

## HOURS

11:30am to Close

## CHEF

Paul Bourdin

# SWIFTWATER CELLARS

ENJOY OUR ALL DAY MENU  
BETWEEN 3-5PM

## APPETIZERS

### AHI TUNA TATAKI \* 18

Ahi Tuna, Sesame Seeds, Spicy Ginger Ponzu, Crispy Lotus Root, Lime, Scallions

### CHEESE PLATE \* 13

Assorted Foreign & Domestic Cheeses, Olives, Pepper Marmalade, Flatbread

### BRAISED PORK BELLY 16

Apple Cider Whiskey Braised Pork Belly, Mushrooms, Apple Ragout

### VENETIAN CLAMS 14

Clams, Fennel, Charred Tomato Broth, Saffron, Linguicia Sausage, Apple Salad

### BLUE CRAB SLIDERS 15

Two Fried Soft Shell Blue Crab, Brioche Bun, Pickled Pepper Aioli

### OYSTER SHOOTERS \* 14

Three Oysters, Herb Tomato Sauce, Lemon and Pepper Vodka

### BBQ DUCK WINGS 14

Six Crispy Duck Wings, Housemade Ancho Pepper BBQ Sauce, Cole Slaw

### ROASTED ROOT VEGETABLES 12

Parsnips, Carrots, Rutabagas, Shallots, Butter Lettuce, Herbs and Garlic Oil, Red Wine Honey Reduction

### LOBSTER FONDUE \* 16

Lobster, Garlic Herb Fondue, Toasted Crismini, Green Onion

### BRUSCHETTA 10

Toasted Crostini, Housemade Ricotta, Tomato, Bell Pepper, Garlic, Basil, Balsamic Glaze

## BURGERS

### SWIFTWATER KOBE BURGER\* 18

1/2 lb Kobe Beef, Heirloom Tomato, Butter Lettuce, Bacon, Zephyr Merlot Onion Marmalade, Cherry Pepper Aoli, Sharp Cheddar, Brioche Bun

## SOUP & SALAD

### SOUP DU JOUR 7 / 10 Please Ask Your Server

### CAESAR SALAD \* 7 / 14

Hearts of Romaine, Parmesan Reggiano, Brioche Crouton, House Caesar Dressing

### GARDEN GREENS 6

Mixed Greens, Garden Vegetables, Lemon Dijon Dressing

### SWC CHOPPED 19

Marinated Chicken, Black Bean Corn Salsa, Pice de Gallo, Avocado, Cotija Cheese, Chipolte Cumin Dressing, Corn Tortilla Strips

### CRAB SALAD 24

4 oz Dungeness Crab, Hearts of Romaine, Avocado, Scallions, Cherry Tomato, Hard Boiled Egg, Louisiana Remoulade Dressing

### NORMANDY CHICKEN SALAD 15

Mixed Greens, Lightly Breaded & Sauteed Chicken, Parmesan, Tomato, Lemon Dijon Dressing

### VEGAN QUINOA SALAD 15

Kale, Quinoa, Cherry Tomato, Roasted Peppers, Avocado, Sugar Snap Peas

**SALAD ADD ONS** Chicken \$7 • Shrimp \$15 • Steelhead \$15

## FLATBREADS

### CRISPY PEPPERONI 14

Pomodoro Sauce, Pepperoni, Roasted Garlic, Mozzarella, Parmesan Cheese

### FALL FLATBREAD 15

Fig, Bleu Cheese, Bacon, Shaved Brussel Sprouts, Garlic Oil, Balsamic Glaze

### HEIRLOOM TOMATO MARGHERITA 13

Pomodoro Sauce, Parmesan, Tomato, Ricotta Cheese, Basil

### JAMAICAN PORK 14

Jamaican Jerk Aioli, Apple Braised Pork, Onions, Roasted Pepper, Slaw

## BEERS ON TAP

BUD LIGHT

STELLA

BROOKSIDE PALE LAGER

DRU BRU HEFE

SEATTLE SEMI-SWEET CIDER

BELLEVUE BREWING CO IPA

ROTATING SEASONAL

ELYSIAN BIFROST

## BOTTLED BEER 5

COORS LIGHT

BECKS N/A

MIRROR POND

ALASKAN AMBER

PYRAMID (Rotating Seasonal)

GUINNESS



*In order to better serve you, please alert your server or restaurant manager about food allergies. Ingredients listed above are not in their entirety. We want to insure you and your guests have a wonderful and safe dining experience.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

*20% gratuity added to tables of 8 or more.*

# WINE LIST

GLASS/BOTTLE/CARAFE

2016 NO.9 CHARDONNAY Columbia Valley, WA	8/20/19
2016 ZEPHYR RIDGE CHARDONNAY Horse Heaven Hills, WA	9/22
2015 SWC RIESLING Yakima Valley, WA	9/22/21
2016 SWC PROPRIETARY WHITE Red Mtn, WA	11/32
2013 NO.9 PINOT NOIR Willamette Valley, OR	10/30/29
2013 SWC PINOT NOIR Willamette Valley, OR	18/55
2012 NO.9 RED Columbia Valley, WA	9/29/28
2013 ZEPHYR RIDGE MERLOT Horse Heaven Hills, WA	12/35
2014 SWC MERLOT Columbia Valley, WA	14/42
2013 SWC SYRAH Columbia Valley, WA	12/35
2014 SWC CABERNET FRANC Columbia Valley, WA	14/42
2014 SWC MALBEC Columbia Valley, WA	14/42
2015 ZEPHYR RIDGE CABERNET SAUVIGNON Horse Heaven Hills, WA	14/42
2014 SWC PROPRIETARY RED Red Mtn / Walla Walla, WA	15/50
2013 SWC RESERVE CABERNET SAUVIGNON* Red Mtn, WA (LIMITED RELEASE)	28/85

\*Available in Magnum 210



# SIGNATURE COCKTAILS

- HARVEST MULE** 12 Ketel One Oranje, PAMA Liqueur, Lime Juice, Goslings Ginger Beer
- SPIRALING BULLEIT** 12 Bulleit Rye, Torres Orange, Honey Simple Syrup, Orange Bitters
- POMEGRANATE POINSETTIA** 11 PAMA Liqueur, Torres Orange, La Marca Prosecco, Orange Twist
- HOWLS HARVEST** 12 3 Howls Rye, Torres Orange, Fernet Branca, Orange Bitters, Simple Syrup, Orange Twist
- POMEGRANTE GIN FIZZ** 12 Big Gin, PAMA Liqueur, Lemon Juice, Egg White, Soda Water, Rosemary Garnish

# MARTINIS

- CRANBERRY LEMON DROP** 14 Deep Eddy Cranberry, Triple Sec, Lemon Juice, Sugared Rim
- BLACKBERRY MANHATTAN** 14 Tatoosh Bourbon, Blackberry Moonshine, Sweet Vermouth, Orange Bitters, Orange Twist
- BARREL AGED WHISKY NEGRONI** 14 Toki Whisky, Sweet Vermouth, Campari, Solerno Blood Orange Liqueur, Orange Twist
- WINTER'S LAST WORD** 14 Plymouth Gin, Green Chartreuse, Cedilla Acia, Lime Juice
- SPARKLING BLOOD ORANGE MARGARITA** 14 Don Julio Resposado, Solerno Blood Orange Liqueur, Lime Juice, Ruby Red Grapefruit, Mumm Rose, Salt & Sugar Rim
- PEAR OF HEARTS** 14 Absolut Elyx, Absolut Pear, Licor 43, PAMA Liqueur, Lemon Juice, Egg White, Cranberry Bitters, Copper Coupe

# OLD FASHION: THE OLD, THE NEW & THE MODERN

- CLASSIC AMERICAN** 12 Woodford Reserve, Sugar Cube, Angostura Bitters, Orange Wedge, Ice Sphere
- SWIFTWATER** 12 Bulleit Rye, Bordeaux Cherry, Orange Wedge, Simple Syrup, Angostura Bitters
- BARREL AGED OLD FASHIONED** 13 Swiftwater's Own 4 Week Barrel Aged Old Fashioned
- DESSERT FIRST** 12 Bulleit Rye, William Wolf Pecan Bourbon, Chocolate Bitter, Black Walnut Bitters
- MODERN FASHIONED** 12 Suntory Toki, Brown Sugar, Orange Bitters, Orange Twist, Ice Sphere

# WARM YOUR SPIRITS

- VINTAGE COFFEE** 10  
Bailey's, Tuaca, Coffee, Cinnamon
- SKI LIFT** 12  
Rumple Minze, Ghirardelli Hot Chocolate, Whipped Cream
- HOT BUTTERED RUM** 12  
Captain Morgan, Hot Buttered Rum Mix, Hot Water
- IRISH 43 & COFFEE** 12  
Jameson, Bailey's, Licor 43, Coffee, Whipped Cream
- BROWN SUGAR HOT TODDY** 10  
Heritage BSB, Lemon, Honey, Hot Water

# SPARKLING

SPLITS 187ML	GLASS / BOTTLE
CHANDON BRUT	10
LAMARCA PROSECCO	10
375ML	
VEUVE BRUT	68
VEUVE ROSE	74
750ML	
KENWOOD BRUT	9 / 20
DOMAINE ST MICHELLE EXTRA DRY	24
MUMM BRUT	45
MUMM ROSE	14/45
VEUVE BRUT	20/100
PERRIER JOUET	76
DOM PERIGNON	370
LOUIS ROEDERER CRISTAL	370
KRUG GRANDE CUVÉE	300
ARMAND DE BRIGNAC BRUT	450

