



## STARTERS

- ⊕ SWIG BLOODY MARY poached shrimp, caperberry, feta, seasonal pickled vegetable, beer chaser 9.00
- BELLINI peach schnapps, white peach puree 6.00
- UNLIMITED MIMOSA BRUNCH choose any brunch entree and enjoy unlimited mimosas 25.00

## ENTREES

- ⊕ SHORT RIB BOWL root vegetables, broccolini, demi glace, fried egg 13.25
- Ⓥ ⊕ VEGGIE OMELET sundried tomatoes, spinach, basil, garlic, garlic herbed cream cheese, breakfast potatoes 12.25
- Ⓥ ⊕ GOAT CHEESE OMELET oyster mushrooms, shallots, garlic, breakfast potatoes 12.50
- ⊕ COWBOY SKILLET beef tenderloin, breakfast potatoes, corn, sundried tomatoes, caramelized onion, fried egg 13.75
- ⊕ EASY RIDER applewood smoked bacon, fried egg, multigrain toast, breakfast potatoes 9.50
- ⊕ CRAB CAKE BENEDICT cajun remoulade, poached eggs, hollandaise, brioche, breakfast potatoes 13.75
- ⊕ CROQUE MADAME nueske's ham, gruyere cheese, dijon mustard, fried egg, breakfast potatoes 12.75
- Ⓥ APPLE PANCAKES bourbon caramel syrup, whipped sour cream 11.25
- ⓖf ROOT VEGETABLE HASH roasted turnips, sweet potato, parsnips, kale, yukon potato, rainbow carrots, shallots, fried egg 11.75
- Ⓥ ⊕ BREAKFAST PANINI eggs, shallots, aged cheddar, thyme, applewood smoked bacon, breakfast potatoes 12.50
- Ⓥ n BANANA FOSTER FRENCH TOAST pecans, whipped sour cream 11.75
- ⊕ BREAKFAST BURGER grassfed beef, tomato jam, 3 cheese fonduta, fried egg, brioche, breakfast potatoes 16.00
- Ⓥ BLACK BEAN BURGER avocado, fried onion strings, brioche, breakfast potatoes 11.75

## SMALL PLATES

- Ⓥ POTATO PANCAKES homemade applesauce, chive sour cream 8.50
- Ⓥ BANANA FRITTERS toasted coconut, bourbon caramel, whipped sour cream 8.25
- AVOCADO TOAST TRIO smoked salmon & roe, tomato jam, nueske's ham, baguette 9.50
- SMOKED SALMON TOWER avocado, cucumber, tomato, cucumber yogurt, peppercorn honey, grilled baguette 14.50
- n WONTON WRAPPED CHICKEN CURRY queso blanco, golden raisins, walnuts, cucumber yogurt 10.50

## SALADS

- ⓖf n GRILLED PEAR spinach, red onion, manchego, golden raisins, almonds, bacon vinaigrette 10.50
- Ⓥ ⓖf n ROASTED SQUASH quinoa, dried cranberries, pecans, kale, gorgonzola, spiced honey vinaigrette 10.50
- ⊕ BLACKENED SALMON CAESAR swiss chard, homemade croutons 13.50

## SIDES TO SHARE

- ⓖf ⊕ APPLEWOOD SMOKED BACON 3.00
- ⓖf ⊕ SEASONAL SAUSAGE 3.50
- ⓖf ⊕ NUESKE'S HAM 3.50
- Ⓥ BREAKFAST POTATOES 2.50
- Ⓥ APPLE PANCAKE 3.75

## 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*  
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
- Ⓥ vegetarian
- ⓖf gluten-free
- n contains nuts
- \* requires add'l preparation time

Executive Chef **ALEX SAZAMA**  
Sous Chef **GERALD FEGER**



B A R

## 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  
**FIRST 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
<b>KORBEL</b> Brut CALIFORNIA (SPLIT) light, yet refined; a medium-dry finish with notes of citrus and cinnamon	8	-

<b>CRISTALINO</b> Cava SPAIN traditional fermentation method, producing small, soft bubbles; toasty nose with citrus	8	40
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<b>GARDIZ</b> 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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<b>SARRACCO</b> Moscato d'Asti ITALY refreshing and effervescent with essences of peach, apricot and white flowers	8	40
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<b>VEUVE CLICQUOT</b> 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. germaine 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
<b>TERRA ANTIGA</b> Vinho Verde PORTUGAL fresh, bright, light, crisp with a flavor of fresh pineapple	8	32
<b>LEFT COAST CELLARS</b> , Pinot Gris, WILLAMETTE VALLEY, OREGON ripe apples, pears, & nectarines, dusting of cinnamon with a hint of brown sugar	10	40
<b>SOKOL BLOSSER WINERY</b> , Pinot Gris, DUNDEE HILLS, OREGON lush creaminess, apple, fig, citrus & spice. complex undertones of earth and mineral	—	55
<b>GUSTAV NIERSTEINER SPATLESE</b> Riesling GERMANY elegant tastes and aromas of pear, apple and honeysuckle	9	36
<b>GIESEN RESERVE</b> Sauvignon Blanc, MARLBOROUGH, NEW ZEALAND zesty, vibrant tropical fruit flavors, juicy acidity, lemon grass and lime aromas, with a fresh, dry finish	9	36
<b>TRENTADUE</b> Sauvignon Blanc GEYSERVILLE, CA tropical fruit with melon and apricot aromas	10	40
<b>CUVAISON</b> , Chardonnay, Carneros, NAPA VALLEY, CALIFORNIA wonderful mix of stone fruits, bright citrus, and attractive floral notes, aged in french oak	10	40
<b>DROUIN FAMILY ROSEROCK</b> , 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
<b>UNDERWOOD CELLARS</b> , Rose, OREGON hints of strawberry, meyer lemon, and peach	10	40

## RED WINES

	GLASS	BOTTLE
<b>ERATH</b> , Pinot Noir, OREGON raspberry, black cherry, & warming nutmeg scents, flavors of mixed berry & pomegranate	10	40
<b>FLOR DE CAMPO</b> , Pinot Noir, CENTRAL COAST, CA graphite & purple-fruit aromas, rich berry & condensed purple flower flavors	13	52
<b>REX HILL</b> , 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
<b>SANFORD</b> , 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
<b>ZOLO</b> Malbec MENDOZA, ARGENTINA sustainably farmed. flavors of black fruits, raspberries and violets	9	36
<b>MISFIT WINE CO. "CYCLE BUFF BEAUTY"</b> 90% Shiraz, 10% Malbec SOUTH AUSTRALIA spicy blackberry and bright cherry flavors with edgy tannins and a smoky top note	11	44
<b>BRASSFIELD "ERUPTION"</b> , Red Blend, LAKE COUNTY, CALIFORNIA aromas of fresh blueberries, toasted brioche, black cherries, & mocha. flavors blackberries, dark currants, & clove	13	52
<b>BOOMTOWN</b> , Merlot, COLUMBIA RIVER VALLEY, WASHINGTON flavors of plum, herbs, & spice with light grainy tannins	10	40
<b>MCMANIS FAMILY ESTATES</b> , 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
<b>ANNABELLA</b> Cabernet Sauvignon NAPA, CALIFORNIA juicy ripe raspberry, spicy tobacco with black cherry and French oak tannins	13	52
<b>MARKHAM</b> , Cabernet Sauvignon, NAPA VALLEY, CALIFORNIA boysenberry & cassis fruit is layered with vanilla & dark chocolate aromas. jammy, ripe berry flavors, sweet oak & cola notes.	-	95
<b>CAYMUS</b> Cabernet NAPA, CALIFORNIA dark chocolate, sweet tobacco, mocha, leather, brown spice, cedar, vanilla and sweet licorice	-	130
<b>HOBO</b> , Zinfandel, DRY CREEK VALLEY, SONOMA COUNTY, CALIFORNIA earthy leather & black pepper notes, tart cherry & raspberry flavors	-	56
<b>VALRAVN</b> Zinfandel SONOMA COUNTY, CALIFORNIA flavors of raspberry, blackberry and hints of licorice-laced black pepper	12	48
<b>CYCLES GLADIATOR</b> Petite Sirah NOVATO, CA blueberry, raspberry, vanilla with big, dusty tannins	8	32