



SMALL PLATES

- V** TOMATO BRUSCHETTA basil goat cheese, balsamic reduction 9.50
- CRAB CAKE spicy dill remoulade 7.75
- GF** ROAST DUCK chili sweet potato mash, lingonberry jam 14.00
- V** BAKED BRIE* seasonal jam, fruit, baguette 10.50
- LOBSTER-STUFFED ROASTED PEPPERS queso blanco, red pepper sauce 14.50
- V** BLACK BEAN CAKES cilantro sour cream, scallion, salsa 9.50
- V N** GOAT CHEESE STACK portobello tapenade, garlic, basil pesto, roasted tomato, chili flakes, grilled baguette 12.50
- RAINBOW TROUT peppercorn crusted, fried leeks, kale, roasted tomato sauce 13.50
- SMOKED SALMON TOWER avocado, cucumber, tomato, onion, cucumber yogurt, peppercorn honey, grilled baguette 14.50
- + N** SESAME BEEF SHORT RIBS roasted carrots, grilled scallion, thyme, teriyaki glaze, sesame seeds 14.50
- V N** ARTISANAL CHEESES lingonberry jam, toasted nuts, dried fruit, crostini 12.00
- N** WONTON-WRAPPED CHICKEN CURRY queso blanco, walnuts, golden raisins, cucumber yogurt 10.50
- V** ARUGULA CHEESE DIP caramelized onion, poblano pepper, baguette 9.25
- + N** STEAMED MUSSELS shallots, garlic, lager, cream, rosemary, grilled baguette 14.50

SALADS

- V GF** GREENS seasonal citrus, red onion, feta cheese, roasted red pepper vinaigrette 5.00 SM / 8.00 LG
- GF** SEARED SCALLOPS seasonal citrus, red grapes, strawberries, spring mix, raspberry vinaigrette 13.75
- V N GF** ROOT VEGETABLE roasted beets, parsnips, carrots, gorgonzola, toasted walnuts, spiced honey vinaigrette 10.50
- N** GRILLED AMISH CHICKEN spinach, red onion, seasonal apple, goat cheese, pecans, shallot vinaigrette 11.75
- V N GF** VERMOUTH CARROT dried cherries, arugula, goat cheese, pecans, port wine reduction 10.50
- V N GF** ROASTED BUTTERNUT SQUASH leeks, arugula, smoked almonds, dried cranberries, chestnut vinaigrette 11.50

SANDWICHES

ALL SANDWICHES INCLUDE HOUSE-MADE CHIPS OR SIDE SALAD.

- FRIED CHICKEN SLIDERS horseradish aioli, lettuce, tomato 12.75
- + N** SWIG BURGER ½ lb local grass fed beef, mushrooms, onion, spinach, gorgonzola cream sauce, port wine reduction 16.00
- GRILLED CHEESE capicola ham, brie, red onion jam, parmesan, apple, panini bread 12.50
- PULLED DUCK pickled carrots, teriyaki, arugula, hoagie roll 13.00
- N** SMOKED TURKEY APPLE CLUB local cheddar, apple, applewood smoked bacon, dijon cream cheese, lettuce, tomato, homemade wheat bread 12.75
- + N** SEARED SALMON spicy dill remoulade, lettuce, homemade ciabatta bread 14.75

LUNCH SERVED UNTIL 4 P.M. DAILY

- + N** 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

HOUSEMADE SOUP

tomato-basil
4.00 cup/6.00 bowl

SALAD ADD-ONS

beef tenderloin 7.00
chicken breast 5.00
salmon 7.00
scallops 7.50

SIDES TO SHARE 5.50 each

- V GF** BUTTERNUT SQUASH, SAGE BROWN BUTTER
- V GF** ROASTED ROOT VEGETABLES
- V GF** CHIVE MASHED POTATO
- V GF** CAMELIZED LOCAL MUSHROOMS
- V GF** CHILI SWEET POTATO
- V GF** SAUTÉED SPINACH, SHALLOTS, GARLIC

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*
VALENTINE COFFEE *Milwaukee*
NEW CENTURY CHICKEN/EGGS *Shullsberg*
GROWING POWER *Milwaukee*
FINE VENDORS OF THE WEST ALLIS FARMERS MARKET

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



D I N N E R

SMALL PLATES

- V** TOMATO BRUSCHETTA basil goat cheese, balsamic reduction 9.50
- CRAB CAKE spicy dill remoulade 7.75
- gf** ROAST DUCK chili sweet potato mash, lingonberry jam 14.00
- V** BAKED BRIE* seasonal jam, fruit, baguette 10.50
- LOBSTER-STUFFED ROASTED PEPPERS queso blanco, red pepper sauce 14.50
- V** BLACK BEAN CAKES cilantro sour cream, scallion, salsa 9.50
- V** **n** GOAT CHEESE STACK portobello tapenade, garlic, basil pesto, roasted tomato, chili flakes, grilled baguette 12.50
- RAINBOW TROUT peppercorn crusted, fried leeks, kale, roasted tomato sauce 13.50
- V** SMOKED SALMON TOWER avocado, cucumber, tomato, onion, cucumber yogurt, peppercorn honey, grilled baguette 14.50
- +** **n** SESAME BEEF SHORT RIBS roasted carrots, grilled scallion, thyme, teriyaki glaze, sesame seeds 14.50
- V** **n** ARTISANAL CHEESES lingonberry jam, toasted nuts, dried fruit, crostini 12.00
- n** WONTON-WRAPPED CHICKEN CURRY queso blanco, walnuts, golden raisins, cucumber yogurt 10.50
- V** ARUGULA CHEESE DIP caramelized onion, poblano pepper, baguette 9.25
- +** STEAMED MUSSELS shallots, garlic, lager, cream, rosemary, grilled baguette 14.50

SALADS

- V** **gf** GREENS seasonal citrus, red onion, feta cheese, roasted red pepper vinaigrette 5.00 SM / 8.00 LG
- gf** SEARED SCALLOPS seasonal citrus, red grapes, strawberries, spring mix, raspberry vinaigrette 13.75
- V** **n** **gf** ROOT VEGETABLE roasted beets, parsnips, carrots, gorgonzola, toasted walnuts, spiced honey vinaigrette 10.50
- n** GRILLED AMISH CHICKEN spinach, red onion, seasonal apple, goat cheese, pecans, shallot vinaigrette 11.75
- V** **n** **gf** VERMOUTH CARROT dried cherries, arugula, goat cheese, pecans, port wine reduction 10.50
- V** **n** **gf** ROASTED BUTTERNUT SQUASH leeks, arugula, smoked almonds, dried cranberries, chestnut vinaigrette 11.50

ENTREES

- gf** BAKED STUFFED AMISH CHICKEN italian cheeses, asparagus, chive mashed potato 16.75
- +** **gf** GRILLED FILET MEDALLIONS cognac cream sauce, chili sweet potato mash, fried sage 28.00
- +** SEARED SCALLOPS butternut squash puree, grilled mushrooms, dried cranberries, fried leeks 24.00
- V** ROASTED GARLIC TORTELLONI brie, ricotta, chives, parsley, roasted tomato cream sauce 18.00
- +** SALMON WELLINGTON mushroom tapenade, dijon mustard, brussels sprouts 22.00
- +** SWIG BURGER ½ lb local grass fed beef, mushrooms, onion, spinach, gorgonzola cream sauce, port wine reduction 16.00
- V** POLENTA & MUSHROOMS fresno pepper, shallots, garlic, mushroom au jus 16.00

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gf gluten-free

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HOUSEMADE SOUP

tomato-basil
4.00 cup/6.00 bowl

SALAD ADD-ONS

beef tenderloin 7.00
chicken breast 5.00
salmon 7.00
scallops 7.50

SIDES TO SHARE 5.50 each

- V** **gf** BUTTERNUT SQUASH, SAGE BROWN BUTTER
- V** **gf** ROASTED ROOT VEGETABLES
- V** **gf** CHIVE MASHED POTATO
- V** **gf** CARAMELIZED LOCAL MUSHROOMS
- V** **gf** CHILI SWEET POTATO
- V** **gf** SAUTÉED SPINACH, SHALLOTS, GARLIC

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B A R

CHAMPAGNE, DESSERT & SPARKLING WINE

GLASS BOTTLE

KORBEL Brut CALIFORNIA (SPLIT)	8	-
<i>light, yet refined; a medium-dry finish with notes of citrus and cinnamon</i>		
CRISTALINO Cava SPAIN	8	40
<i>traditional fermentation method, producing small, soft bubbles; toasty on the nose with citrus</i>		
PRIMATERRA Prosecco ITALY	8	40
<i>aromas of pineapple, green apples, and citrus with floral notes, soft and creamy with bright and delicate bubbles</i>		
SARRACCO Moscato d'Asti ITALY	8	40
<i>refreshing and effervescent with essences of peach, apricot and white flowers</i>		
VEUVE CLICQUOT Champagne FRANCE	HALF 50	FULL 90
<i>initial fruit notes followed by aromas of brioche and vanilla; a perfect balance of finesse and forcefulness</i>		

LAGERS

Great Lakes Brewing Co., <i>Cleveland, OH</i> ELIOT NESS (VIENNA LAGER)		
Lakefront Brewery, Inc., <i>Milwaukee, WI</i> EASTSIDE DARK (BAVARIAN DARK LAGER) RIVERWEST STEIN (AMERICAN AMBER/RED LAGER)		
Miller Brewing Co., <i>Milwaukee, WI</i> MILLER LITE (LIGHT LAGER)		
North Coast Brewing Co., <i>Fort Bragg, CA</i> SCRIMSHAW (GERMAN PILSNER)		
Surly Brewing Co., <i>Brooklyn Center, MN</i> HELL (MUNICH LAGER)		

ALES

Bell's Brewery, <i>Kalamazoo, MI</i> TWO HEARTED (PALE ALE) WINTER WHITE ALE (WHEAT ALE)		
Capital Brewery, <i>Middleton, WI</i> ISLAND WHEAT (AMERICAN WHEAT PALE ALE)		
Lagunitas Brewing Co., <i>Chicago, IL</i> LITTLE SUMPIN' SUMPIN' (PALE WHEAT ALE) CENSORED (AMERICAN ALE)		
Lakefront Brewery, Inc., <i>Milwaukee, WI</i> IPA (INDIA PALE ALE)		
New Glarus Brewing Co., <i>New Glarus, WI</i> SPOTTED COW (CREAM ALE)		

STOUT

Founders Brewing Company., <i>Grand Rapids, MI</i> BREAKFAST STOUT (STOUT)		
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CIDERS/FRUITS/SOURS/GF

Crispin Cider Co., <i>Colfax, CA</i> ORIGINAL (GLUTEN-FREE CIDER) PEAR (GLUTEN-FREE CIDER)		
Founder's Brewing Co., <i>Grand Rapids, MI</i> RUBAEUS (RASPBERRY ALE)		
Lakefront Brewery, <i>Milwaukee, WI</i> NEW GRIST (GLUTEN-FREE PILSNER)		

NON-ALCOHOLIC

Clausthaler, <i>Germany</i> Gray's, Belfast <i>Janesville, WI</i> GINGER BEER		
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SPECIALTY COCKTAILS

INFUSION FLIGHT – a delicious flight of 4 of our signature infusions
SEASONAL MARGARITA – house infused tequila, fresh lime, triple sec
BBOF (BACON BOURBON OLD FASHIONED) – bacon infused bourbon, peppercorn infused grenadine, bitters, orange, candied bacon from Smoke Shack
BLUEBERRY PIE – blueberry infused gin, brandy, dry vermouth, soda, ginger ale
WINTER WARMTH MANHATTAN – cherry ginger whiskey, sweet vermouth, bitters
COSMO – raspberry infused vodka, cranberry, lime, simple syrup, cava sparkling wine
EGYPTIAN MANHATTAN – vanilla fig bourbon, sweet vermouth, bitters
NEW FASHIONED – bulleit bourbon, maple syrup, bitters
REFRESH YOURSELF – vodka, lime juice, st. germain, cava sparkling wine
SWIG SIDECAR – orange infused brandy, triple sec, lemon
WINTER SANGRIA – apple, rosemary, cranberry infused wine, soda
MO' BETTER MOCHA – cinnamon & nutmeg infused coffee liqueur, hot chocolate, marshmallow, salted caramel, chocolate, a treat from Holey Moley

WHITE WINES

GLASS BOTTLE

TERRA ANTIGA Vinho Verde PORTUGAL fresh, bright, light, crisp with a flavor of fresh pineapple	8	32
BORGO Pinot Grigio delle VENEZIE, ITALY floral fruity aromas, clean crisp finish, not even a hint of oak to interfere with the pure fruit	8	32
GUSTAV NIERSTEINER SPATLESE Riesling GERMANY elegant tastes and aromas of pear, apple and honeysuckle	9	36
DASHWOOD Sauvignon Blanc MARLBOROUGH, NEW ZEALAND light-bodied, with lime, fresh herb and cut grass notes	9	36
PEDRONCELLI Sauvignon Blanc SONOMA, CALIFORNIA refresing aromas of passion fruit and peach, layered with honey and green apples	9	36
DOMAINE LALANDE Chardonnay, FRANCE flavors of fresh apples and citrus with a hint of spice	10	40
CREME DE LYS Chardonnay CALIFORNIA orange and pineapple jam with buttered toast, vanilla and spice seem to finish with sweetness	9	36
CAKEBREAD Chardonnay NAPA, CALIFORNIA fuji apple, caramel, pineapple peach nectar and honeysuckle notes	half 40	full 77

RED WINES

GLASS BOTTLE

UNDERWOOD CELLARS Pinot Noir OREGON cranberries and red raspberries, with notes of smoke and spice	10	40
INMAN Pinot Noir RUSSIAN RIVER VALLEY, CALIFORNIA hi-tone aromas of bing cherry, baking spice and rose petal	14	56
FOGDOG Pinot Noir SONOMA, CALIFORNIA violets, red cherry, tangerine, spice, black tea and subtle hints of roasted coffee and creamy oak	-	98
ZOLO Malbec MENDOZA, ARGENTINA sustainably farmed. flavors of black fruits, raspberries and violets	8	32
MISFIT WINE CO. "CYCLE BUFF BEAUTY" 90% Shiraz, 10% Malbec SOUTH AUSTRALIA spicy blackberry and bright cherry flavors with edgy tannins and a smoky top note	10	40
BROADSIDE Printer's Alley Proprietary Red PASO ROBLES, CALIFORNIA 50% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot Seamless plum, berry, tamarind and spice aromas	10	40
TAMAYA Carmenère CHILI fresh plums and blackberries, soft spicy tones and red peppers with aromatic herbs and sweet oriental spices	9	32
BLISS Cabernet Sauvignon MENDOCINO, CALIFORNIA blackberry and cherry notes, integrated tannins with hints of white pepper	10	40
ANNABELLA Cabernet Sauvignon NAPA, CALIFORNIA juicy ripe raspberry, spicy tobacco with black cherry and French oak tannins	11	44
JORDAN Cabernet Sauvignon ALEXANDER VALLEY, CALIFORNIA blackberry, black cherry and cassis with subtle hints of spice and vanilla	-	105
CAYMUS Cabernet NAPA, CALIFORNIA dark chocolate, sweet tobacco, mocha, leather, brown spice, cedar, vanilla and sweet licorice	-	130
VALRAVN Zinfandel SONOMA COUNTY, CALIFORNIA flavors of raspberry, blackberry and hints of licorice-laced black pepper	12	48

SIGNATURE INFUSIONS

please inquire about our current infusions



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
- PULLED DUCK pickled carrots, teriyaki, arugula, hoagie roll 13.00
- 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 SEASONAL 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 n gf ROASTED BUTTERNUT SQUASH leeks, arugula, smoked almonds, dried cranberries, chestnut vinaigrette 11.50

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

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