



STARTERS

SWIG BLOODY MARY poached shrimp, caperberry, feta, seasonal pickled vegetable, beer chaser 9.00

MIMOSA CARAFE fresh squeezed orange juice 18.00

BELLINI peach schnapps, white peach puree 6.00

ENTREES

- v gf GOAT CHEESE OMELET oyster mushrooms, shallots, garlic 12.50
- v gf ASPARAGUS OMELET sundried tomato, feta, shallots, garlic, chimichurri 12.25
- EASY RIDER applewood smoked bacon, fried egg, multigrain bread, steak fries 9.50
- PORK BELLY BENEDICT croissant, fried egg, hollandaise, potato pancake 11.75
- + BLT CROQUE MADAME duck bacon, bourbon aioli, spinach, tomato jam, fried egg, chips 12.75
- + BRUNCH BURGER ½ lb local grassfed beef, local cheddar, capicola ham, tomato jam, hollandaise, brioche roll, chips 16.00
- BBQ BEEF SHORT RIB swiss, applewood smoked bacon, pickled onions, homemade hoagie roll, chips 13.50
- gf ROOT VEGETABLE HASH roasted turnips, beets, rainbow carrots, shallots, capicola ham, fried egg 11.75
- v AVOCADO SHORT STACK sweet corn custard, syrup 9.75

SMALL PLATES

- v POTATO PANCAKES homemade applesauce, chive sour cream 8.50
- v BANANA FRITTERS toasted coconut, bourbon caramel, whipped sour cream 8.25
- gf DEVILED EGGS horseradish, arugula, roe 8.25
- v BRÛLÉED BRIE housemade croissant, seasonal jam, fresh fruit 10.25
- AVOCADO TOAST TRIO smoked salmon & roe, tomato jam, capicola, baguette 9.50
- SMOKED SALMON TOWER avocado, cucumber, tomato, cucumber yogurt, peppercorn honey, grilled baguette 14.50
- v BLACK BEAN CAKES cilantro sour cream, scallions, salsa 9.50
- v RHUBARB SCONE vanilla bean mascarpone, roasted grapes 7.75

SALADS

- + gf SEARED SCALLOPS seasonal citrus, red grapes, strawberries, spring mix, raspberry vinaigrette 13.75
- gf n GRILLED AMISH CHICKEN spinach, red onion, seasonal apple, goat cheese, pecans, shallot vinaigrette 11.75
- v gf n GRILLED WATERMELON arugula, almonds, red onion, goat cheese, honey basil vinaigrette 9.50

SIDES TO SHARE

- SEASONAL SAUSAGE 3.50
- gf CAPICOLA HAM 3.50
- gf APPLEWOOD SMOKED BACON 3.00
- v HOUSEMADE CHIPS 2.50
- v STEAK FRIES 2.50

SWIG IS PROUD SUPPORTER OF LOCAL WISCONSIN FARMS & BUSINESSES

RIVER VALLEY RANCH MUSHROOMS *Burlington*
SARTORI CHEESE *Plymouth*
LONESOME CREEK MILLING *Lone Rock*
SPICE HOUSE *Milwaukee*
STRAUSS BRANDS *Franklin*
FORAGER MIKE JOZWIK *Milwaukee*

SASSY COW *Columbus*
HOOKS CREAMERY *Mineral Point*
NEW CENTURY CHICKEN/EGGS *Shullsberg*
GROWING POWER *Milwaukee*
FINE VENDORS OF THE
WEST ALLIS FARMERS MARKET

- + consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
- v vegetarian
- gf gluten-free
- n contains nuts
- * requires add'l preparation time

Executive Chef **ALEX SAZAMA**
Executive Sous Chef **STEVEN HOLZ**



B A R

SIGNATURE INFUSIONS

please inquire about our current infusions

CHAMPAGNE, DESSERT & SPARKLING WINE

KORBEL Brut
CALIFORNIA (SPLIT) 8 -
light, yet refined; a medium-dry finish with notes of citrus and cinnamon

CRISTALINO Cava SPAIN 8 40
traditional fermentation method, producing small, soft bubbles; toasty on the nose with citrus

PRIMATERRA
Prosecco ITALY 8 40
aromas of pineapple, green apples, and citrus with floral notes, soft and creamy with bright and delicate bubbles

SARRACCO
Moscato d'Asti ITALY 8 40
refreshing and effervescent with essences of peach, apricot and white flowers

VEUVE CLICQUOT
Champagne FRANCE HALF 50 FULL 90
initial fruit notes followed by aromas of brioche and vanilla; a perfect balance of finesse and forcefulness

LAGERS

Great Lakes Brewing Co., Cleveland, OH
ELIOT NESS (VIENNA LAGER)

Lakefront Brewery, Inc., Milwaukee, WI
RIVERWEST STEIN
(AMERICAN AMBER/RED LAGER)

Miller Brewing Co., Milwaukee, WI
MILLER LITE (LIGHT LAGER)

North Coast Brewing Co., Fort Bragg, CA
SCRIMSHAW (GERMAN PILSNER)

Surly Brewing Co., Brooklyn Center, MN
HELL (MUNICH LAGER)

ALES

Ballast Point Brewing Co., San Diego, CA
PALE ALE (PALE ALE)

Bell's Brewery, Kalamazoo, MI
OBERON (WHEAT ALE)
TWO HEARTED (PALE ALE)

Capital Brewery, Middleton, WI
ISLAND WHEAT
(AMERICAN WHEAT PALE ALE)

Lagunitas Brewing Co., Chicago, IL
LITTLE SUMPIN' SUMPIN'
(PALE WHEAT ALE)
CENSORED (AMERICAN ALE)

Lakefront Brewery, Inc., Milwaukee, WI
BELGIAN WHITE (WHEAT ALE)
IPA (INDIA PALE ALE)

New Glarus Brewing Co., New Glarus, WI
SPOTTED COW (CREAM ALE)

CIDERS/FRUITS/SOURS/GF

Crispin Cider Co., Colfax, CA
ORIGINAL (GLUTEN-FREE CIDER)
PEAR (GLUTEN-FREE CIDER)

Founder's Brewing Co., Grand Rapids, MI
RUBAEUS (RASPBERRY ALE)

Lakefront Brewery, Milwaukee, WI
NEW GRIST (GLUTEN-FREE PILSNER)

Steigl, Austria
RADLER (GRAPEFRUIT GOLDBRÄU)

NON-ALCOHOLIC

Clausthaler, Germany
Gray's, Belfast
JANESVILLE, WI
GINGER BEER

SPECIALTY COCKTAILS

COSMO – raspberry infused vodka, cranberry, lime, simple syrup, cava sparkling wine

REFRESH YOURSELF – vodka, lime juice, st. germain, cava sparkling wine

DREHA – strawberry & pineapple infused vodka, fresh lime, triple sec, simple syrup

SEASONAL MOJITO – rum, fresh lime, mint, simple syrup

SEASONAL MARGARITA – tequila, fresh lime, triple sec

NEW FASHIONED – bulleit bourbon, maple syrup, bitters

SUNDRESS – ketel one vodka, ruby red grapefruit juice, lime juice, simple syrup, soda

WHITE WINES

TERRA ANTIGA Vinho Verde PORTUGAL 8 32
fresh, bright, light, crisp with a flavor of fresh pineapple

BORGO Pinot Grigio delle VENEZIE, ITALY 8 32
floral fruity aromas, clean crisp finish, not even a hint of oak to interfere with the pure fruit

GUSTAV NIERSTEINER SPATLESE Riesling GERMANY 9 36
elegant tastes and aromas of pear, apple and honeysuckle

DASHWOOD Sauvignon Blanc MARLBOROUGH, NEW ZEALAND 9 36
light-bodied, with lime, fresh herb and cut grass notes

PEDRONCELLI Sauvignon Blanc SONOMA, CALIFORNIA 9 36
refreshing aromas of passion fruit and peach, layered with honey and green apples

DOMAINE LALANDE Chardonnay, FRANCE 10 40
flavors of fresh apples and citrus with a hint of spice

CREME DE LYS Chardonnay CALIFORNIA 9 36
orange and pineapple jam with buttered toast, vanilla and spice seem to finish with sweetness

CAKEBREAD Chardonnay NAPA, CALIFORNIA half 40 full 77
fuji apple, caramel, pineapple peach nectar and honeysuckle notes

RED WINES

UNDERWOOD CELLARS Pinot Noir OREGON 10 40
cranberries and red raspberries, with notes of smoke and spice

INMAN Pinot Noir RUSSIAN RIVER VALLEY, CALIFORNIA 14 56
hi-tone aromas of bing cherry, baking spice and rose petal

FOGDOG Pinot Noir SONOMA, CALIFORNIA - 98
violets, red cherry, tangerine, spice, black tea and subtle hints of roasted coffee and creamy oak

ZOLO Malbec MENDOZA, ARGENTINA 8 32
sustainably farmed. flavors of black fruits, raspberries and violets

MISFIT WINE CO. "CYCLE BUFF BEAUTY" 90% Shiraz, 10% Malbec SOUTH AUSTRALIA 10 40
spicy blackberry and bright cherry flavors with edgy tannins and a smoky top note

THE JACK Red Blend WASHINGTON 12 48
84% merlot, 10% cabernet sauvignon, 6% cabernet franc black cherries, raspberries, plum and spice with a touch of vanilla and clove

TAMAYA Carmenère CHILI 9 32
fresh plums and blackberries, soft spicy tones and red peppers with aromatic herbs and sweet oriental spices

BLISS Cabernet Sauvignon MENDOCINO, CALIFORNIA 10 40
blackberry and cherry notes, integrated tannins with hints of white pepper

ANNABELLA Cabernet Sauvignon NAPA, CALIFORNIA 11 44
juicy ripe raspberry, spicy tobacco with black cherry and French oak tannins

JORDAN Cabernet Sauvignon ALEXANDER VALLEY, CALIFORNIA - 105
blackberry, black cherry and cassis with subtle hints of spice and vanilla

CAYMUS Cabernet NAPA, CALIFORNIA - 130
dark chocolate, sweet tobacco, mocha, leather, brown spice, cedar, vanilla and sweet licorice

TRENTADUE Zinfandel ALEXANDER VALLEY, CALIFORNIA 11 44
robust with wild berries, dark cherries and plum