

MID-DAY 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

BURGER		27
wagyu beef burger, white cheddar, lettuce, tomato, onion, roasted garlic aioli, brioche bun		
*choice of fries or salad		
GF bun available- \$3		
ROASTED VEGETABLE BOWL	GF, V	25
asparagus tips, carrots, potatoes, garbanzo beans, grilled haloumi cheese, roasted red pepper sauce		
STEELHEAD	GF	48
12oz baked steelhead, roasted carrots, beurre blanc		

SIDES

FRENCH FRIES	12
TRUFFLE FRIES	18
ASPARAGUS	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		
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	
CHARCUTERIE FLATBREAD	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, cream fraiche, balsamic glaze	

GF Crust Available- \$3

BOWLS OF SOUP

SOUP DU JOUR	
PRIME TENDERLOIN	GF 68
8oz grilled tenderloin, whipped potatoes, asparagus, red wine demi-glaze	
RIBEYE	GF 85
20oz ribeye, garlic miso compound butter	
PORTERHOUSE	*great for two* GF, DF 120
28oz steak, cognac demi-glaze	
TOMAHAWK	*great for two* GF, DF 110
32oz bone-in steak, cognac demi-glaze	

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