



## Cocktails

<b>Coastal Mojito</b> ...Cruzan Rum, fresh muddled mint & lime .....9.00	<b>Moscow Mule</b> ...Tito's Handmade Vodka, Fever Tree Ginger Beer & fresh muddled lime.....9.50
<b>Mango Martini</b> ...Malibu Mango Rum, Licor 43 & a splash of pineapple.....9.00	<b>Sweetwater Sangria</b> .....9.00
<b>Bowman Brothers Old Fashioned</b> ...VA small batch bourbon w. muddled orange & bitters .....10.50	<b>Classic Margarita</b> ... Sauza Blanco & Gran Gala.....8.75
<b>Bourbon Smash</b> ...Maker's Mark, fresh muddled lemon & mint .....11.25	<b>Sweetwater Perfect Margarita</b> ... Hornitos Reposado & Citronge .....9.75
<b>Great American Classic Martini</b> ... Gilbey's gin or Gordon's vodka .....7.50	<b>Top Shelf Margaritas</b> ...
Tito's or Absolut .....9.75	Cabo Wabo Anejo .....12.25
	Patron Silver .....12.50
	Patron Anejo .....13.00

**House Booze**...Sauza Blanco, Gilbey's London Dry Gin, Bacardi, Gordon's Vodka & Jim Beam.

## Whites

	6 oz	9 oz	btl
<b>Riesling</b> , Dr. Loosen, 2017 Dr. L, Germany .....8.25	12	31	
<b>Pinot Grigio</b> , Stella, 2017, Umbria .....6.75	10	25	
<b>Pinot Grigio</b> , Attems, 2016, Venezia .....39			
<b>Sauvignon Blanc</b> , Yealands, 2017, New Zealand .....8.25	12	31	
<b>Sauvignon Blanc</b> , Kim Crawford, 2018, Marlborough, 90WS .....10.75	16	42	
<b>Sauvignon Blanc</b> , Craggy Range, '18 Te Muna Road, Marlborough, 90WA .....44			
<b>Chenin Blanc</b> , Ken Forrester, 2017, South Africa, 90V .....36			
<b>Rosé</b> , Chateau Montaud, 2017, Cotes de Provence.....29			
<b>Viognier</b> , Horton, 2017, Orange, Virginia .....42			
<b>Conundrum</b> , Caymus, 2016, Chardonnay-Sauvignon Blanc, California.....39			
<b>Chardonnay</b> , Waterbrook, 2017, Columbia Valley.....7.75	11	29	
<b>Chardonnay</b> , Chateau Ste. Michelle, 2016, Columbia Valley.....30			
<b>Chardonnay</b> , Kendall Jackson, 2017, California, 90WE.....9.75	14	37	
<b>Chardonnay</b> , Sonoma Cutrer, 2016, Sonoma .....44			
<b>Chardonnay</b> , Ferrari-Carano, 2016, Napa.....45			
<b>Chardonnay</b> , Freemark Abbey, 2016, Napa, 90WA.....49			
<b>Chardonnay</b> , Cakebread, 2016, Napa.....57			

## Reds

<b>Pinot Noir</b> , Matua, 2015, Marlborough.....34			
<b>Pinot Noir</b> , MacMurray Ranch, 2016, Central Coast .....10.25	15	38	
<b>Pinot Noir</b> , Meiomi, 2017, Monterey-Sonoma-Santa Barbara.....39			
<b>Pinot Noir</b> , La Crema, 2016, Sonoma, 90WS .....46			
<b>Pinot Noir</b> , Paul Hobbs, 2015 Crossbarn, Sonoma, 90WA.....49			
<b>Malbec</b> , Alamos, 2017, Mendoza .....7.35	11	27	
<b>Malbec</b> , Familia Zuccardi, 2017 Series A, Mendoza, 91WA.....34			
<b>Malbec</b> , Don Miguel Gascon, 2015 Reserva, Mendoza .....47			
<b>Merlot</b> , Columbia Crest, 2015, Columbia Valley .....8.75	13	33	
<b>Syrah</b> , Waterbrook, 2014, Columbia Valley, 90WS .....34			
<b>Shiraz</b> , Yangarra, 2014, S.E. Australia, 90WS .....38			
<b>Cotes du Rhone</b> , Chapoutier, 2017 Belleruche, France .....32			
<b>Chianti Classico</b> , Castello D'Albola, 2015, Tuscany, 92WS .....38			
<b>Zinfandel</b> , St. Francis, 2016, Sonoma, 90WS .....42			
<b>Zinfandel</b> , Seghesio, 2017, Sonoma, 91WS .....44			
<b>Cabernet Sauvignon</b> , Louis Martini, 2017, California .....8.25	12	31	
<b>Cabernet Sauvignon</b> , Sterling, 2017, Central Coast.....8.75	13	33	
<b>Cabernet Sauvignon</b> , Chateau Ste. Michelle, 2016, Columbia Valley .....38			
<b>Cabernet Sauvignon</b> , Catena, 2015, Mendoza.....42			
<b>Cabernet Sauvignon</b> , Raymond, 2016, Napa.....44			
<b>Cabernet Sauvignon</b> , Duckhorn, 2016 Decoy, Sonoma .....46			
<b>Cabernet Sauvignon</b> , Girard, 2015, Napa .....52			
<b>Cabernet Sauvignon</b> , St. Supery, 2016, Napa .....57			
<b>Cabernet Sauvignon</b> , Stonestreet, 2014 Estate, Alexander Valley, 90WA.....64			
<b>Zinfandel-Cabernet-Petite Sirah</b> , The Prisoner, 2017, Napa .....66			

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95-100 Extraordinary | 90-94 Outstanding

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

Wines are grouped by grape from milder & sweeter to drier & more intense.

We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.



## Starters

<b>Tex Mex Eggrolls</b> ...filled with smoked chicken, corn, black beans, onions, peppers, cheddar & jack cheese...served with avocado dipping sauce.....	9
<b>Firecracker Shrimp</b> ...crumb fried & tossed w. thin beans & spicy pepper jelly .....	10
<b>Hot Spinach, Parmesan &amp; Artichoke Dip</b> ...with fresh tortilla chips.....	11
<b>Blue Crab &amp; Shrimp Fritters</b> ...grilled corn salsa & lobster ginger sauce .....	11
<b>Crispy Fried Point Judith Calamari</b> ...with onion straws & lobster ginger sauce .....	13
<b>Lobster Bisque</b> .....	7
<b>Corn &amp; Crab Chowder</b> .....	7

## Salads

Antibiotic-free, local chicken

<b>Field Greens</b> ...grape tomatoes, sun dried cranberries, dates, pine nuts, garlic croutons & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1.....	7
<b>Traditional Caesar</b> ...hearts of romaine & baby greens with Reggiano parmesan.....	8
<b>Chop House Salad</b> ...mixed greens, fresh corn, tomato, scallions & basil tossed with buttermilk herb...monterey jack & cheddar, add \$1...bacon, add \$1.....	8
<b>Warm Goat Cheese &amp; Spiced Pecan Salad</b> ...field greens with grape tomatoes, sun dried cranberries, garlic croutons & champagne vinaigrette.....	9
<b>Monterey Salad &amp; Spiced Pecans</b> ...lightly fried chicken on mixed greens with avocado, fresh corn, tomato, crisp tortillas, sun dried cranberries & buttermilk herb.....	14
<b>Southwest Chicken Salad</b> ...avocado, fresh corn, black beans, mixed greens, jack, cheddar, tomato, buttermilk herb & a smidge of BBQ sauce .....	15
<b>Sweetwater Roast Chicken Salad</b> ...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, champagne vinaigrette & Laura Chenel goat cheese .....	16
<b>Grilled Tuna &amp; Field Greens Salad*</b> ...sesame crusted tuna drizzled with cilantro ginger sauce served over field greens tossed w. champagne vinaigrette, tomatoes, sun dried cranberries, dates, pine nuts & garlic croutons.....	19
<b>Short Smoked Grilled Salmon Salad*</b> ...field greens w. champagne vinaigrette, sun dried cranberries, dates & pine nuts...goat cheese, add \$1 .....	19
<b>Hanger Steak Salad*</b> ...Certified Angus Beef® with crumbled blue cheese, corn, tomato, scallions & croutons on mixed greens with buttermilk herb .....	19

## Sandwiches

<b>Smoked BBQ Pulled Pork</b> ...on cole slaw with fries...while it lasts .....	12
<b>Grilled Chicken &amp; Havarti Cheese</b> ...with arugula, roasted peppers & mustard mayo on grilled ice box bread with fries.....	14
<b>Cheddar Cheeseburger*</b> ...CAB®, Tillamook, mustard mayo, ketchup & pickle & fries .....	13
<b>Hickory BBQ Burger*</b> ...CAB®, Tillamook cheddar, Havarti & hickory BBQ sauce & fries....	13
<b>Bacon Cheeseburger*</b> ...Certified Angus Beef®, applewood smoked bacon, American cheese, wicked sauce & Great American fries .....	15
<b>Jumbo Lump Crab Cake</b> ...with remoulade sauce on brioche & fries .....	17

## Kids Under 12

Served w. choice of fries, unsweetened applesauce or carrots... fountain soda, milk, juice or lemonade

<b>Grilled Cheese</b> .....	5	<b>Mac 'N Cheese</b> .....	5
<b>Cheeseburger*</b> .....	6	<b>Grilled Short Smoked Salmon*</b> .....	7
<b>Chicken Fingers</b> .....	6	<b>Tenderloin Steak*</b> ...while it lasts.....	11

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## Fresh Seafood, Chicken & Pasta

Antibiotic-free, local chicken

<b>Hickory Grilled Fresh Fish*</b> ...the best available, hand filleted in house daily.....	market
<b>Sauteed Jumbo Lump Crab Cakes</b> ...with remoulade sauce, fries & cole slaw .....	market
<b>Crispy Fish Tacos</b> ...habanero slaw & corn tortillas with sweet potato fries ...three....	15, two....12
<b>Sweetwater Fried Chicken Tenders</b> ...with Great American fries, creamy cole slaw & honey mustard dipping sauce.....	13
<b>Penne Primavera</b> ...broccolini, mushrooms, asparagus, tomato & basil, olive oil, garlic & Reggiano parmesan....add chicken...\$3, add shrimp...\$4, add both...\$6.....	15
<b>Louisiana Pasta</b> ...with chicken, andouille sausage, tomato, scallions & penne pasta in a spicy creole sauce.....add shrimp...\$4 .....	16
<b>Wood Grilled Chicken Breast</b> ...with thin green beans, roasted cremini mushrooms & brown butter sauce on angel hair .....	16
<b>Sauteed Filet Mignon Tips*</b> ...in tequila lime sauce on penne pasta...while it lasts .....	16
<b>Short Smoked Salmon Filet*</b> ...marinated and smoked, then hickory grilled.. with broccolini, mashed potatoes & dijon cream .....	19

## Beef, Chops & Ribs

<b>Baby Back Ribs</b> ...hickory smoked...served with fries & cole slaw .....	21
<b>Wood Grilled Filet Mignon*</b> ...roasted cremini mushrooms & mashed potatoes.....	8 oz...26, 6 oz...22
<b>Berkshire Pork Chop*</b> ...hickory grilled with mashed potatoes, brown butter sauce & grilled broccolini...while it lasts .....	12 oz...23
<b>Drunken Rib Eye Steak*</b> ...5 Star Reserve® marinated in our Great American Pale Ale...with roasted cremini mushrooms and mashed potatoes .....	28

Substitutions may include a reasonable upcharge.

RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
COOL RED CENTER	WARM RED CENTER	HOT RED CENTER	HOT PINK CENTER	ORDER CHICKEN

## Sides

<b>Cucumber, Tomato &amp; Corn Salad</b> .....	4	<b>Grilled Broccolini</b> .....	4
<b>Mashed Potatoes</b> .....	4	<b>Great American Fries</b> .....	4
<b>Sweet Potato Fries</b> .....	4	<b>Sauteed Spinach</b> .....	4
<b>Crispy Brussels Sprouts with Bacon &amp; Spiced Pecans</b> ....			
4			

## Desserts

<b>Key Lime Pie</b> ...with raspberry sauce.....	8
<b>Warm Flourless Chocolate Waffle</b> ...with vanilla ice cream .....	8
<b>Warm White Chocolate Bread Pudding</b> ...with vanilla ice cream & caramel.....	8

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All Food is Available To Go.

Reservations now available at SweetwaterTavern.pub or please phone ahead.

To reduce your wait in the restaurant, please phone ahead before you leave for Sweetwater.



## Joe's Handcrafted Beers

We're really proud of our fresh, crisp homemade beer brewed on the premises by our brewmeisters, Joe Schineller (boss brewmeister), Aaron Emery & Jon Blake.

### Always On Tap...

**1. Naked River Light**...is a Classic light-bodied lager. This smooth low carb beer is golden in color with the fresh, clean finish of 100% German Pilsner malt.

**2. Great American Restaurants Pale Ale**... 2010 GABF Gold Medal Winner, 2012 WBC Silver Medal ESB... this copper-colored ale combines a full, malty mouthfeel...fruity, dry hop finish.

## Seasonal & Other Great Brews

We brew a variety of seasonal & specialty beers throughout the year. Our big chalkboard lists what beers are currently available or simply ask your server what numbers are on tap today!

3. **GAR Octoberfest**...2013 GABF Silver Medal Marzen... rich, malty lager with a hint of hop spiciness...russet-color
- 4 **Barking Frog Ale**...light golden German Kolsch-style ale... wheat malt with a delicate touch of hops...fruity & refreshing
5. **Wit's End Ale**... 2006 GABF Silver Medal Belgian-style "White Ale"... spiced with orange peel & coriander....straw
6. **Helles Out of Dodge Lager**...Munich-style classic "light" lager. Golden with a smooth malty body & German hops
7. **Ghost Town Pumpkin Ale**... A lightly spiced but sweet, balanced ale made with real pumpkin... amber...a holiday favorite
8. **Wild West Fest Lager**...assertive hoppy twist on the amber-colored "Festbier" lager, served unfiltered & dry hopped
9. **Yellow Devil Pilsner**...Classic German-style Pilsner lager beer. Crisp, refined, refreshing & very hoppy!
- 10.**Double Barrel Ale**... Belgian Dubbel-style reddish brown ale with subtle abbey ale flavor of caramel, raisins & plums
- 11.**Silverado Ale**... light-bodied thirst quenching Cream Ale with hop spiciness...straw-colored
- 12.**Jackalope Canyon Ale**... unfiltered American-style wheat beer / "session IPA-style", light-bodied, amber-colored & hoppy
- 13.**Paleface Summer Wheat Beer**...thirst quenching, classic German-style "Hefe-weizen"... banana-clove flavor, unfiltered
- 14.**Last Chance Lager**...rich, hoppy steam beer / "India Pale Lager" hybrid... fruity like an ale, rounded like a lager...amber
- 15.**Crazy Jackass Ale**...2009, 2007 GABF Gold Medal Rye Beer... German style, spicy banana aroma...unfiltered...deep amber
- 16.**Rusty Roadrunner Lager**...smooth, malty German-style "Dunkel", chocolate/caramel balance...garnet-colored
- 17.**High Road Scottish Ale**...well-rounded yet milder with a hint of toastiness...tawny in color, sweet & smooth
- 18.**Outlaw Ale**...smooth Classic English-style mild ale, earthy toastiness...deep amber in color...rich-bodied...low in alcohol
- 19.**Painted Lady Lager**...rounded, malty Vienna lager...chocolate & caramel malts...sweet & light-reddish mahogany in color
- 20.**Gold Rush Session IPA**...American-style Pale Ale, deep gold w. bold citrus & pine hop character..."Session IPA - hybrid"
- 21.**Boot Hill Brown Ale**...Rich, malty, and smooth English-style ale with fruity, balanced notes of nuts & chocolate
- 22.**Flying Armadillo Porter**... Dark English-style ale with notes of crystal & chocolate...medium-bodied with dry roast finish
- 23.**Iron Horse Lager**...2006 GABF Bronze Medal German Black Lager, medium-bodied "Schwarzbier"...smooth, malty flavor
- 24.**Kokopelli India Pale Ale**... a fruity & hoppy IPA with the delicate balance of English malts with a dry finish...golden
- 25.**Yippie Ei-O Springbock**...strong, full-bodied classic German-style Maibock... surprisingly smooth & malty, golden-color
- 26.**Straight Shooter Stout**...a smooth drinking, classic Irish-style, creamy ale with a dry roast finish...black
- 27.**Bishops Pass Ale**...Belgian-style ale served unfiltered. Rich, strong and fruity with complex spicy notes...golden
- 28.**Giddyup Stout**...Real coffee adds character to this roasty yet well-balanced, rich, aromatic, malty ale...black
- 29.**St. Nick's Weizenbock**... '06 WBC Silver, '02 WBC Bronze German-style Weizenbock strong wheat beer, dark amber
- 30.**Buffalo Tooth's Double IPA**...aggressive & strong with fruity/citrusy notes of American hops, amber in color
- 31.**Sidewinder Holiday Bock**...2010 GABF Silver Medal Bock BIG, full robust flavor... rich, malty...chestnut red
- 32.**Happy Trails Christmas Ale**...A sweet yet spicy holiday treat. Rich, strong, caramelly-ginger spiced ale
- 33.**Chipotle Porter**...English-style Porter with smoked malt & spiced with Chipotle chiles... complex & very dark
- 34.**High Desert Imperial Stout**...'08, '04 WBC Silver, '06, '01 GABF Silver Medal Imperial Stout rich, roasty & strong
- 35.**Black Stallion Oatmeal Stout**...Real oats add a sweet balance to this rich, malty ale...dry roast finish...ebony
- 36.**Roadkill Barleywine Style Ale**...A rich, very strong ale with a powerful, warming maltiness...fruit & vanilla flavors
- 37.**Midnight Rider Black IPA**... Hoppy, West Coast IPA meets Porter... citrus aroma, rich flavor & a clean dry finish
- 38.**Red Tape Ale**...Irish-style Red Ale, decidedly malty with caramel-chocolate notes and a smooth finish
- 39.**Rode Hard IPA**...a very hoppy hybrid IPA... fruity, citrus notes with the complex spiciness of Belgian Wit beer
- 40.**Put Away Wet Lager**...an American-style Pilsner...very hoppy, yet smooth lager with malt balance & dry finish...golden
- 41.**Red Ryeder IPA**... Orange-lemon overtones of hops come together w. a slight spiciness of rye malt
- 42.**Frontier IPA**...An American-style, citrusy, hop-forward IPA... golden, fruity, and served unfiltered

**Round of Samplers**...a mini pilsner of five beers currently on tap...<sup>9</sup><sup>25</sup> **Home Brewed Root Beer**.....<sup>3</sup><sup>50</sup>

### Growlers To Go...

Our glass biersiphons (or "growlers" as we call them) come from Dortmund, Germany. The brown glass growlers hold 2 liters of beer (almost a six pack worth), and are sealed with a porcelain head.

We are proud of our beer & never use preservatives. Our beer contains only the freshest natural ingredients - for that reason our beer is best when consumed within a few days of purchase.

Our freshly brewed beer is easy to take home in our two-liter glass growlers for \$18. Purchase the growler bottle & have it filled & refilled for only \$9.25-11.25\*.

Ask your server or bartender for details.

### How Beer is Made...

Malted barley from our silo outside is crushed in a mill and mixed with hot, purified water in the mash tun. The starch in the grain is converted naturally to sugars, and the resulting wort is strained off and transferred to the brew kettle. The wort is boiled and hops are added to impart a balanced bitterness with delicate flavors and aromas. The wort is cooled in the heat exchanger by chilled water and transferred to the fermenters where yeast is added. After 3 to 7 days primary fermentation, the tank is sealed & the temperature lowered for the aging to occur for 2 - 10 weeks. Some beers have more hops added (dry hopping) to give a more intense hop character. The beer is then filtered into the serving tanks from where it is drawn directly to the bar or filled into our 2 liter growlers..