



SMALL PLATES

CRAB CAKE spicy dill remoulade 7.75

- V** CAMELIZED MUSHROOM PIEROGIES lemon butter 8.00
- V N** ROASTED BRIE dried fruit, pepitas, roasted pears, 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
- V** 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 scallions, thyme, teriyaki glaze, sesame seeds 14.50
- V +** 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
- gf** WAYGU BRESAOLA CARPACCIO preserved lemon vinaigrette, arugula, manchego 14.00
- V** ARUGULA CHEESE DIP caramelized onion, poblano pepper, baguette 9.25
- +** MUSSELS shallots, garlic white wine, cream, herbs de provence, toasted baguette 14.00

SALADS

- V gf** GREENS seasonal citrus, red onion, feta cheese, roasted red pepper vinaigrette 5.00 SM / 8.00 LG
- V N gf** ROASTED SQUASH quinoa, dried cranberries, pecans, kale, gorgonzola spiced honey vinaigrette 10.50
- N gf** GRILLED AMISH CHICKEN spinach, red onion, seasonal apple, goat cheese, pecans, shallot vinaigrette 11.75
- V gf** SWISS CHARD CAESAR parmesan, housemade ciabatta croutons 9.50
- N gf** GRILLED PEAR red onion, manchego, spinach, golden raisins, almonds, bacon vinaigrette 10.50

SANDWICHES

ALL SANDWICHES INCLUDE YOUR CHOICE OF FRIES OR SIDE SALAD.

- GRILLED CHICKEN applewood smoked bacon, swiss, tomato, spinach, avocado ranch, brioche 12.75
- +** SWIG BURGER ½ lb local grass fed beef, mushrooms, onion, spinach, gorgonzola cream sauce, port wine reduction, brioche 16.00
- GRILLED CHEESE cheddar, 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
- 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** CAMELIZED SEASONAL VEGETABLES
- V gf** THYME ROASTED CARROTS
- V** FRENCH FRIES W/ TRUFFLE AIOLI
- gf** CREAMED SPINACH W/ BACON

SWIG IS PROUD SUPPORTER OF LOCAL WISCONSIN FARMS & BUSINESSES

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*

FINE VENDORS OF THE WEST ALLIS FARMERS MARKET

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



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- V** CAMELIZED MUSHROOM PIEROGIES lemon butter 8.00
- V N** ROASTED BRIE dried fruit, pepitas, roasted pears, 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
- V** 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 scallions, thyme, teriyaki glaze, sesame seeds 14.50
- V +** 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
- gf** WAYGU BRESAOLA CARPACCIO preserved lemon vinaigrette, arugula, manchego 14.00
- V** ARUGULA CHEESE DIP caramelized onion, poblano pepper, baguette 9.25
- +** MUSSELS shallots, garlic white wine, cream, herbs de provence, toasted baguette 14.00

SALADS

- V gf** GREENS seasonal citrus, red onion, feta cheese, roasted red pepper vinaigrette 5.00 SM / 8.00 LG
- V N gf** ROASTED SQUASH quinoa, dried cranberries, pecans, kale, gorgonzola spiced honey vinaigrette 10.50
- N gf** GRILLED AMISH CHICKEN spinach, red onion, seasonal apple, goat cheese, pecans, shallot vinaigrette 11.75
- V gf** SWISS CHARD CAESAR parmesan, housemade ciabatta croutons 9.50
- N gf** GRILLED PEAR red onion, manchego, spinach, golden raisins, almonds, bacon vinaigrette 10.50

ENTREES

- gf** BAKED STUFFED AMISH CHICKEN italian cheeses, asparagus, chive mashed potato 16.75
- + gf** GRILLED FILET MIGNON rosemary demi-glace, sweet potato puree, grilled oyster mushrooms 28.00
- + gf** SEARED SCALLOPS butternut squash puree, braised kale, cranberry balsamic gastric 26.00
- V** ROASTED GARLIC TORTELLONI brie, ricotta, chives, parsley, roasted tomato cream sauce 18.00
- + gf** GRILLED SALMON roasted vegetable hash, chipotle honey glaze 22.00
- +** SWIG BURGER ½ lb local grass fed beef, mushrooms, onion, spinach, gorgonzola cream sauce, port wine reduction, brioche 16.00
- + gf** MUSTARD ENCRUSTED PORK TENDERLOIN carrot puree, broccolini 20.00

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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** CAMELIZED SEASONAL VEGETABLES
- V gf** THYME ROASTED CARROTS
- V** FRENCH FRIES W/ TRUFFLE AIOLI
- gf** CREAMED SPINACH W/ BACON

SWIG IS PROUD SUPPORTER OF LOCAL WISCONSIN FARMS & BUSINESSES

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*

FINE VENDORS OF THE WEST ALLIS FARMERS MARKET

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



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

- 🍃 🍌 GOAT CHEESE OMELET oyster mushrooms, shallots, garlic 12.50
- 🍃 🍌 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
- GRILLED CHEESE capicola ham, brie, red onion jam, parmesan, apple, panini bread 12.50
- 🍌 ROOT VEGETABLE HASH roasted turnips, beets, rainbow carrots, shallots, capicola ham, fried egg 11.75
- 🍃 AVOCADO SHORT STACK sweet corn custard, syrup 9.75

SMALL PLATES

- 🍃 POTATO PANCAKES homemade applesauce, chive sour cream 8.50
- 🍃 BANANA FRITTERS toasted coconut, bourbon caramel, whipped sour cream 8.25
- 🍌 DEVILED EGGS horseradish, arugula, roe 8.25
- 🍃 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
- 🍃 BLACK BEAN CAKES cilantro sour cream, scallions, salsa 9.50
- 🍃 SEASONAL SCONE vanilla bean mascarpone, roasted grapes 7.75

SALADS

- ⊕ 🍌 SEARED SCALLOPS seasonal citrus, red grapes, strawberries, spring mix, raspberry vinaigrette 13.75
- 🍌 🍌 GRILLED AMISH CHICKEN spinach, red onion, seasonal apple, goat cheese, pecans, shallot vinaigrette 11.75
- 🍃 SWISS CHARD CAESAR parmesan, housemade ciabatta croutons 9.50

SIDES TO SHARE

- SEASONAL SAUSAGE 3.50
- 🍌 CAPICOLA HAM 3.50
- 🍌 APPLEWOOD SMOKED BACON 3.00
- 🍃 HOUSEMADE CHIPS 2.50
- 🍃 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

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



LAGERS

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

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

ALES

Ale Asylum, Madison, WI
ÜNSHADOWED
 (GERMAN HEFEWEIZEN)
MADTOWN NUT BROWN
 (AMERICAN BROWN ALE)

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

Milwaukee Brewing Co., Milwaukee, WI
HOP HAPPY IPA (INDIA PALE ALE)

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

STOUTS & PORTER

Central Waters, Amherst, WI
MUDPUPPY PORTER (PORTER)

Milwaukee Brewing Co., Milwaukee, WI
POLISH MOON (MILK STOUT)

CIDERS & GLUTEN-FREE

Ciderboys, Stevens Point, WI
IST PRESS
 (GLUTEN-FREE HARD APPLE CIDER)

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

ROTATING SEASONAL SELECTIONS

Please Ask Server for Details

NON-ALCOHOLIC

Clausthaler, Germany
GOLDEN AMBER

Gray's, Belfast Janesville, WI
GINGER BEER

Sprecher Brewery, Milwaukee, WI
SPRECHER ROOT BEER

CHAMPAGNE, DESSERT & SPARKLING WINE

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

CRISTALINO Cava SPAIN traditional fermentation method, producing small, soft bubbles; toasty nose with citrus	8	40
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GARDIZ Prosecco ITALY aroma of pear, apple, and citrus with a light body of white peach and tangerine and smooth, crisp finish	9	40
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SARRACCO Moscato d'Asti ITALY refreshing and effervescent with essences of peach, apricot and white flowers	8	40
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VEUVE CLICQUOT half 50 full 90 Champagne FRANCE initial fruit notes followed by aromas of brioche and vanilla; a perfect balance of finesse and forcefulness		
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SPECIALTY COCKTAILS

THE MONTY – great lakes distillery barrel aged gin, simple syrup, angostura bitters, orange, cherry, choice of soda 10.00

HELP ON THE WAY – apple & pear infused gin, lemon juice, simple syrup, seltzer, topped with st. germain elderflower liqueur 10.00

THE BLOODY ROSE – blood orange infused vodka, rosemary infused simple syrup, seltzer, fresh orange juice 8.00

RYE OF THE TIGER – bulleit rye, angostura bitters, fresh squeezed orange juice, topped with ginger beer 10.00

JACK STRAW – cinnamon & clove infused bourbon, angostura bitters, sweet vermouth, cherry 8.00

SPECIALTY MARTINIS

CYRUS SIDECAR – pear infused brandy, orange liqueur, fresh lemon & lime juice, simple syrup, sugar rim, lemon twist 10.00

THE ARISTOCRAT – rehorst vodka, great lakes distillery barrel aged gin, blue cheese stuffed olives 10.00

MAMA TRIED – vodka, peach liqueur, raspberry liqueur, cranberry & pineapple juice, topped with sparkling cava 10.00

THE DRAPER – bourbon, angostura bitters, lemon juice, simple syrup, lemon twist, basil 10.00

SCENT OF A MULE – vodka, ginger liqueur, lime juice, simple syrup, lime wedge, mint sprig 10.00

WHITE WINES

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

LEFT COAST CELLARS , Pinot Gris, WILLAMETTE VALLEY, OREGON ripe apples, pears, & nectarines, dusting of cinnamon with a hint of brown sugar	10	40
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SOKOL BLOSSER WINERY , Pinot Gris, DUNDEE HILLS, OREGON lush creaminess, apple, fig, citrus & spice. complex undertones of earth and mineral	—	55
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GUSTAV NIERSTEINER SPATLESE Riesling GERMANY elegant tastes and aromas of pear, apple and honeysuckle	9	36
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GIESEN RESERVE Sauvignon Blanc, MARLBOROUGH, NEW ZEALAND zesty, vibrant tropical fruit flavors, juicy acidity, lemon grass and lime aromas, with a fresh, dry finish	9	36
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TRENTADUE Sauvignon Blanc GEYSERVILLE, CA tropical fruit with melon and apricot aromas	10	40
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CUVAISON , Chardonnay, Carneros, NAPA VALLEY, CALIFORNIA wonderful mix of stone fruits, bright citrus, and attractive floral notes, aged in french oak	10	40
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DROUIN FAMILY ROSEROCK , Chardonnay, WILLAMETTE VALLEY, OR clean, fresh aromas of apple, honeydew, white flowers, shortcake, & a touch of nuttiness, flavors of citrus tart, white peach, almonds, and spice with a delicious combination of minerality & richness	—	70
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UNDERWOOD CELLARS , Rose, OREGON hints of strawberry, meyer lemon, and peach	10	40
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RED WINES

	GLASS	BOTTLE
ERATH , Pinot Noir, OREGON raspberry, black cherry, & warming nutmeg scents, flavors of mixed berry & pomegranate	10	40

FLOR DE CAMPO , Pinot Noir, CENTRAL COAST, CA graphite & purple-fruit aromas, rich berry & condensed purple flower flavors	13	52
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REX HILL , Pinot Noir, WILLAMETTE VALLEY, OR primary aromas of plum, black cherry, blueberries, tobacco, violets, & wet stone. flavors of cherries, cassis, flowers, & smoke. ripe tannins & good acidity	-	75
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SANFORD , Pinot Noir, SANTA RITA HILLS, CALIFORNIA bright red in color with aromas of black raspberry & orange peel. rich berry flavors balanced by nice acid & tannin structure	-	90
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ZOLO Malbec MENDOZA, ARGENTINA sustainably farmed. flavors of black fruits, raspberries and violets	9	36
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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	11	44
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BRASSFIELD "ERUPTION" , Red Blend, LAKE COUNTY, CALIFORNIA aromas of fresh blueberries, toasted brioche, black cherries, & mocha. flavors blackberries, dark currants, & clove	10	40
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BOOMTOWN , Merlot, COLUMBIA RIVER VALLEY, WASHINGTON flavors of plum, herbs, & spice with light grainy tannins	10	40
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MCMANIS FAMILY ESTATES , Cabernet Sauvignon, CALIFORNIA aromas of bright blackberry, flavors of black cherry & black currant with a creamy tannin structure followed by hints of mocha	9	36
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ANNABELLA Cabernet Sauvignon NAPA, CALIFORNIA juicy ripe raspberry, spicy tobacco with black cherry and French oak tannins	13	52
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MARKHAM , Cabernet Sauvignon, NAPA VALLEY, CALIFORNIA boysenberry & cassis fruit is layered with vanilla & dark chocolate aromas. jammy, ripe berry flavors, sweet oak & cola notes.	-	95
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CAYMUS Cabernet NAPA, CALIFORNIA dark chocolate, sweet tobacco, mocha, leather, brown spice, cedar, vanilla and sweet licorice	-	130
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HOBO , Zinfandel, DRY CREEK VALLEY, SONOMA COUNTY, CALIFORNIA earthy leather & black pepper notes, tart cherry & raspberry flavors	-	56
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VALRAVN Zinfandel SONOMA COUNTY, CALIFORNIA flavors of raspberry, blackberry and hints of licorice-laced black pepper	12	48
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CYCLES GLADIATOR Petite Sirah NOVATO, CA blueberry, raspberry, vanilla with big, dusty tannins	8	32
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WEEKLY INFUSIONS

Ask your wonderful server about this week's selections.