

SWEET WATER

TAVERN

Cocktails

Coastal Mojito ...Cruzan Rum, fresh muddled mint & lime..... 9.00	Sweetwater Sangria 9.00
Mango Martini ...Mali bu Mango Rum, Licor 43 & a splash of pineapple 9.00	Classic Margarita ... Sauza Blanco & Gran Gala.....8.75
Moscow Mule ...Tito's Handmade Vodka, Fever Tree Ginger Beer & fresh muddled lime 9.50	Smoked Pineapple Margarita ... Sauza Blanco, smoked pineapple puree & fresh pineapple juice 9.00
Bourbon Smash ...Maker's Mark, fresh muddled lemon & mint.....11.75	Sweetwater Perfect Margarita ... Hornitos Reposado & Citronge9.75
Great American Classic Martini ... Gilbey's gin or Gordon's vodka7.50	Top Shelf Margaritas ...
Tito's or Absolut9.75	Cabo Wabo Anejo 12.25
	Patron Siver 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
Riesling , Dr. Loosen, 2020, Germany 8.25	12	31	
Pinot Grigio , Stella, 2019, Umbria 6.75	10	25	
Pinot Grigio , Attems, 2019, Collio 39			
Pinot Gris , Adelsheim, 2017, Willamette Valley 44			
Chenin Blanc , Ken Forrester, 2018, South Africa, 90V 36			
Sauvignon Blanc , Yealands, 2019, New Zealand 8.25	12	31	
Sauvignon Blanc , Kim Crawford, 2020, Marlborough, 90WS 10.75	16	42	
Conundrum , Caymus, 2018, California 39			
Rosé , Chateau Montaud, 2020, Cotes de Provence 32			
Viognier , Horton 2017, Virginia 44			
Chardonnay , Waterbrook, 2018, Columbia Valley 7.75	11	29	
Chardonnay , Kendall Jackson, 2018, California, 90V 9.75	14	37	
Chardonnay , Landmark, 2017 Overlook, Sonoma 42			
Chardonnay , Ferrari-Carano, 2018, Alexander Valley 44			
Chardonnay , Sonoma-Cutrer, 2018, Russian River Valley 46			
Chardonnay , Neyers, 2017, Sonoma, 91WS 47			
Chardonnay , Cakebread, 2018, Napa, 90WA 57			

Reds

Pinot Noir , MacMurray Ranch, 2017, Central Coast, 90WE 10.25	15	38	
Pinot Noir , Meiomi, 2018, Monterey-Sonoma-Santa Barbara 39			
Pinot Noir , La Crema, 2018, Sonoma, 90WE 46			
Pinot Noir , Paul Hobbs, 2018 Crossbarn, Sonoma, 91WA 49			
Malbec , Alamos, 2019, Mendoza, 7.35	11	27	
Malbec , Don Miguel Gascon, 2016 Reserva, Mendoza 47			
Merlot , Columbia Crest, 2018, Columbia Valley 8.75	13	33	
Cotes du Rhone , Chapoutier, 2017 Belleruche, France 32			
Syrah , Waterbrook, 2015, Columbia Valley 34			
Shiraz , Yalumba, 2018 Y Series, Australia 36			
Chianti Classico , Castello D'Albola, 2016, Tuscany, 91WS 38			
Zinfandel , St. Francis, 2017 Sonoma 42			
Zinfandel , Seghesio, 2018, Sonoma, 90WE 44			
Cabernet Sauvignon , Louis Martini, 2018, California 8.75	13	33	
Cabernet Sauvignon , Sterling, 2018, Central Coast 33			
Cabernet Sauvignon , Chateau Ste. Michelle, 2017, Columbia Valley 10.25	15	39	
Cabernet Sauvignon , Catena, 2017, Mendoza, 91WA 42			
Cabernet Sauvignon , Raymond, 2017, Napa 44			
Cabernet Sauvignon , Duckhorn, 2018 Decoy, Sonoma 46			
Cabernet Sauvignon , Oberon, 2017, Napa 49			
Cabernet Sauvignon , St. Supery, 2017, Napa, 91WA 57			
Cabernet Sauvignon , Stonestreet, 2016, Alexander Valley, 93V 64			
Zinfandel-Cabernet-Petite Sirah , The Prisoner, 2019, Napa 69			

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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	11
Firecracker Shrimp ...crumb fried & tossed w. thin beans & spicy pepper jelly	11
Blue Crab & Shrimp Fritters ...grilled corn salsa & lobster ginger sauce	12
Hot Spinach, Parmesan & Artichoke Dip ...with fresh tortilla chips	12
Crispy Fried Point Judith Calamari ...with onion straws & lobster ginger sauce	14
Lobster Bisque	8
Community Bread Basket* ...choice of four Ozzie rolls, Best Buns bread or an assortment of each...served with honey butter	1

*\$1 of each bread order will be contributed to fight food insecurity in our community.

Salads

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
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.....	15
Southwest Chicken Salad ...avocado, fresh corn, black beans, mixed greens, jack & cheddar, tomato, tortilla strips, 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.....	20

Sandwiches

Smoked BBQ Pulled Pork ...on cole slaw with fries...while it lasts	13
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 & fries	15
Hickory BBQ Burger* ...CAB [®] , Tillamook cheddar, Havarti, hickory BBQ sauce & fries.....	15
Bacon Cheeseburger* ...Certified Angus Beef [®] , pecanwood smoked bacon, American cheese, wicked sauce & fries	16
Jumbo Lump Crab Cake ...with remoulade sauce on brioche & Great American fries	17

Kids Under 12

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

Grilled Cheese	5	Chicken Fingers	6
Mac 'n Cheese	5	Grilled Short Smoked Salmon	7
Cheeseburger	6	Tenderloin Steak...while it lasts	12

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* May contain raw or undercooked ingredients.
Written information is available upon request regarding these items.



Fresh Seafood, Chicken & Pasta

Hickory Grilled Fresh Fish* ...the best available, hand filleted in house daily	market
Sauteed Jumbo Lump Crab Cakes ...with fries & cole slaw.....	market
Sweetwater Fried Chicken Tenders ...with Great American fries, creamy cole slaw & honey mustard dipping sauce	13
Wood Grilled Chicken Breast ...thin green beans & roasted cremini mushrooms on angel hair pasta with brown butter sauce	16
Sauteed Filet Mignon Tips* ...in tequila lime sauce on penne pasta...while it lasts.....	18
Louisiana Pasta ...with chicken, andouille sausage, tomato, scallions & penne pasta in a spicy creole cream sauce.....add shrimp...\$4	17
Short Smoked Salmon Filet* ...marinated and smoked, then hickory grilled... with broccolini, mashed potatoes & dijon cream.....	20

Beef, ribs & Chops

BBQ Baby Back Ribs ...hickory smoked...served with fries & cole slaw.....	23
Berkshire Pork Chop* ...hickory grilled with mashed potatoes & grilled broccolini...while it lasts	12 oz...24
Filet Mignon* ...roasted cremini mushrooms & mashed potatoes.....	8 oz...33, 6 oz...28
Aged 5 Star® Reserve Rib Eye Steak* ...roasted cremini mushrooms& mashed potatoes.....	35
Drunken Rib Eye Steak* ...5 Star® Reserve...marinated in our Great American Pale Ale... with roasted cremini mushrooms & mashed potatoes	36

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

Cucumber, Tomato & Corn Salad	4	Great American Fries	4
Mashed Potatoes	4	Sweet Potato Fries	4
Sauteed Spinach	4	Grilled Broccolini	4

Desserts

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

Our servers work as a team to guarantee the best service around.
Reservations available at SweetwaterTavern.pub or please phone ahead.

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Written in formation 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 (4.3%) 10 IBU: Our classic light lager is golden in color and has a smooth finish from 100% German pilsner malted barley. Delicately crisp, balanced & refreshing.

2. Great American Pale Ale (5.8%) 45 IBU: GABF Gold/World Beer Cup Silver/VA Beer Cup Silver Medals... A copper-colored Pale Ale/ESB, medium-bodied & balanced with a malty backbone & a fruity, dry-hopped 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's on tap today!

HOppy ALES & IPAS

3. **Aces High IPA**...a hazy, juicy IPA bursting with a huge citrus/tropical fruit aroma and flavor without all the bitterness.
4. **Buffalo Tooth's Double IPA**... Brewed with assertive Centennial hops and a caramel malt backbone, amber in color.
5. **Expedition Imperial IPA**...A bold, vibrant IPA with a complex maltiness and a strong, hoppy bitterness.
6. **Frontier IPA**...A citrusy, hop-forward West Coast IPA with a lighter malt body. Golden, fruity, and crisp.
7. **Gold Rush Session IPA**... A low-alcohol American Session IPA with a bright, crisp finish and deep golden color.
8. **Jackalope Canyon IPA**...An American Wheat IPA. Light-bodied with a hoppy bite and crisp, refreshing finish.
9. **Kokopelli IPA**...Earthy, floral English IPA with a sophisticated balance of English malt and hops and a rounded flavor.
10. **Peacemaker Pale Ale**...An American Pale Ale brewed with real fruit, displaying a bounty of fresh, hoppy aroma.
11. **Red Ryeder IPA**...A malty IPA displaying caramel, citrus, and pine flavors with a peppery spiciness from malted rye.
12. **Rode Hard Belgian IPA**...Southern hemisphere hops and Belgian yeast. Tropical flavor/aroma with a spicy finish.

LAGERS & LIGHTER ALES

13. **Barking Frog Kolsch**...VA Beer Cup Silver Medal...Brewed with wheat, delicately-hopped, light, crisp, fruity finish.
14. **Helles Out of Dodge Lager**...Munich-style classic "light". Golden with a smooth, malty body and German hops.
15. **Iron Horse Black Lager**...GABF Gold/Bronze Medals..."Schwarzbier" with a smooth body and clean, roasty finish.
16. **Last Chance India Pale Lager**...A lager/IPA/"steam" hybrid. Fruity like an ale, round and clean like a lager.
17. **Octoberfest Lager**...GABF Silver Medal...Rich and malty balancing toasty, bready notes with a hint of hops.
18. **Painted Lady Vienna Lager**...Mild, toasty aroma with elegant hints of caramel and light mahogany color.
19. **Put Away Wet Lager**...An American Pilsner. Golden color with a very hoppy aroma and dry finish.
20. **Rusty Roadrunner Lager**...VA Beer Cup Gold Medal...Munich Dunkel. Chocolate/caramel balance, garnet color.
21. **Sidewinder Bock**...GABF Silver Medal...A full, robust Doppelbock with a smooth, rich finish and chestnut red color.
22. **Silverado Cream Ale**...Brewed with flaked corn for a light, thirst-quenching finish. Straw color.
23. **Wild West Fest Lager**...Assertive, hoppy twist on the amber-colored "festbier", unfiltered and dry-hopped.
24. **Yellow Devil Pilsner**...A classic German Pilsner, the world's iconic lager. Crisp, hoppy, and refined.
25. **Yippie Ei-O Springbock**...VA Beer Cup Gold Medal...Strong, rich, full-bodied German Maibock. Deep golden color.

MALTY OR DARK ALES

26. **Black Stallion Oatmeal Stout**...Real oats add a silky balance to this stout showcasing chocolate and roast flavors.
27. **Boot Hill Brown Ale**...A malty, smooth English ale with a balanced profile of nutty and chocolate notes.
28. **Chipotle Porter**...Smoked malt and a touch of chipotle chilies give a strong, complex finish. Black in color.
29. **Flying Armadillo Porter**...GABF Silver Medal...English Porter with notes of chocolate and caramel.
30. **Giddyup Coffee Stout**...Real cold-brewed coffee adds huge aroma and character to this dark, balanced stout.
31. **Ghost Town Pumpkin Ale**...Brewed with real pumpkin and spices, served with a sweet rim garnish.
32. **Happy Trails Christmas Ale**...A sweet holiday beer brewed with fresh ginger. Served with a festive rim garnish.
33. **High Desert Imperial Stout**...2x World Beer Cup Silver/1x GABF Silver Medals...Big, rich, chocolate/roast flavor.
34. **High Road Scottish Ale**...Malty and well-rounded with a mild hint of toast.
35. **Midnight Rider Imperial Porter**...Stronger than traditional porters with caramel and cocoa-like sweetness.
36. **Outlaw Dark Mild**...Smooth, fruity English Mild Ale. Caramel notes from crystal malt.
37. **Red Tape Irish Red Ale**...Easy-drinking, malty, and fruity with candy apple sweetness and a medium body.
38. **Roadkill Barleywine**...Rich and decadent malt character balances with subtle notes of vanilla and dry fruit.
39. **S'more Stout**...Sweet stout brewed with real chocolate. Served with a s'more-like rim garnish. Truly a dessert beer.
40. **Straight Shooter Stout**...A smooth Irish Stout with a creamy, malty body and dry, roasty finish.

BELGIAN ALES & OTHER FUNKY BEERS

41. **Bishops Pass Belgian Ale**... A strong, golden, Belgian ale with a fruity, hoppy zing and a complex, spicy finish.
42. **Crazy Jackass Ale**...3x GABF Gold/1x GABF Silver Medals...Brewed with rye, notes of banana/clove, spicy finish.
43. **Double Barrel Belgian Dubbel**...Belgian Dubbel with classic abbey ale flavors of caramel, raisin, cherry, and plum.
44. **Paleface Summer Wheat**...Classic German Hefeweizen. Banana, clove, and vanilla flavors and hazy appearance.
45. **Sidearm Saison**...A Franco-Belgian farmhouse ale with a unique, aromatic profile and a dry, funky finish.
46. **St. Nick's Weizenbock**...World Beer Cup Silver/Bronze Medals...Strong Bavarian wheat beer with a rich finish.
47. **Wit's End Ale**...2x GABF Silver/1x GABF Bronze Medals...Classic Belgian Wit brewed with orange and coriander.

Round of Samplers...a mini pilsner of five beers currently on tap....9.25 **Home Brewed Root Beer**....3.50

Growlers To Go...

Our glass biersiphons (or "growlers" as we call them) come from Dortmund, Gemany. 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 and easy to take home for \$18. Purchase the growler bottle & have it filled & refilled for only \$9.25-\$11.25.



What's on tap?