



Cocktails

Coastal Mojito ...Cruzan Rum, fresh muddled mint & lime.....9.00	Moscow Mule ...Tito's Handmade Vodka, Fever Tree Ginger Beer & fresh muddled lime....9.50
Mango Martini ...Malibu Mango Rum, Licor 43 & a splash of pineapple.....9.00	Sweetwater Sangria9.00
Bowman Brothers Old Fashioned ...Virginia small batch bourbon w. muddled orange & bitters.....10.50	Classic Margarita ... Sauza Blanco & Gran Gala.....8.75
Bourbon Smash ...Maker's Mark, fresh muddled lemon & mint.....11.25	Sweetwater Perfect Margarita ... Hornitos Reposado & Citronge9.75
Great American Classic Martini ... Gilbey's gin or Gordon's vodka.....7.50	Top Shelf Margaritas ... Cabo Wabo Anejo12.25
Tito's or Absolut9.75	Patron Silver12.50
	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
Riesling , Dr. Loosen, 2017, Germany.....	8.25	12	31
Pinot Grigio , Stella, 2018, Umbria.....	6.75	10	25
Pinot Grigio , Attems, 2016, Venezia.....			39
Pinot Gris , Adelsheim, 2017, Willamette Valley.....			44
Sauvignon Blanc , Yealands, 2018, New Zealand, 90WS.....	8.25	12	31
Sauvignon Blanc , Kim Crawford, 2018, Marlborough.....	10.75	16	42
Sauvignon Blanc , Craggy Range, 2017 Te Muna Road, Marlborough, 90WS.....			44
Chenin Blanc , Ken Forrester, 2017 Old Vines Reserve, South Africa, 90V.....			36
Rosé , Chateau St. Jean, 2017, Sonoma.....	7.35	11	27
Viognier , Horton, 2016, Virginia.....			42
Viognier , Fess Parker, 2014, Santa Barbara.....			44
Conundrum , Caymus, 2016, Chardonnay-Sauvignon Blanc, California.....			39
Chardonnay , Waterbrook, 2017, Columbia Valley.....	7.75	11	29
Chardonnay , Chateau Ste. Michelle, 2016, Columbia Valley.....			30
Chardonnay , Kendall Jackson, 2017, California.....	9.75	14	37
Chardonnay , Landmark, 2015 Overlook, Sonoma, 90WE.....			42
Chardonnay , Sonoma-Cutrer, 2017, Russian River Valley.....			44
Chardonnay , Neyers, 2017, Sonoma, 91WE.....			46
Chardonnay , Cakebread, 2016, Napa.....			57

Reds

Pinot Noir , Matua, 2016, Marlborough.....			34
Pinot Noir , MacMurray Ranch, 2016, Central Coast.....	10.25	15	38
Pinot Noir , Meiomi, 2017, Monterey-Sonoma-Santa Barbara.....			39
Pinot Noir , La Crema, 2016, Sonoma, 90WS.....			46
Pinot Noir , Paul Hobbs, 2016 Crossbarn, Sonoma, 91WA.....			49
Malbec , Tilia, 2018, Mendoza.....	7.35	11	27
Malbec , Familia Zuccardi, 2017 Series A, Mendoza, 91WA.....			34
Malbec , Don Miguel Gascon, 2015 Reserva, Mendoza.....			47
Merlot , Columbia Crest, 2015, Columbia Valley.....	8.75	13	33
Cotes du Rhone , Chapoutier, 2017 Belleruche, France.....			32
Syrah , Waterbrook, 2014, Columbia Valley.....			34
Shiraz , Yangarra, 2014, S.E. Australia, 90WS.....			38
Chianti Classico , Castello D'Albola, 2014, Tuscany.....			38
Zinfandel , Carol Shelton, 2014 Wild Thing, Mendocino.....			42
Zinfandel , Seghesio, 2016, Sonoma, 91WS.....			44
Zinfandel , Frog's Leap, 2016, Napa.....			49
Cabernet Sauvignon , Louis Martini, 2017, California.....	8.25	12	31
Cabernet Sauvignon , Sterling, 2016, Central Coast.....			33
Cabernet Sauvignon , Ch. Ste. Michelle, 2016, Columbia Valley.....	10.25	15	39
Cabernet Sauvignon , Catena, 2015, Mendoza, 90WA.....			42
Cabernet Sauvignon , Raymond, 2016, Napa.....			44
Cabernet Sauvignon , Duckhorn, 2016 Decoy, Sonoma.....			46
Cabernet Sauvignon , Girard, 2015, Napa.....			52
Cabernet Sauvignon , St. Supery, 2014, Napa.....			57
Cabernet Sauvignon , Stonestreet, 2014 Monument Ridge, Alexander Valley, 90WA.....			59
Zinfandel-Cabernet-Petite Sirah , 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

Tex Mex Eggrolls ...filled with smoked chicken, corn, black beans, onions, peppers & jalapeno jack cheese...served with avocado dipping sauce	10
Firecracker Shrimp ...crumb fried & tossed w. thin beans & spicy pepper jelly	10
Blue Crab & Shrimp Fritters ...grilled corn salsa & lobster ginger sauce	11
Hot Spinach, Parmesan & Artichoke Dip ...with fresh tortilla chips.....	12
Crispy Fried Point Judith Calamari ...with onion straws & lobster ginger sauce.....	13
Corn & Crab Chowder	7
Lobster Bisque	8

SALADS

Antibiotic-free, local chicken

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

SANDWICHES

Veggie Burger ...brown rice, rainbow quinoa, black beans & beets with chipotle mayo served open faced on grilled ice box bread with tomato, havarti, guacamole & fries.....	12
Smoked BBQ Pulled Pork ...on cole slaw with fries...while it lasts.....	12
Grilled Chicken & Havarti Cheese ...with arugula, roasted peppers & mustard mayo on grilled ice box bread with fries	14
Cheddar Cheeseburger* ...CAB®, Tillamook, mustard mayo, ketchup & pickle with fries	14
Hickory BBQ Burger* ...CAB®, Tillamook cheddar, Havarti, hickory BBQ sauce & fries	14
Bacon Cheeseburger* ...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries	15
Jumbo Lump Crab Cake ...with remoulade sauce on brioche & Great American fries.....	17

SIDES

Mashed Potatoes	4	Great American Fries	4
Sweet Potato Fries	4	Roasted Cremini Mushrooms	4
Grilled Broccolini	4	Sauteed Spinach	4
Crispy Brussels Sprouts w. Bacon & Spiced Pecans ...4			

KIDS UNDER 12

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

Grilled Cheese	5	Chicken Fingers	6
Cheeseburger	6	Grilled Short Smoked Salmon	7
Mac 'n Cheese	5	Tenderloin Steak ...while it lasts	11

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ALL FOOD IS AVAILABLE TO GO.



WORLD'S GREATEST FAJITAS

Chicken, Steak or Portobello*...guacamole, cheddar, Monterey jack, sour cream, homemade tortillas, sauteed onions, rice & black beans...served sizzling hot, but sometimes a little before or after the rest of your table's order.

Lunch portion... portobello.....13 chicken.....17 steak.....19
Regular portion... portobello.....16 chicken.....19 steak.....23 combos...18-22
extra portobello mushrooms.....4

FRESH SEAFOOD, CHICKEN & PASTA

Antibiotic-free, local chicken

Hickory Grilled Fresh Fish*...the best available, hand filleted in house daily.....market
Sauteed Jumbo Lump Crab Cakes...with remoulade sauce, fries & cole slawmarket
Crispy Fish Tacos...habanero slaw & corn tacos with basmati rice & black beans.....three....15, two....12
Sweetwater Fried Chicken Tenders...fries, cole slaw & honey mustard dipping sauce13
Wood Grilled Chicken Breast...thin green beans & roasted cremini mushrooms on angel hair pasta with brown butter sauce16
Sauteed Filet Mignon Tips*...with tequila lime sauce on penne pasta16
Louisiana Pasta...with chicken, andouille sausage, tomato, scallions & penne pasta in a spicy creole cream sauce.....add shrimp...\$417
Short Smoked Salmon Filet*...marinated and smoked, then hickory grilled... with broccolini, mashed potatoes & dijon cream19

BEEF, RIBS & CHOPS

BBQ Baby Back Ribs...hickory smoked...served with fries & cole slaw22
Filet Mignon*...roasted cremini mushrooms & mashed potatoes8 oz...26, 6 oz...22
Berkshire Pork Chop*...hickory grilled with mashed potatoes & grilled broccolini...while it lasts12 oz...23
Drunken Rib Eye Steak*...5 Star® Reserve...marinated in our Great AmericanPale Ale... with roasted cremini mushrooms & mashed potatoes28

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

DESSERTS

Key Lime Pie...with raspberry sauce8
Deep Dish Apple Pecan Pie...and vanilla ice cream.....8
Warm Flourless Chocolate Waffle...with vanilla ice cream8
Warm White Chocolate Bread Pudding...with vanilla ice cream & caramel.....8

050319-06L

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

Best Buns Bread Co., our bakery in Shirlington, bakes our bread fresh daily.

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness...Written information is available upon request regarding these items.



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...⁹²⁵ **Home Brewed Root Beer**.....³⁵⁰

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..