

STARTERS

PEPPERCORN SEARED TUNA \$12.00 🌱🍷
SPRING MIX, MANGO CHUTNEY

ROASTED TOMATO CROSTINI \$9.75 🌱
WHITE BEAN PUREE, BASIL, ARUGULA & WALNUT PESTO

BLACK BEAN CAKES \$9.50 🌱
HERBED SOUR CREAM, SCALLIONS, TOMATO SALSA

SHORT RIB \$14.50 🌱🥥
CARROT GINGER PUREE, TERIYAKI GLAZE, SCALLIONS, SESAME SEEDS

SMOKED SALMON TOWER \$14.50
TOMATO RELISH, CUCUMBER, RED ONION, AVOCADO,
PEPPERCORN HONEY, DILL DRESSING, TOASTED BAGUETTE

CRAB CAKES \$12.00
CAJUN REMOULADE, JULIENNE VEGETABLES

SALADS

ADD CHICKEN \$3.50 / TUNA, SALMON OR SHRIMP \$6.00

ZUCCHINI \$11.50 🌱🥥
WHITE BEANS, ZITI PASTA, KALE, PESTO,
ROASTED TOMATO, HEMP SEED

POACHED SALMON \$14.50 🌱🍷
CUCUMBER, ROASTED TOMATO, SPRING MIX, PICKLED RED ONION,
WATERMELON RADISH, FETA CHEESE, DILL DRESSING

HEIRLOOM TOMATO \$10.50 🌱🍷🥥
BURRATA, WATERMELON, FRESH HERBS, PEPPADEW PEPPER,
PINE NUTS, BASIL VINAIGRETTE

CAULIFLOWER \$11.50 🌱🥥
FRIED CHICKPEAS, GOLDEN RAISINS, SWEET GARLIC VINAIGRETTE,
ARUGULA, ALMONDS, GRAPES, HERBED SOUR CREAM



POWER PLATES

ADD CHICKEN \$3.50 / TUNA, SALMON OR SHRIMP \$6

PORTOBELLO \$12.50 🌱🥥
BROCCOLINI, ARUGULA, CILANTRO, CABBAGE, CARROT, SESAME SEEDS,
RADISH, SOBA NOODLE, SESAME OIL, COCONUT CURRY SAUCE

SWEET POTATO \$ 11.50 🌱🥥
FRIED CHICKPEAS, CILANTRO, ROASTED ONION, LIME, GOLDEN RAISINS,
FARRO, BROCCOLINI, PEPITAS, CURRY YOGURT

TUNA POKE \$15.00 🌱🍷🥥🍷
FORBIDDEN RICE, CARROT, PICKLED RADISH, SERRANO PEPPER,
WAKAME, CUCUMBER, AVOCADO, SNAP PEAS, SPICY AIOLI, SESAME SEEDS

THAI \$12.50 🌱🥥
BROCCOLINI, SUGAR SNAP PEAS, ASPARAGUS, SOBA NOODLES,
RED PEPPER, PEANUTS, SCALLIONS, SPICY PEANUT SAUCE

SIDES \$6.00

CAESAR 🌱🍷
PARMESAN, CROUTONS, ROMAINE
ADD CHICKEN \$3.50 TUNA, SALMON OR SHRIMP \$6.00

SNAP PEAS 🌱🍷
GINGER SOY

BROCCOLINI 🌱🍷
SPICY PEANUT SAUCE, SESAME SEEDS

GREEN SALAD 🌱🍷
RED ONION, CUCUMBER,
TOMATO, BASIL VINAIGRETTE

SOUP OF THE DAY
CAREFULLY CREATED DAILY

SANDWICHES

YOUR CHOICE OF HOUSEMADE CHIPS, SOUP OF THE DAY OR SIDE SALAD

GRASSFED BURGER \$14.50 🍷
GRILLED SHIITAKE MUSHROOMS, ROASTED ONION,
HERBED CHEESE, ARUGULA, BRIOCHE ROLL

TURKEY BURGER \$12.00 🍷
AVOCADO, SMOKED GOUDA, TOMATO RELISH,
POBLANO AIOLI, MULTIGRAIN ROLL

MEDITERRANEAN CHICKEN \$13.50 🍷
HUMMUS, FETA CHEESE, CHOPPED ROMAINE, PICKLED RED ONION,
CUCUMBER, TORTILLA WRAP, DILL DRESSING

TEMPEH BANH MI \$11.00 🌱
PICKLED VEGETABLES, SPICY AIOLI, ARUGULA, MINT,
BASIL, CILANTRO, BAGUETTE

GARDEN WRAP \$10.50 🌱
BEETS, CARROTS, CABBAGE, AVOCADO, SPICY VEGAN MAYONNAISE,
ALFALFA SPROUTS, CHOPPED ROMAINE
ADD CHICKEN \$ 3.50, TUNA, SALMON OR SHRIMP \$6.00

ENTREES

GRILLED SALMON \$23.00 🍷🍷
FORBIDDEN RICE, SHIITAKE MUSHROOMS, BROCCOLINI,
GOCHUJANG, SESAME SEEDS, SCALLIONS

CACIO E PEPE \$12.50 🌱
SAGE, CRACKED PEPPER, PARMESAN, BUTTER, SPAGHETTI
ADD CHICKEN \$ 3.50, TUNA, SALMON OR SHRIMP \$6.00

SESAME CHICKEN STIR FRY \$16.00 🍷
RED PEPPER, BROCCOLINI, SUGAR SNAP PEAS,
ZUCCHINI, SCALLIONS, CARROT, FORBIDDEN RICE

FILET \$25.00 🍷🍷
WHITE BEAN PUREE, CORN, BASIL VINAIGRETTE

GOLDEN BEET RISOTTO \$14.00 🌱🍷🥥
KALE, THYME, GOAT CHEESE, ORANGE ZEST, HEMP SEED
ADD CHICKEN \$ 3.50, TUNA, SALMON OR SHRIMP \$6.00

SWIG IS PROUD SUPPORTER OF LOCAL WISCONSIN FARMS & BUSINESSES

SARTORI CHEESE PLYMOUTH
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

🌱 VEGETARIAN 🍷 GLUTEN-FREE 🥥 CONTAINS NUTS

🍷 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

EXECUTIVE CHEF **ALEX SAZAMA** SOUS CHEF **GERALD FEGER**



COCKTAILS \$10

FORBIDDEN BEE'S BUZZ

GRAPEFRUIT-INFUSED GIN, YELLOW CHARTREUSE, HONEY SYRUP, GRAPEFRUIT JUICE, AQUAFABE

THE MONTY

REHORST BARREL AGED GIN, SIMPLE SYRUP, ANGOSTURA BITTERS, ORANGE, CHERRY, CHOICE OF SODA

THE DEPARTURE

RASPBERRY-INFUSED TEQUILA, AGAVE SYRUP, LEMON JUICE, MARASCHINO LIQUEUR, AQUAFABE

MAMA TRIED

VODKA, PEACH LIQUEUR, RASPBERRY LIQUEUR, CRANBERRY & PINEAPPLE JUICE, TOPPED WITH CAVA

SPICY FIZZ

JALAPENO-INFUSED VODKA, ST. GERMAIN LIQUEUR, AGAVE SYRUP, LEMON JUICE, STRAWBERRY, SODA

SCENT OF A MULE

VODKA, GINGER LIQUEUR, LIME JUICE, SIMPLE SYRUP, LIME WEDGE, MINT SPRIG

THE WARM BREEZE

BLACKBERRY-SAGE-INFUSED BOURBON, ST. GERMAIN LIQUEUR, SIMPLE SYRUP, LEMON JUICE, SODA

RYE OF THE TIGER

BULLEIT RYE, ANGOSTURA BITTERS, FRESH SQUEEZED ORANGE JUICE, TOPPED WITH GINGER BEER

INFUSIONS

JALAPENO VODKA
CUCUMBER VODKA
RASPBERRY TEQUILA

GRAPEFRUIT GIN
BLACKBERRY-SAGE
BOURBON

WHITE WINES

LEFT COAST CELLARS **PINOT GRIS** WILLAMETTE VALLEY, OREGON   \$11..... \$44
RIPE APPLES, PEARS, & NECTARINES, DUSTING OF CINNAMON WITH A HINT OF BROWN SUGAR



TRIMBACH **PINOT BLANC** ALSACE, FRANCE  \$9..... \$36
PALE YELLOW WITH RICH CONCENTRATED AROMAS OF WHITE FLOWER & APRICOT NOTES. SMOOTH, MEDIUM BODIED WITH GOOD FRUIT ACIDITY

UNDERWOOD CELLARS **ROSE** OREGON \$9..... \$36
HINTS OF STRAWBERRY, MEYER LEMON, & PEACH

KARL ERBES **RIESLING** MOSEL, GERMANY  \$8..... \$32
PEAR, PEACH & APPLE AROMAS: REFRESHING & JUICY; ZIPPY ACIDITY: BRIGHT FLAVORS OF PEAR, APRICOT, MANGO & LIME

OTTO'S CONSTANT DREAM **SAUVIGNON BLANC** MARLBOROUGH, NEW ZEALAND  \$9..... \$36
MEDIUM-BODIED, DRY, AN AROMATIC WINE WITH A PERFECT BALANCE OF MINERALS, GOOSEBERRY, CITRUS & ACIDITY

ORO BELLO **CHARDONNAY** LODI & CHALK HILL, CALIFORNIA  \$13..... \$52
CREAMY TROPICAL FRUIT AROMAS RANGE FROM PINEAPPLE TO KIWI WITH MEYER LEMON NOTES

DROUIN FAMILY **ROSE ROCK CHARDONNAY** WILLAMETTE VALLEY, OREGON   \$63
CLEAN, FRESH AROMAS OF APPLE, HONEYDEW, WHITE FLOWERS, SHORTCAKE, & A TOUCH OF NUTTINESS, FLAVORS OF CITRUS TART, PEACH, ALMONDS, & SPICE WITH A DELICIOUS COMBINATION OF MINERALITY & RICHNESS


MATCHBOOK **CHARDONNAY** DUNNIGAN HILLS, CALIFORNIA  \$9..... \$36
STRAW COLORED WITH TROPICAL AROMAS OF MANGO & MELON COMPLEMENTED BY HINTS OF TOASTY OAK, FLAVORS OF CREME BRULEE ARE MELLOWED BY PINEAPPLE, PEAR & RIPE MELON

RED WINES

MEIOMI **PINOT NOIR** SANTA BARBARA, MONTEREY, SONOMA, CALIFORNIA \$12..... \$48
AROMAS OF BRIGHT STRAWBERRY, MOCHA, & VANILLA; BOYSENBERRY, BLACKBERRY & DARK CHERRY FLAVORS: SUPPLE TANNINS, SILKY TEXTURE, & BALANCED ACIDITY



DROUIN FAMILY ROSE ROCK **PINOT NOIR** WILLAMETTE VALLEY, OREGON   \$15..... \$60
THE NOSE IS FLORAL & SPICY; NOTES OF DARK BERRY PRESERVES, A TOUCH OF CARAMEL & BLACK CHERRY

REX HILL **PINOT NOIR** WILLAMETTE VALLEY, OREGON  \$63
PRIMARY AROMAS OF PLUM, BLACK CHERRY, BLUEBERRIES, TOBACCO, VIOLETS, & WET STONE, FLAVORS OF CHERRIES, CASSIS, FLOWERS, RIPE TANNINS & GOOD ACIDITY

ZOLO **MALBEC** MENDOZA, ARGENTINA  \$9..... \$63
FLAVORS OF BLACK FRUITS, RASPBERRIES & VIOLETS


MISFIT WINE CO. CYCLE BUFF BEAUTY **90% SHIRAZ, 10% MALBEC** SOUTH AUSTRALIA  \$11..... \$44
SPICY BLACKBERRY & BRIGHT CHERRY FLAVORS WITH EDGY TANNINS & A SMOKY TOP NOTE

RENEGADE **RED BLEND** COLUMBIA VALLEY, WASHINGTON  \$10..... \$40
RED & BLACK FRUITS, SCENTS OF LOAMY MINERALITY, & FINE-GRAINED TANNINS THAT ARE MATCHED WITH BALANCED ACIDITY

FOXGLOVE **CABERNET SAUVIGNON** PASO ROBLES, CALIFORNIA   \$10..... \$40
JAMMY BLACKBERRY, SAVORY HERBS, LICORICE & A HINT OF GRAPHITE TO GO WITH A MEDIUM-BODIED, SUPPLE, NICELY FOCUSED FEEL ON THE PALATE

HOOPLA **CABERNET SAUVIGNON** NAPA, SONOMA, PASO ROBLES, CALIFORNIA  \$14..... \$52
DEEP, INKY PURPLE COLOR: RIPE WITH BLACKBERRY, BLUEBERRY, DEEP PLUM & POMEGRANATE: FINISHES WITH BLACK CHERRY, CASSIS & SPICES: SUPPLE & SILKY

MARKHAM **CABERNET SAUVIGNON** NAPA VALLEY, CALIFORNIA  \$81
BOYSENBERRY & CASSIS FRUIT IS LAYERED WITH VANILLA & DARK CHOCOLATE AROMAS, JAMMY, RIPE BERRY FLAVORS, & COLA NOTES

VALRAVN **ZINFANDEL** SONOMA, CALIFORNIA  \$11..... \$44
FLAVORS OF RASPBERRY, BLAKBERRY & HINTS OF LICORICE-LACED BLACK PEPPER

CYCLES GLADIATOR **PETITE SYRAH** CENTRAL COAST, CALIFORNIA \$8..... \$32
BLUEBERRY, RASPBERRY, VANILLA WITH BIG, DUSTY TANNINS

BEER & CIDER

LIGHTER OPTIONS

LAKEFRONT BREWERY **EAZY TEAZY** \$5.50

MICHELOB **ULTRA** \$4.00

MILLER **LITE** \$4.00

MILLER **64** \$4.00

TRULY SPARKLING **WILD BERRY** \$5.50 

CRAFTIER SELECTIONS \$5.50

EVERY BREWING COMPANY **LILIKO'I KEPOLO**

BELL'S BREWERY **AMBER ALE**

CRISPIN CIDER COMPANY **ORIGINAL CIDER** 

CRISPIN CIDER COMPANY **PEAR CIDER** 

DOGFISH HEAD BREWERY **SEAQUENCH**

EINSTOK BEER COMPANY **ICELANDIC WHITE ALE**

GOOD CITY BREWING COMPANY **PILS**

LAKEFRONT BREWERY **IPA**

LAKEFRONT BREWERY **NEW GRIST** 

LAKEFRONT BREWERY **NEW GRIST GINGER** 

NEW GLARUS BREWING COMPANY **SPOTTED COW**

THIRD SPACE BREWING COMPANY **HAPPY PLACE**

