

# SWIFT



## BAR MENU

### BAR BITES

|                                                                                                                                           |           |
|-------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>AVOCADO TOAST</b> <b>VEG</b>                                                                                                           | <b>16</b> |
| House Made Queso Fresco / Pasture-Raised Over Easy Egg / Pickled Shallot / Shaved Radish Sourdough                                        |           |
| <b>FRIED CALAMARI</b>                                                                                                                     | <b>17</b> |
| Oregano Aioli / Flat Leaf Parsley / Lemon                                                                                                 |           |
| <b>CRAB CAKE SLIDERS</b>                                                                                                                  | <b>27</b> |
| Red Bell Peppers / Scallion / Remoulade Potato Bun                                                                                        |           |
| <b>SHRIMP COCKTAIL</b> <b>GF</b>                                                                                                          | <b>16</b> |
| Citrus Poached Shrimp / House Cocktail Sauce Charred Lemon                                                                                |           |
| <b>CHARCUTERIE BOARD</b>                                                                                                                  | <b>28</b> |
| 2 Cured Meats / 2 Artisan Cheeses / Gherkins Seasonal Jam / Mustard / Local Honey / Crostini                                              |           |
| <b>STEAK FRITES</b> <b>GF</b>                                                                                                             | <b>46</b> |
| 12 oz American Wagyu Flat Iron Steak House-Cut French Fries / Chimichurri                                                                 |           |
| <b>MUSSELS IN BEER BROTH</b>                                                                                                              | <b>19</b> |
| PEI Mussels / Lost Tavern Che Vuoi / Cherry Tomatoes / Ancho-Roasted Cauliflower / Fresh Cilantro                                         |           |
| <b>WILBURGER</b>                                                                                                                          | <b>17</b> |
| Black Angus Beef Patty / Bacon Jam / Cheddar Cheese Caramelized Onion / Lettuce/ Heirloom Tomato Pickles / House Pub Sauce / French Fries |           |

### WINES BY THE GLASS

|                                                                  |                |
|------------------------------------------------------------------|----------------|
| <b>CHAMPAGNE   SPARKLING</b>                                     |                |
| Lucien Albrecht / Crémant d'Alsace / Brut / Alsace, France / NV  | <b>20   78</b> |
| Rocchina / Prosecco / Brut / DOC – Veneto, Italy / NV            | <b>12   46</b> |
| Biutiful Cava Rosé / Utiel Requena, Spain / NV                   | <b>15   58</b> |
| <b>WHITE</b>                                                     |                |
| Wairau River / Sauvignon Blanc / Marlborough, New Zealand / 2022 | <b>14   56</b> |
| Acrobat / Pinot Gris / Willamette Valley, OR / 2022              | <b>12   48</b> |
| Domaine Emile Beyer / Pinot Gris / Alsace, France / 2023         | <b>24   94</b> |
| Chalk Hill / Chardonnay / Russian River Valley, CA / 2023        | <b>15   58</b> |
| Browne Family / Chardonnay / Project Forest / WA / 2022          | <b>14   54</b> |
| Louis Jadot / Chardonnay / "Steel" / Bourgogne, France / 2022    | <b>20   78</b> |
| <b>ROSÉ</b>                                                      |                |
| Studio by Miraval Rosé / Provence, France / 2023                 | <b>12   46</b> |
| <b>RED</b>                                                       |                |
| Erath / Pinot Noir / "Resplendent" / OR / 2022                   | <b>15   58</b> |
| Edna Valley / Pinot Noir / "Paragon" / CA / 2017                 | <b>17   66</b> |
| Roth / Cabernet Sauvignon / Alexander Valley, CA / 2022          | <b>22   86</b> |
| Tribute / Cabernet Sauvignon / Paso Robles, CA / 2021            | <b>15   58</b> |
| Waterbrook / Cabernet Sauvignon / Columbia Valley, WA / 2022     | <b>14   54</b> |
| Conundrum / Red Blend / CA / 2022                                | <b>12   46</b> |
| Sasso Sole / Sangiovese / Montalcino, Italy / 2021               | <b>14   54</b> |
| Bonterra / Organic Zinfandel / CA / 2022                         | <b>12   46</b> |

### CRAFT COCKTAILS

|                                                                                                                                   |           |
|-----------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>ESPRESSO MARTINI</b>                                                                                                           | <b>18</b> |
| Ketel One / Espresso / Brown Sugar / Averna (Sweet, Rich)                                                                         |           |
| <b>MANHATTAN NOIR</b>                                                                                                             | <b>17</b> |
| Rittenhouse Rye / Averna / Cabernet Sauvignon Cherry Heering / Angostura Bitters (Bitter/Sweet, Minerally)                        |           |
| <b>OLIVE BRANCH</b>                                                                                                               | <b>18</b> |
| Ketel One / Fig and Honey Simple Syrup / Brie-Stuffed Olives (Sweet, Savory)                                                      |           |
| <b>LOST IN THYME</b>                                                                                                              | <b>16</b> |
| Ketel One Botanical / Botanist Gin / White Cranberry Juice / Lemon / Thyme / Brut Sparkling (Aromatic, Floral)                    |           |
| <b>SWIFT DRAGON</b>                                                                                                               | <b>18</b> |
| Bluebird Honeycomb Gin / Long Island Strawberry Tea / Blackberry and Dragon Fruit Syrup / Lime Orange Bitters (Fruity, Aromatic)  |           |
| <b>HONEY BEES</b>                                                                                                                 | <b>16</b> |
| Revivalist Summertide Gin / Honey Simple Syrup Chocolate Bitters / Egg Whites (Savory, Floral)                                    |           |
| <b>NOBLE SEAS</b>                                                                                                                 | <b>16</b> |
| Planteray Rum / Coconut Syrup / Vanilla Simple Syrup / Orange Juice / Lime (Rich, Sweet)                                          |           |
| <b>BRAMBLE SPRITZ</b>                                                                                                             | <b>16</b> |
| 1800 Reposado Tequila / Aloha Strawberry Coconut Tea / Blackberry and Hibiscus Syrup / Cointreau Lime / Club Soda (Light, Fruity) |           |
| <b>BEACHWOOD</b>                                                                                                                  | <b>17</b> |
| Vida Mezcal / Brown Sugar Vanilla Simple Syrup Cointreau / Lime (Smoky, Sweet)                                                    |           |
| <b>VELVET GLOVE</b>                                                                                                               | <b>18</b> |
| Bluebird Rye Whiskey / Blackberry and Lemongrass Simple Syrup / Lemon (Rich, Velvety)                                             |           |
| <b>PEONY GROVE</b>                                                                                                                | <b>18</b> |
| Lavendar Blueberry Kombucha / Ketel One Botanical Forest Rainbow Tea Syrup (Aromatic, Botanical)                                  |           |
| <b>HIBISCUS FIZZ</b>                                                                                                              | <b>10</b> |
| Hibiscus Tea / Lemon / Honey Simple Syrup / Club Soda (Floral, Refreshing) <b>Non-Alcoholic</b>                                   |           |
| <b>BLACKBERRY GINGER TEA</b>                                                                                                      | <b>10</b> |
| Blackberry Sage Tea / Lime / Vanilla Simple Syrup Ginger Beer (Lively, Bright) <b>Non-Alcoholic</b>                               |           |

### BEER

|                                                       |          |
|-------------------------------------------------------|----------|
| <b>SEASONALLY ROTATING DRAFTS</b>                     |          |
| Ask Your Server                                       |          |
| <b>DOMESTICS</b>                                      | <b>6</b> |
| Miller Lite / Yuengling Lager                         |          |
| <b>IMPORTS</b>                                        | <b>8</b> |
| Stella Artois / Heineken / Modelo Especial / Guinness |          |
| <b>CRAFT</b>                                          | <b>9</b> |
| Dogfish Head 60 Minute IPA / Avery White Rascal       |          |
| <b>NON-ALCOHOLIC</b>                                  | <b>7</b> |
| Heineken 0.0                                          |          |
| <b>GLUTEN-FREE</b>                                    | <b>8</b> |
| Ghostfish Blonde Ale                                  |          |