

SWIFTWATER CELLARS

ME
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SUMMER 2022 LUNCH

STARTERS

CHARCUTERIE

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

28

KOREAN BBQ PORK BELLY

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

22

WHIPPED HONEY RICOTTA V

Honey, Ricotta Cheese, Flatbread

18

PRAWN COCKTAIL GF

6 Jumbo Prawns, Cocktail Sauce

22

AHI TUNA

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

32

FLATBREADS

PEPPERONI

Pomodoro, Mozzarella, Parmesan,
Large Cut Pepperoni Slices

16

ROASTED GRAPE & PROSCIUTTO

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

18

STEAKHOUSE

Steak, Caramelized Onions, Mushrooms,
Arugula, Gorgonzola, Garlic Cream Sauce
*Available with Chicken

18

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

SALADS

STARTER SALAD

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

10

CAESAR SALAD

Hearts of Romaine, Parmesan,
Brioche Croutons, Caesar Dressing

10/14

SWC CHOPPED

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

25

PEACH CAPRESE

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

22

SALAD ADD ONS

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

SOUP DU JOUR

8/11

MAINS

BURGER

Wagyu Beef Burger, White Cheddar, Lettuce,
Tomato, Onion, Roasted Garlic Aioli, Brioche Bun

25

HOT HONEY CHICKEN SANDWICH

Crispy Hot Honey Chicken, Pickled Jalapeno
Slaw, Brioche Bun

25

TENDERLOIN TACOS

Three Tenderloin Tacos, Crispy Lettuce, Pico de Gallo,
Lime Creme Fraiche

26

*Vegetarian Available with Plant-Based Meat

STEELHEAD GREEK BOWL

Steelhead, Rice, Quinoa, Red Onions, Greek Olive
Mix, Baby Tomatoes, Feta Cheese, Cucumbers,
Chickpeas, Green Goddess Dressing

38

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	
GIN-S-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