

DINNER MENU

SWIFTWATER CELLARS

APPETIZERS

RUSTIC FLATBREAD ^v 8
hand stretched dough, herbs, parmesan

OLIVES ^{GF, DF, V} 6
bowl of castelvetro olives

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

AHI POKE ^{DF} 35
ahi, mayo, soy, seaweed, topiko,
green onions, sesame oil, taro
chips

SUMMER MELON & FETA ^{GF, V} 26
seasonal melon, cucumbers, feta,
arugula, fennel, dill, shallots, honey,
lime vinaigrette

BBQ PORK BELLY BITES ^{DF} 28
roasted pork belly, sweet chili soy
glaze, toasted sesame seeds,
green onion
contains seeds

OLIVE TAPENADE HUMMUS ^{GF, V, DF} 24
olive tapenade, hummus, tri colored
carrots, cucumbers, mini red bell
peppers

ENTREES

PRIME TENDERLOIN ^{GF} 68
8oz grilled tenderloin, whipped potatoes, grilled
asparagus, red wine demi-glace
Tastes Better With
Columbia Valley Cabernet Sauvignon

RIBEYE ^{GF} 85
20oz ribeye, garlic miso compound butter
Tastes Better With
Reserve Cabernet Sauvignon

PORTERHOUSE ^{*great for two*} ^{GF, DF} 120
28oz steak, red wine demi-glace
Tastes Better With
Red Mountain Cabernet Sauvignon

TOMAHAWK ^{*great for two*} ^{GF, DF} 110
32oz bone-in steak, red wine demi-glace
Tastes Better With
Syrah

SIDES

FRENCH FRIES 12

TRUFFLE FRIES 18

WHIPPED POTATOES 12

OVEN ROASTED POTATOES 14

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

SHRIMP COBB SALAD ^{GF, DF} 35
avocado, hard boiled egg, asparagus,
bacon, radishes, artichokes, lettuce, green
onion, shrimp, house made ranch
dressing

Make it Vegetarian! 22

SALAD ADDITIONS

HARD BOILED EGG 3
CHICKEN 12
STEELHEAD 18
SHRIMP 22
TOP SIRLOIN STEAK 26
TENDERLOIN 48
SEA BASS 60

SUMMER VEGETABLE PASTA ^v 36
farfalle pasta, asparagus tips, summer squash,
onions, mushrooms, corn, zucchini, parmesan,
fontina cream sauce
Tastes Better With
Zephyr Ridge Chardonnay

STEELHEAD ^{GF} 48
12oz baked steelhead, roasted carrots, beurre
blanc
Tastes Better With
Zephyr Ridge Chardonnay

BLOOD ORANGE MISO GLAZED ^{GF, DF} 72
SEA BASS
blood orange miso glazed sea bass,
ginger carrot puree, baby bok choy,
crispy sushi rice cake
Tastes Better With
No.9 Rosé

FLATBREADS

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

BRIE & PROSCIUTTO 26
prosciutto, olives, brie, mozzarella,
hot honey, garlic cream sauce

STEAK ELOTE 26
steak, corn elote, jalapeno,
tomatoes, red onion, cilantro, cotija
cheese, chipotle cream sauce

CHICKEN & MUSHROOM 24
chicken, mushrooms, caramelized
onions, arugula, gorgonzola, garlic
cream sauce

STRAWBERRY RICOTTA ^v 24
strawberry, ricotta, basil, arugula,
crème fraîche, balsamic glaze
GF Crust Available- \$3

BOWLS OF SOUP

SOUP DU JOUR

CHICKEN PICATTA 38
breaded chicken, fried capers, capellini
pasta, lemon caper blanc
Tastes Better With
Pinot Noir

GRILLED PORK CHOP ^{GF, DF} 52
12oz bone-in Kurobuta Pork Chop,
mango jalapeno salsa, cilantro lime oven
roasted potatoes
Tastes Better With
No.9 Rosé

TRUFFLE MAC N CHEESE 20

ROASTED CARROTS 14

GRILLED ASPARAGUS 16

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

SIPS OF THE SEASON

LEMON YOU DOWN EASY	20
whiskey, limoncello, lemon, mint, honey, soda water	
YOU MAKE ME BERRY FLUSTERED	20
vodka, triple sec, lemon juice, blueberry puree	
MEZ-MERIZED BY YOUR SWEETNESS	20
mezcal, pineapple puree, ginger beer, pineapple juice	
CASSIS ME IF YOU CAN	18
tequila, creme de cassis, lime juice, ginger beer	
YOU HAVE A PEACH OF MY HEART	20
bourbon, aperol, amaro, lemon juice, peach syrup	
A LILLET GOES A LONG WAY	19
lillet blanc, grapefruit juice, gin, elderflower liqueur	

BUBBLES

HOUSE PROSECCO	12, 38
MUMM NAPA BRUT ROSÉ	13, 45
CHANDON	13, 45
CHANDON GARDEN SPRITZ (187ML)	18
VEUVE CLICQUOT	96
DOM PERIGNON	275
LOUIS ROEDERER CRISTAL	350

CHAMPAGNE TASTE

I SODA THINK YOU'RE CUTE	22
vodka, limoncello, prosecco, lime juice, strawberry puree, soda water	
CAMPARI WITH ME	20
campari, prosecco, gin, agave, lemon juice, pineapple juice, soda water	
YOU MAKE MY PULP RACE	19
tequila, prosecco, grapefruit juice, lime juice, simple syrup, soda water	

WHISKEY ME AWAY

aside from the regulars...

Weller Antique 107	13	George Dickel Leopold	34	Chivas Regal 12yr	10
Weller Reserve	11	Yellow Spot	49	Johnnie Walker Blue	89
Old Log Cabin 10yr	18	Macallan 18yr	83	Eagle Rare	13
Old Log Cabin 7yr	14	Glenmorangie 12yr	16		
Old Log Cabin French Oak	24				

**pricing is based on a 1.5oz serving*

LIQUID ASSETS

ORPHAN BARREL MUCKETY MUCK	58
<i>highly limited, rare single grain Scotch whisky aged between 24 and 26 years. *1.5 oz Serving*</i>	
BAINBRIDGE YAMA WHISKEY	89
<i>The world's only non-Japanese whiskey to be aged exclusively in virgin Mizunara oak *1.5oz Serving*</i>	
CLASE AZUL ANEJO	127
<i>An ultra-premium, 100% blue agave tequila aged for 25 months in American whiskey casks *1.5oz Serving*</i>	
RÉMY MARTIN LOUIS XIII	800
<i>sourced exclusively from the Grande Champagne cru, aged between 40 and 100 years *1.5oz Serving*</i>	

DON'T WORRY, BEER HAPPY

THIS IS HOW WE BREW IT

DRAFT

Coors Light	6
Stella	8
Brookside Lager	8
Bodhizafa	9
Rotating IPA	9
Rotating Seasonal	9

BOTTLE

Bud Light	7
Coors Light	7
Stella	7
Corona	7
Alaskan Amber	8
Black Butte	8
Johnny Utah	9
Angry Orchard	6
Stella Zero	8
N/A Athletic Brewing Golden	7
N/A Athletic Brewing Hazy IPA	7

Hot Tea	5
Iced Tea	4
Drip Coffee	4
Cappuccino	6
Cold Brew	5
Iced Latte	6
Latte	6
Espresso	4

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