

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

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

STRAWBERRY \$10.50 🌱🍷
GRILLED APPLES, GRUYERE, DILL, PECANS, RED ONION,
SPRING MIX, PEACH PEPPERCORN VINAIGRETTE



CELEBRATING 15 YEARS

POWER PLATES

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

PORTOBELLO \$12.50 🌱🍷
BROCCOLINI, ARUGULA, CILANTRO, CABBAGE, CARROT, SESAME SEEDS,
RADISH, CHILLED SOBA NOODLES, SESAME OIL, COCONUT CURRY SAUCE

BLACKENED CHICKEN \$ 14.50 🍷
AVOCADO RANCH, HARD BOILED EGG, GOAT CHEESE, DILL, LIME, ALMONDS,
CUCUMBER, PEPPADEW PEPPERS, SPRING MIX, CHILLED FARRO

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

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

FLANK STEAK \$16.50 🌱🍷
CARROT, RED BELL PEPPER, BROCCOLINI, ROASTED SHALLOT,
SESAME SEEDS, SCALLIONS, TERIYAKI, JASMINE RICE

SHRIMP \$15.00 🌱
EDAMAME, SOY GINGER CARAMEL, SHISHITO PEPPERS,
RED CABBAGE, PICKLED CARROTS, CILANTRO, JASMINE RICE

SIDES \$6.00

SNAP PEAS 🌱🍷
GINGER SOY

BROCCOLINI 🌱🍷
SPICY PEANUT SAUCE,
SESAME SEEDS

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

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

PORTOBELLO BAHN 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**

SALADS

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

STRAWBERRY \$10.50



GRILLED APPLES, GRUYERE, DILL, PECANS, RED ONION, SPRING MIX, PEACH PEPPERCORN VINAIGRETTE

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

SIDES

APPLE PANCAKE \$3.75



SEASONAL SAUSAGE \$3.50



NUESKE'S HAM \$3.50



BREAKFAST POTATOES \$2.50



APPLEWOOD SMOKED BACON \$3.00



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

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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**



CELEBRATING 15 YEARS

Raise a Glass!

SWIG BLOODY MARY \$9.00



POACHED SHRIMP, CAPERBERRY, FETA, SEASONAL PICKLED VEGETABLE, BEER CHASER

BELLINI \$6.00

PEACH SCHNAPPS, WHITE PEACH PUREE

UNLIMITED MIMOSA BRUNCH \$25.00

CHOOSE ANY BRUNCH ENTREE AND ENJOY UNLIMITED MIMOSAS

STARTERS

POTATO PANCAKES \$8.50



HOMEMADE APPLESAUCE, CHIVE SOUR CREAM

BANANA FRITTERS \$8.25



TOASTED COCONUT, BOURBON CARAMEL, WHIPPED SOUR CREAM

AVOCADO TOAST TRIO \$9.50

SMOKED SALMON & ROE, TOMATO JAM, NUESKE'S HAM, BAGUETTE

SMOKED SALMON TOWER \$14.50

AVOCADO, CUCUMBER, TOMATO, DILL DRESSING, PEPPERCORN HONEY, GRILLED BAGUETTE

ENTREES

SHORT RIB BOWL \$13.25



ROOT VEGETABLES, BROCCOLINI, DEMI GLACE, FRIED EGG

VEGGIE OMELET \$12.25



SUNDRIED TOMATOES, SPINACH, BASIL, GARLIC, GARLIC HERBED CREAM CHEESE, BREAKFAST POTATOES

GOAT CHEESE OMELET \$12.50



LOCAL MUSHROOMS, SHALLOTS, GARLIC, BREAKFAST POTATOES

COWBOY SKILLET \$13.75



BEEF TENDERLOIN, BREAKFAST POTATOES, CORN, ROASTED TOMATOES, CARAMELIZED ONION, FRIED EGG

EASY RIDER \$9.50



APPLEWOOD SMOKED BACON, FRIED EGG, MULTIGRAIN TOAST, BREAKFAST POTATOES

CRAB CAKE BENEDICT \$13.75



CAJUN REMOULADE, POACHED EGGS, HOLLANDAISE, BRIOCHE, BREAKFAST POTATOES

CROQUE MADAME \$12.75



NUESKE'S HAM, GRUYERE CHEESE, DIJON MUSTARD, FRIED EGG, BREAKFAST POTATOES

APPLE PANCAKES \$11.25



BOURBON CARAMEL SYRUP, WHIPPED SOUR CREAM

ROOT VEGETABLE HASH \$11.75



ROASTED TURNIPS, SWEET POTATO, PARSNIPS, KALE, YUKON POTATO, RAINBOW CARROTS, SHALLOTS, FRIED EGG

BREAKFAST PANINI \$12.50



EGGS, SHALLOTS, AGED CHEDDAR, THYME, APPLEWOOD SMOKED BACON, BREAKFAST POTATOES

BANANA FOSTER FRENCH TOAST \$11.75



PECANS, WHIPPED SOUR CREAM

BREAKFAST BURGER \$16.00



GRASSFED BEEF, TOMATO JAM, 3-CHEESE FONDUTA, FRIED EGG, BRIOCHE, BREAKFAST POTATOES

BLACK BEAN BURGER \$11.75



AVOCADO, FRIED ONION STRINGS, BRIOCHE, BREAKFAST POTATOES



COCKTAILS \$10

FORBIDDEN BEE'S BUZZ

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

INCOME TAX

REHORST BARREL AGED GIN, SWEET VERMOUTH, DRY VERMOUTH, BITTERS & ORANGE SLICE

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

SOUTHERN BELLE

PEACH INFUSED BOURBON, PEACH LIQUEUR, LEMON JUICE & SIMPLE SYRUP

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 ROSEROCK **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

IMAGERY **PINOT NOIR** CALIFORNIA..... \$10..... \$40
BALANCED AND SMOOTH: JAMMY-STRAWBERRY, CHERRY, AND BOYSENBERRY FRUIT ENRICHED BY SILKY TANNINS, AND A LONG LAYERED FINISH

DROUIN FAMILY ROSEROCK **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

ANTIGAL UNO **MALBEC** MENDOZA, ARGENTINA \$11.....\$44
PLUM, STRAWBERRY, AND BLACKBERRY FLAVORS WITH NOTES OF VANILLA AND MILK CHOCOLATE

ZOLO **MALBEC** MENDOZA, ARGENTINA \$9.....\$36
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, BLACKBERRY & HINTS OF LICORICE-LACED BLACK PEPPER

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

SPARKLING & CHAMPAGNE

KORBEL **BRUT** CALIFORNIA SPLIT \$8
LIGHT, YET REFINED: A MEDIUM-DRY FINISH WITH NOTES OF CITRUS AND CINNAMON

CRISTALINO **CAVA** SPAIN..... \$8.....\$40
TRADITIONAL FERMENTATION METHOD PRODUCING SMALL, SOFT BUBBLES: TOASTY NOSE WITH CITRUS

GARDIZ **PROSECCO** ITALY..... \$9.....\$40
AROMA OF PEAR, APPLE AND CITRUS WITH A LIGHT BODY OF WHITE PEACH AND TANGERINE AND SMOOTH, CRISP FINISH

SARRACCO **MOSCATO D'ASTI** ITALY..... \$8.....\$40
REFRESHING AND EFFERVESCENT WITH ESSENCES OF PEACH, APRICOT AND WHITE FLOWERS

VEUVE CLICQUOT **CHAMPAGNE** FRANCE..... HALF \$50 ..FULL \$90
INITIAL FRUIT NOTES FOLLOWED BY AROMAS OF BRIOCHE AND VANILLA: A PERFECT BALANCE OF FINESSE AND FORCEFULNESS

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

AVERY 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**

