

# SWIFTWATER CELLARS

DINNER

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## STARTERS

### CHARCUTERIE

Three Artisan Cheeses, Two Chef's Choice Meats,  
Spanish Almonds, Olives, Honey, Crackers

**APPLE CHUTNEY BAKED BRIE** V 18  
Baked Brie, Apple Chutney, Walnuts,  
Housemade Flatbread

**SMOKED SALMON DIP** 22  
Warm Smoked Salmon Dip, Pita Chips

**PRAWN COCKTAIL** GF 22  
Jumbo Prawns, Cocktail Sauce

**SCALLOPS** GF 27  
Seared Scallops, Avocado & Tomatillo Puree

## MAINS

**TENDERLOIN** GF 58  
8oz Grilled Tenderloin, Whipped Potatoes,  
Parsnips, Carrots, Cognac Cream Sauce  
**Wine Pairing: Ciel Du Cheval Syrah**

**RIBEYE** GF 75  
20oz Ribeye, Roasted Garlic & Parsley Butter,  
Potatoes, Mushrooms  
**Wine Pairing: Reserve Cabernet Sauvignon**

**PORTERHOUSE** GF \*Great for two 120  
28oz Steak, Cognac Cream Sauce  
**Wine Pairing: Boushey Syrah**

**TOMAHAWK** GF 110  
32oz Bone-in Steak, Red Wine Demiglace  
**Wine Pairing: Reserve Cabernet Sauvignon**

**STEELHEAD** GF \*Great for two 46  
16oz Baked Steelhead, Butternut Squash,  
Brussels Sprouts, Pecans, Beurre Blanc Sauce  
**Wine Pairing: Zephyr Ridge Chardonnay**

**PORK RIBEYE** GF 42  
8oz Pork Ribeye, Asparagus, Cherry Merlot Sauce,  
Sweet Potato au Gratin  
**Wine Pairing: Merlot**

**ROASTED CHICKEN** GF, DF 36  
½ Roasted Chicken, Celery Root, Mushrooms,  
Pearl Onions, Rainbow Potatoes, Natural Au Jus  
**Wine Pairing: Malbec**

**BEEF BOLOGNESE** 30  
Ground Beef, Penne Pasta, Vodka Tomato Sauce,  
Ricotta Cheese  
**Wine Pairing: Saffron Fields Pinot Noir**

**MUSHROOM STROGANOFF** V 32  
Maitake, Cremini, King Oyster, Bunashimeji  
Mushrooms, Pappardelle Noodles, Garlic Cream Sauce  
**Wine Pairing: Boushey Chardonnay**

## SALADS

**STARTER SALAD** V, GF 10

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

**CAESAR SALAD** 10/16

Hearts of Romaine, Parmesan,  
Brioche Croutons, Caesar Dressing

**SWC CHOPPED** GF 25

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

**ROASTED BEET & CARROT** V, GF 18

Roasted Beets, Carrots, Feta Cheese, Arugula,  
Walnuts, Grapefruit Vinaigrette

**SEAFOOD SALAD** GF, DF 43

Shrimp, Steelhead, Crab, Asparagus,  
Hardboiled Egg, Butter Lettuce, Louie Dressing

### SALAD ADD ONS

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

**LENTIL MUSHROOM STEW** V, GF 12

## SOUP DU JOUR

## FLATBREADS

**PEPPERONI** 18

Pomodoro Sauce, Mozzarella, Parmesan,  
Large Cut Pepperoni Slices

**ROASTED PEAR & BACON** 20

Roasted Pear, Bacon, Roquefort Cheese,  
Pecans, Garlic Cream Sauce

**GREEK** V 18

Pickled Peppers, Olives, Red Onions,  
Artichokes, Olive Oil, Marinated Feta Cheese

**SHORT RIB** 22

Short Rib, Smoked Gouda, Sautéed Onions,  
Green Onion, Garlic Cream Sauce

## SIDES

Asparagus Almondine.....14  
Truffle Mac N Cheese.....14  
Truffle Fries.....16  
Whipped Potatoes.....12  
Roasted Mushrooms.....14  
Pomegranate Balsamic Brussels Sprouts  
w/ Bacon & Shallots.....16

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness  
GF=Gluten Free | V=Vegetarian | DF=Dairy Free

**SIGNATURE DRINKS**

**I LIKE YOU, BUT I'M CHAI** 18

Vodka, Baileys, Cold Brew, Chai Syrup,  
Half & Half, Nutmeg Rim

**I CRAN HARDLY WAIT** 16

Vodka, Ginger Beer, Spiced Cranberry Syrup,  
Lime Juice, Fresh Cranberries, Rosemary Sprig

**BE PRE-PEARED, THIS IS GOOD** 18

Pear Vodka, Spicy Ginger Syrup, Lemon Juice,  
Cinnamon

**FORGIVE ME, FOR I HAVE GINNED** 16

Gin, Marionberry Syrup, Tonic, Dried Lime Wheel

**PROSECCO HO HO** 16

Gin, Prosecco, Spiced Cranberry Syrup, Cranberry  
Juice, Lemon Juice, Fresh Cranberries

**THE POM-DIGGITY** 16

Tequila, Pom Juice, Grapefruit Juice, Lime Juice,  
Spicy Ginger Syrup, Dried Lime Wheel

**I'M AN IN-CIDER** 16

Mezcal, Silver Tequila, Apple Cider, Lime Juice,  
Simple Syrup, Dried Apple

**WE ALWAYS CARD A MUM** 16

Bulleit Rye, Cardamom Bitters, Simple Syrup,  
Orange Twist

**WAKE ME UP, BEFORE YOU COCOA** 18

Chocolate Whiskey, Jameson, Cold Brew,  
Orange Bitters, Simple Syrup, Candied Orange

**EVERYONE LOVES A GINGER** 18

Whiskey, Cointreau, Spicy Ginger Syrup, Simple Syrup,  
Lime Juice, Orange Bitters, Egg White, Bordeaux Cherry

**COGNAC**

**COURVOISIER**

*Courvoisier is a rich and full flavored cognac. Flavors of stone fruit, almonds, raisins, and sweet spice lead to a dry, woody finish that will satisfy many tastes.*

**HENNESSY XO**

*Deep and powerful, the eaux-de-vie of this Hennessy X.O cognac are aged in young barrels and marked out by their power and energy, but also by their capacity to achieve a great roundness through time.*

**Louis XIII**

*The finest and most precious eaux-de-vie, made using grapes grown in Grande Champagne - the premier cru of the Cognac region - are carefully aged for decades to create the cognac inside every LOUIS XIII Classic decanter.*

18

16

18

16

16

16

16

16

18

18

8

48

250

**BEER**

**DRAFT**

Bud Light..... 6

Stella..... 8

Brookside..... 8

Duval Belgian Strong Ale..... 8

Rotating IPA..... 8

Rotating Seasonal..... 8

**BOTTLE**

Bud Light..... 7

Coors Light..... 7

Michelob Ultra..... 7

Corona .....7

Alaskan Amber..... 8

Black Butte .....8

Space Dust IPA ..... 8

Bud Light Zero..... 6

**WHISKEY BUSINESS**

**GEORGE DICKEL LEOPOLD** 25

*George Dickel has teamed up with the Leopold Bros to produce an innovative rye whiskey offering. The release blends George Dickel's column still rye produced at Cascade Hallow Distillery with Leopold Bros' Three Chamber Rye to recreate a historic style.*

**YELLOW SPOT** 25

*Yellow Spot is more in character with juicy red apples. Sophisticated and complex in character, the inclusion of full term matured whiskey from ex Malaga casks contributes exotic characteristics to the whiskey.*

**FABLE & FOLLY \*ROTATING\*** 60

*This 14-year-old whiskey is a unique balance of age and flavor accenting the rich, creamy character of the orphaned bourbons with the spiciness of the aged rye whiskey.*

**YAMA** 100

*Bainbridge Yama Mizunara Cask Single Grain Whiskey is the world's only non-Japanese whiskey to be aged exclusively in virgin Mizunara cooperage. It delivers bright aromatics of mango, vanilla, toasted sandalwood, tropical flowers, marzipan and star anise.*

**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**