

# LUNCH 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

### 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

### 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

### ENTREES

BURGER 27  
wagyu beef burger, white cheddar, lettuce, tomato, onion, roasted garlic aioli, brioche bun  
*\*choice of fries or salad*  
*\*GF bun available- \$3\**

CHICKEN SHAWARMA 34  
marinated spiced chicken breast, sliced cucumbers, lettuce, onions, tomatoes, yogurt tzatziki sauce, greek pita bread  
*\*choice of fries or salad*  
*Make it Vegetarian with Cauliflower!* 26

ROASTED VEGETABLE BOWL GF, V 25  
asparagus tips, carrots, potatoes, garbanzo beans, grilled haloumi cheese roasted red pepper sauce

TENDERLOIN TACOS 30  
3 beef tenderloin tacos, shredded lettuce, pico de gallo, chipotle lime crema, flour-corn tortillas

HALIBUT FISH & CHIPS 40  
3-4 pieces (10-12oz) of breaded halibut, french fries, house made tartar sauce

### SIDES

FRENCH FRIES 12

TRUFFLE FRIES 18

TRUFFLE MAC N CHEESE 20

ROASTED CARROTS 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 (375ML)	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