



SMALL PLATES

- ✓ BERRY BRUSCHETTA mascarpone cheese, fresh berries, basil, balsamic reduction 9.50
CRAB CAKE spicy dill remoulade 7.75
- ✓ CAMELIZED MUSHROOM PEROGIES lemon butter 8.00
- ✓ BAKED BRIE* seasonal jam, fruit, baguette 10.50
LOBSTER-STUFFED ROASTED PEPPERS queso blanco, red pepper sauce 14.50
- ✓ BLACK BEAN CAKES cilantro sour cream, scallion, salsa 9.50
- ✓ n GOAT CHEESE STACK portobello tapenade, garlic, basil pesto, roasted tomato, chili flakes, grilled baguette 12.50
- ✓ TEMPURA SNAP PEAS horseradish aioli, tarragon sour cream 8.25
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
- ✓ ⊕ GORGONZOLA GOAT CHEESE TERRINE smoked almonds, strawberries, arugula, balsamic reduction, homemade flatbread 10.50
- n WONTON-WRAPPED CHICKEN CURRY queso blanco, walnuts, golden raisins, cucumber yogurt 10.50
- ✓ ARUGULA CHEESE DIP caramelized onion, poblano pepper, baguette 9.25
- ⊕ MUSSELS coconut milk, spicy pebre sauce, shallots, butter, garlic rubbed ciabatta 14.00

SALADS

- ✓ 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
- ✓ n GRILLED WATERMELON toasted almonds, goat cheese, basil, red onion, arugula, balsamic reduction 10.50
- n GRILLED AMISH CHICKEN spinach, red onion, seasonal apple, goat cheese, pecans, shallot vinaigrette 11.75
- ✓ SWISS CHARD CAESAR parmesan, ciabatta croutons 9.50
- ✓ n gf FENNEL RASPBERRY toasted almonds, spring mix, honey basil dressing 9.50

SANDWICHES

ALL SANDWICHES INCLUDE HOUSE-MADE CHIPS OR SIDE SALAD.

- FRIED CHICKEN SLIDERS horseradish aioli, lettuce, tomato 12.75
- ⊕ 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
- BLACKENED TILAPIA cilantro, creamy jicama slaw, homemade ciabatta 13.50
- n SMOKED TURKEY APPLE CLUB local cheddar, apple, applewood smoked bacon, dijon cream cheese, lettuce, tomato, homemade wheat bread 12.75
- ⊕ SEARED SALMON spicy dill remoulade, lettuce, homemade ciabatta bread 14.75

LUNCH SERVED UNTIL 4 P.M. DAILY

- ⊕ consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
- ✓ 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

- ✓ gf GLAZED STRING BEANS, SHALLOT, GARLIC
- ✓ gf THYME ROASTED CARROTS
- ✓ gf CHIVE MASHED POTATO
- ✓ gf CAMELIZED LOCAL MUSHROOMS
- ✓ CAMELIZED BRUSSELS SPROUTS, SOY GINGER REDUCTION
- ✓ 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 *Shullsburg*
GROWING POWER *Milwaukee*
FINE VENDORS OF THE WEST ALLIS FARMERS MARKET

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



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ENTREES

- gf BAKED STUFFED AMISH CHICKEN italian cheeses, asparagus, chive mashed potato 16.75
- + gf GRILLED TENDERLOIN MEDALLIONS roasted carrots, chimichurri 28.00
- + gf SEARED SCALLOPS brussels sprouts, scallions, ginger soy reduction 24.00
- ✓ ROASTED GARLIC TORTELLONI brie, ricotta, chives, parsley, roasted tomato cream sauce 18.00
- + gf GRILLED SALMON shallots, garlic, green beans, yellow wax beans, spicy pebre sauce 22.00
- + SWIG BURGER ½ lb local grass fed beef, mushrooms, onion, spinach, gorgonzola cream sauce, port wine reduction 16.00
- + gf MUSTARD ENCRUSTED PORK TENDERLOIN carrot puree, broccolini 20.00

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tomato-basil
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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)

Tyrana 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.



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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