



## 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

## 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 *Shullsburg*  
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

### LAGERS

Lakefront Brewery, Inc., *Milwaukee, WI*

- EASTSIDE DARK  
(BAVARIAN DARK LAGER)
- 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

Ale Asylum, *Madison, WI*

- ÜNSHADOWED  
(GERMAN HEFEWEIZEN)
- VELVETEEN HABIT (AMERICAN IPA)

Bell's Brewery, *Kalamazoo, MI*

- TWO HEARTED (PALE ALE)

Blue Moon Brewing Co., *Denver, CO*

- BLUE MOON  
(BELGIAN-STYLE WITBIER)

Lagunitas Brewing Co., *Chicago, IL*

- LITTLE SUMPIN' SUMPIN'  
(PALE WHEAT ALE)

Lakefront Brewery, Inc., *Milwaukee, WI*

- IPA (INDIA PALE ALE)

New Glarus Brewing Co., *New Glarus, WI*

- SPOTTED COW (CREAM ALE)

Sierra Nevada Brewing Co., *Chico, CA*

- SIERRA NEVADA SIDECAR  
(ORANGE AMERICAN PALE ALE)

Tyrannena Brewing Co., *Lake Mills, WI*

- THREE BEACHES  
HONEY BLONDE  
(AMERICAN BLONDE ALE)

### STOUT

Lakefront Brewery, Inc., *Milwaukee, WI*

- FUEL CAFE  
(COFFEE FLAVORED  
AMERICAN STOUT)

### 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, Inc., *Milwaukee, WI*

- NEW GRIST (GLUTEN-FREE PILSNER)

Stiegl Brewery, *Salzburg, Austria*

- RADLER (GRAPEFRUIT SHANDY)

### NON-ALCOHOLIC

Clausthaler, *Germany*

- GOLDEN AMBER

Gray's, Belfast *Janesville, WI*

- GINGER BEER

### SPECIALTY COCKTAILS

BBOF (BACON BOURBON OLD FASHIONED) – bacon infused bourbon, peppercorn infused grenadine, bitters, orange, candied bacon from Smoke Shack

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

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

NEW FASHIONED – bulleit bourbon, maple syrup, bitters

SWIG SIDECAR – orange infused brandy, triple sec, lemon

SEASONAL MOJITO – rum, seasonal berries, mint, simple syrup, lime juice, soda

BROADWAY MARGARITA – watermelon/cucumber infused tequila, triple sec, lime juice, simple syrup

STRAWBERRY LIME RICKY – strawberry infused gin, fresh strawberries, lime juice, simple syrup

SUMMER SANGRIA – strawberry, peach, raspberry, mint infused wine, ginger ale

SMOKY PALOMA – smoked brisket infused tequila, grapefruit juice, lime juice, simple syrup, bitters

LONG ISLAND – black tea infused vodka, strawberry gin, pineapple rum, watermelon/cucumber tequila, lemon juice, lime juice, simple syrup, coke

PLANTERS PUNCH – pineapple infused rum, orange infused simple syrup, orange juice, lemon juice, grenadine, bitters

### N/A COCKTAILS

PEACH GINGER TEA – peach/ginger infused simple syrup, FUZE iced tea

LIME MINT TEA – mint infused simple syrup, lime juice, FUZE iced tea

### WHITE WINES

TERRA ANTIGA Vinho Verde PORTUGAL

*fresh, bright, light, crisp with a flavor of fresh pineapple*

MARYHILL Pinot Gris COLUMBIA VALLEY, WASHINGTON

*bright, balanced acidity with flavors of fresh melon, lemon, pear, and granny smith apple*

GUSTAV NIERSTEINER SPATLESE Riesling GERMANY

*elegant tastes and aromas of pear, apple and honeysuckle*

DASHWOOD Sauvignon Blanc MARLBOROUGH, NEW ZEALAND

*light-bodied, with lime, fresh herb and cut grass notes*

TRENTADUE Sauvignon Blanc GEYSERVILLE, CA

*tropical fruit with melon and apricot aromas*

BROADSIDE Chardonnay PASO ROBLES, CA

*aromatics of pineapple, minerals, pear and green plum*

CREME DE LYS Chardonnay CALIFORNIA

*orange and pineapple jam with buttered toast, vanilla and spice seem to finish with sweetness*

CAKEBREAD Chardonnay NAPA, CALIFORNIA

*fuji apple, caramel, pineapple peach nectar and honeysuckle notes*

SENDA VERDE Albarino Rias BAIXAS, SPAIN

*grapefruit bouquet with a hint of lime, acidic and brisk with notes of minerality*

GLASS BOTTLE

8 32

9 36

9 36

9 36

9 36

9 36

10 40

- 77

9 36

### RED WINES

UNDERWOOD CELLARS Pinot Noir OREGON

*cranberries and red raspberries, with notes of smoke and spice*

INMAN Pinot Noir RUSSIAN RIVER VALLEY, CALIFORNIA

*hi-tone aromas of bing cherry, baking spice and rose petal*

FOGDOG Pinot Noir SONOMA, CALIFORNIA

*violets, red cherry, tangerine, spice, black tea and subtle hints of roasted coffee and creamy oak*

ZOLO Malbec MENDOZA, ARGENTINA

*sustainably farmed, flavors of black fruits, raspberries and violets*

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*

BROADSIDE Printer's Alley Proprietary Red PASO ROBLES, CALIFORNIA

*50% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot Seamless plum, berry, tamarind and spice aromas*

BLISS Cabernet Sauvignon MENDOCINO, CALIFORNIA

*blackberry and cherry notes, integrated tannins with hints of white pepper*

ANNABELLA Cabernet Sauvignon NAPA, CALIFORNIA

*juicy ripe raspberry, spicy tobacco with black cherry and French oak tannins*

JORDAN Cabernet Sauvignon ALEXANDER VALLEY, CALIFORNIA

*blackberry, black cherry and cassis with subtle hints of spice and vanilla*

CAYMUS Cabernet NAPA, CALIFORNIA

*dark chocolate, sweet tobacco, mocha, leather, brown spice, cedar, vanilla and sweet licorice*

VALRAVN Zinfandel SONOMA COUNTY, CALIFORNIA

*flavors of raspberry, blackberry and hints of licorice-laced black pepper*

CYCLES GLADIATOR Petite Sirah NOVATO, CA

*blueberry, raspberry, vanilla with big, dusty tannins*

GLASS BOTTLE

10 40

14 56

- 98

9 36

10 40

10 40

10 40

11 44

- 105

- 130

12 48

10 40

### CHAMPAGNE, DESSERT & SPARKLING WINE

KORBEL Brut CALIFORNIA (SPLIT)

*light, yet refined; a medium-dry finish with notes of citrus and cinnamon*

CRISTALINO Cava SPAIN

*traditional fermentation method, producing small, soft bubbles; toasty nose with citrus*

GARDIZ Prosecco ITALY

*aroma of pear, apple, and citrus with a light body of white peach and tangerine and smooth, crisp finish*

SARRACCO Moscato d'Asti ITALY

*refreshing and effervescent with essences of peach, apricot and white flowers*

VEUVE CLICQUOT Champagne FRANCE

*initial fruit notes followed by aromas of brioche and vanilla; a perfect balance of finesse and forcefulness*

GLASS BOTTLE

8 -

8 40

9 40

8 40

half 50 full 90

### WEEKLY INFUSIONS

Ask your wonderful server about this week's selections.