotating IPA.....	7
Seasonal Cider.....	6

BOTTLED	
Bud Light.....	6
Coors Light.....	6
Michelob Ultra.....	6
Corona	6
Alaskan Amber.....	7
Black Butte	7
Space Dust IPA	8
Bud Light Zero.....	6

BUBBLES

	Glass/Bottle
House Prosecco.....	10/25
Gruet Brut Rosé.....	11/40
Veuve Clicquot Brut.....	96
Mumm Napa Brut Rosé.....	45
Dom Perignon Brut 2010	275
Louis Roederer Cristal 2013.....	350

LET'S GET FIZZICAL

YOU'RE THE ZEST	15
Limoncello, Prosecco, Soda, Lemon Wheel	
ETERNALY GRAPEFRUIT FOR YOU	15
St. Germaine, Prosecco, Soda, Grapefruit Juice	
BITTER LATE THAN NEVER	15
Chandon Orange, Orange Twist	
GINS-N-ROSES	15
Gin, Prosecco, Rose Cordial, Rose Petals	

SIGNATURE DRINKS

GIRLS JUST WANT TO HAVE RUM	18
Rum, Aperol, Orange Bitters, Pineapple Juice, Lemon Juice	
WANT A PEACH OF ME?	16
Bourbon, Angostura Bitters, Peach Bitters, Sugar, Orange Twist	
YOU'RE THE PINEST	18
Vodka, Chambord, Pineapple Juice	
SHOW ME THE HONEY!	16
Tequila Blanco, Grapefruit Juice, Lime Juice, Honey Simple, Soda, Sea Salt Rim, Grapefruit	
APEROL WE HAVE BEEN THROUGH	18
Aperol, Tequila Blanco, Lime Juice, Orange Juice, Orange Wedge	
RASPBERRY BERET!	16
vodka, Ginger Beer, Raspberries, Mint	

20% Gratuity added to parties of 8 or more

*Tips & Service Fees are distributed amongst kitchen, waitstaff and support staff

No more than 2 checks per table

Split Plate Charge \$5

SWIFTWATER CELLARS

ME NU

SUMMER 2022 DINNER

STARTERS

CHARCUTERIE 28

Three Artisan Cheeses, Two Chef's Choice Meats, Spanish Almonds, Pickled Veggies, Crackers

KOREAN BBQ PORK BELLY 22

Pork Belly, Korean BBQ Sauce, Sesame Seeds, Green Onion

WHIPPED HONEY RICOTTA V 18

Honey, Ricotta Cheese, Flatbread

PRAWN COCKTAIL GF 22

Jumbo Prawns, Cocktail Sauce

AHI TUNA 32

Ahi Tuna, Soy Sauce, Sesame Oil, Green Onions, Tobiko, served with Taro Chips

MAINS

TENDERLOIN GF 58

8oz Grilled Tenderloin, Whipped Potatoes, Mushrooms, Onions, Cognac Cream Sauce

Wine Pairing: Reserve Syrah

RIBEYE 75

20 oz Steak, Rainbow Potatoes, Broccolini, Red Wine Demiglace

Wine Pairing: Ciel Du Cheval Syrah

PORTERHOUSE GF *Great for two 120

28oz Steak, Cognac Cream Sauce

Wine Pairing: Swiftwater Cellars Syrah

TOMAHAWK GF 110

28oz Bone-in Steak, Red Wine Demiglace

Wine Pairing: Red Mountain Cabernet Sauvignon

STEELHEAD GF *Great for two 42

16oz Baked Steelhead, Rainbow Potatoes, Roasted Carrots, Beurre Blanc Sauce

Wine Pairing: Zephyr Ridge Chardonnay

SEA BASS SUMMER SUCCOTASH 55

Sea Bass, Corn, White Beans, Green Chickpeas, Bell Peppers, Onions, Roasted Garlic Cream Sauce

Wine Pairing: Sauvignon Blanc

PEACH GLAZED PORK CHOP 55

Peach Glazed Pork Chop, Sage Bread Pudding

Wine Pairing: Saffron Fields Pinot Noir

CHICKEN CONFIT GF 36

Slow Braised Chicken Leg, Giant White Beans, Smoked Pepper Coulis, Sauteed Spinach

Wine Pairing: Saffron Fields Pinot Noir

SUMMER VEGETABLE RAVIOLI V, GF 32

Sweet Corn and Asparagus Ravioli, Garlic Cream Sauce, topped with Toasted Hazelnuts

Wine Pairing: Swiftwater Cellars Merlot

SALADS

STARTER SALAD 10

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

CAESAR SALAD 10/14

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

PEACH CAPRESE 22

Peaches, Burrata, Basil, And Blackberries, Watercress, Apricot Vinaigrette, Blood Orange Glaze

SALAD ADD ONS

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

SOUP DU JOUR 8/11

FLATBREADS

PEPPERONI 16

Pomodoro, Mozzarella, Parmesan, Large Cut Pepperoni Slices

ROASTED GRAPE & PROSCIUTTO 18

Prosciutto, Roasted Grapes, Brie, Garlic Cream Sauce, Green Onions

STEAKHOUSE 18

Steak, Caramelized Onions, Mushrooms, Arugula, Gorgonzola, Garlic Cream Sauce

SUMMER VEGETABLE V 18

SIDES

Corn Succotash.....14
Truffle Mac N Cheese.....14
Truffle Fries.....12
Rainbow Potatoes.....12
Whipped Potatoes.....12
Roasted Mushrooms with Orange Glaze.....12
Broccolini.....12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

GF=Gluten Free | V=Vegetarian