

# MID-DAY MENU

SWIFTWATER CELLARS

## APPETIZERS

OLIVES bowl of castelvetrano olives	GF, DF, V	6
CHARCUTERIE three artisan cheeses, two chefs choice meats, spanish almonds, pickled veggies, crackers <i>*GF crackers available*</i>		32
PONZU SOY CALAMARI breaded and fried calamari, ponzu soy sauce		24
BAKED SHRIMP SCAMPI shrimp, herbs, butter, breadcrumbs		22
GARLIC BUTTERNUT SQUASH HUMMUS cauliflower, carrots, broccoli, garlic butternut squash hummus	DF, GF, V	22
BLEU CHEESE OLIVE DIP warm cream cheese, bleu cheese, olives, herbed flatbread	V	24

## ENTREES

BURGER wagyu beef burger, white cheddar, lettuce, tomato, onion, roasted garlic aioli, brioche bun <i>*choice of fries or salad *Gluten Free Bun Available- \$3*</i>		25
3 CHEESE GRILLED CHEESE & TENDERLOIN CHILI cheddar cheese, parmesan cheese, and gouda cheese on sourdough bread served with a cup of tenderloin chili. sour cream, cheddar cheese, and green onion garnish		22

## SIDES

FRENCH FRIES	10
TRUFFLE FRIES	16

## SALADS

STARTER arcadian mixed greens, carrots, tomatoes, cucumbers, house red wine vinaigrette	GF, DF, V	10
CAESAR hearts of romaine, parmesan, house made croutons, caesar dressing		12/19
SWC CHOPPED marinated chicken, black beans, corn salsa, romaine, avocado, cotija cheese, pico de gallo, chipotle cumin dressing, corn tortilla strips	GF	25
ROASTED PEAR BURRATA roasted pears, burrata cheese, arugula, crushed candied walnuts, pear vinaigrette	GF, V	22
WINTER COBB SALAD roasted sweet potato, grilled chicken, bacon, egg, pumpkin seeds, bleu cheese, kale, bleu cheese dressing		35

## SALAD ADDITIONS

CHICKEN	12
STEELHEAD	18
TOP SIRLOIN STEAK	26

## FLATBREADS

PEPPERONI pomodoro sauce, mozzarella, parmesan, large pepperoni slices		18
ROASTED PEAR & BACON roasted pear, bacon bits, mozzarella and bleu cheese, garlic cream sauce		24
PULLED PORK & PINEAPPLE pineapple BBQ sauce, pulled pork, jalapeños, pineapple, mozzarella cheese		26
MEDITERRANEAN CHICKEN chicken, marinated peppers, olives, red onions, feta, oregano oil		24
MUSHROOM & KALE kale, roasted mushrooms, mozzarella and pecorino cheese, garlic cream sauce <i>*GF Crust Available- \$2*</i>	V	24

## BOWLS OF SOUP

SOUP DU JOUR	
TENDERLOIN CHILI topped with sour cream, cheddar cheese, and green onion	14

VEGETABLE BOWL sauteed broccoli, carrots, shaved brussels, red onions, tomatoes, mushrooms, brown rice	DF, GF, V	22
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CHICKEN PARMESAN breaded organic chicken breast, fresh mozzarella, fettuccine noodles, red marinara sauce		34
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TRUFFLE MAC N CHEESE	16
BRUSSELS SPROUTS	14

*\*please note items denoted with an asterisk will  
take longer to cook than others*

**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.

# DRINK MENU

SWIFTWATER CELLARS

## TROPIC LIKE IT'S HOT WITH OUR SEASONAL COCKTAILS

<b>HAVANN-A GOOD TIME</b>	19
rum, lime juice, simple syrup, mint, bitters, sparkling wine	
<b>CELLO THERE!</b>	20
raspberries, lemon juice, cointreau, vodka, limoncello, sugar rim	
<b>WHISKING YOU THE BEST</b>	18
raspberries, whiskey, simple syrup, lemon juice, angostura bitters, ginger beer	
<b>CURRENTLY MY FAVORITE</b>	18
whiskey, lemon juice, simple syrup, currant syrup	
<b>SQUEEZE THE DAY</b>	19
gin, lemon juice, white crème de cacao, lillet blanc	
<b>LIME YOURS FOREVER</b>	20
mezcal, lime juice, campari, yellow chartreuse	
<b>GOTTA HIT THE GIN</b>	20
lillet blanc, gin, elderflower, black lemon bitters	
<b>RYES AND SHINE</b>	18
rye whiskey, lemon juice, simple syrup, malbec float	
<b>TEQUILA ME SLOWLY</b>	18
tequila, grapefruit juice, lime juice, cointreau, agave	

## PUTTIN ON THE SPRITZ

<b>LIQUID ENCOURAGE-MINT</b>	18
st.germain, mint, prosecco, soda water	
<b>IN A PROSECCO!</b>	20
tequila, blood orange syrup, st. germain, cointreau, prosecco	
<b>PRACTICE WHAT YOU PEACH</b>	20
aperol, peach syrup, soda water, prosecco	
<b>NO RUM OR REASON</b>	19
raspberries, elderflower, rum, prosecco	

## SIP BACK & RELAX

<b>TALK DIRTY TO ME</b>	20
vodka, dill pickle brine, dry vermouth, celery bitters, salt, shaken with blue cheese	
<b>IT'S NUT MY FAULT IT'S SO GOOD</b>	18
espresso, vodka, coffee liqueur, pistachio syrup	
<b>WHO LIVES IN A PINEAPPLE UNDER THE SEA</b>	16
tequila, grapefruit, pineapple juice, lime juice, sparkling water	
<b>YOU'RE MY ONE AND NEGRONI</b>	18
gin, campari, sweet vermouth, amaretto, chocolate bitters	

## DON'T WORRY, BEER HAPPY

### DRAFT

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

### BOTTLE

Bud Light	7
Coors Light	7
Michelob Ultra	7
Corona	7
Alaskan Amber	8
Black Butte	8
Space Dust IPA	8
Angry Orchard	6
Budweiser Zero	6
N/A Athletic Brewing IPA	7
N/A Athletic Brewing Hazy IPA	7

## THIS IS HOW WE BREW IT

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 \$\$