



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 Sangria	9.00
Old Fashioned ...Maker's Mark, muddled orange, macarated plums & bitters.....	11.25	Classic Margarita ... Sauza Blanco & Gran Gala.....	8.75
Bourbon Smash ...Maker's Mark, fresh muddled lemon & mint.....	11.75	Sweetwater Perfect Margarita ... Hornitos Reposado & Citronge	9.75
Great American Classic Martini ... Gilbey's gin or Gordon's vodka.....	7.50	Top Shelf Margaritas ... Cabo Wabo Anejo	12.25
Tito's or Absolut.....	9.75	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, 2019, Germany.....	8.25	12	31
Pinot Grigio , Stella, 2019, Umbria	6.75	10	25
Pinot Grigio , Attems, 2017, Venezia, 90WS			39
Sauvignon Blanc , Yealands, 2019, New Zealand.....	8.25	12	31
Sauvignon Blanc , Kim Crawford, 2019, Marlborough, 90WE	10.75	16	42
Sauvignon Blanc , Craggy Range, '18 Te Muna Road, Marlborough, 90WA.....			44
Chenin Blanc , Ken Forrester, 2017, South Africa, 90V			36
Rosé , Chateau Montaud, 2019, Cotes de Provence			29
Viognier , Horton, 2018, Orange, Virginia			42
Conundrum , Caymus, 2019, Chardonnay-Sauvignon Blanc, California.....			39
Chardonnay , Waterbrook, 2018, Columbia Valley	7.75	11	29
Chardonnay , Chateau Ste. Michelle, 2017, Columbia Valley			30
Chardonnay , Kendall Jackson, 2018, California, 90V	9.75	14	37
Chardonnay , Neyers, 2017, Sonoma, 91WE.....			41
Chardonnay , Sonoma Cutrer, 2018, Sonoma.....			44
Chardonnay , Ferrari-Carano, 2018, Napa			45
Chardonnay , Freemark Abbey, 2016, Napa, 90WA			49
Chardonnay , Cakebread, 2017, Napa, 90WE			57

Reds

Pinot Noir , Matua, 2018, Marlborough.....			34
Pinot Noir , MacMurray Ranch, 2018, Central Coast, 90WE.....	10.25	15	38
Pinot Noir , Meiomi, 2018, Monterey-Sonoma-Santa Barbara			39
Pinot Noir , La Crema, 2017, Sonoma, 90WA			46
Pinot Noir , Paul Hobbs, 2018 Crossbarn, Sonoma, 91WA.....			49
Malbec , Alamos, 2019, Mendoza.....	7.35	11	27
Malbec , Familia Zuccardi, 2017 Series A, Mendoza, 91WA			34
Malbec , Don Miguel Gascon, 2017 Reserva, Mendoza, 90WA.....			47
Merlot , Columbia Crest, 2016, Columbia Valley	8.75	13	33
Syrah , Waterbrook, 2014, Columbia Valley, 90WS			34
Shiraz , Yangarra, 2014, S.E. Australia, 90WS.....			38
Cotes du Rhone , Chapoutier, 2018 Belleruche, France, 90WE.....			32
Chianti Classico , Castello D'Albola, 2016, Tuscany, 90W&S			38
Zinfandel , St. Francis, 2016, Sonoma, 90WS.....			42
Zinfandel , Seghesio, 2018, Sonoma, 90WS.....			44
Zinfandel- Cabernet- Petite Sirah , The Prisoner, 2019, Napa			66
Cabernet Sauvignon , Sterling, 2018, Central Coast.....	8.25	12	31
Cabernet Sauvignon , Louis Martini, 2018, California	8.75	13	33
Cabernet Sauvignon , Chateau Ste. Michelle, 2016, Columbia Valley.....			38
Cabernet Sauvignon , Catena, 2016, Mendoza, 91WA			42
Cabernet Sauvignon , Raymond, 2018, Napa.....			44
Cabernet Sauvignon , Duckhorn, 2018 Decoy, Sonoma			46
Cabernet Sauvignon , Girard, 2017, Napa, 90WE			52
Cabernet Sauvignon , St. Supery, 2017, Napa, 91WA.....			57
Cabernet Sauvignon , Stonestreet, 2016 Estate, Alexander Valley, 93V			64

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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
Traditional 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, buttermilk herb & a smidge of BBQ sauce	16
Sweetwater Roast Chicken Salad ...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, champagne vinaigrette & Laura Chenel goat cheese.....	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

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 [®] , applewood smoked bacon, American cheese, wicked sauce & fries	16

Sides

Cucumber, Tomato & Corn Salad	4	Grilled Broccolini	4
Mashed Potatoes	4	Sweet Potato Fries	4
Roasted Cremini Mushrooms	4	Great American Fries	4
Loaded Baked Potato	6	Sauteed Spinach	4
Crispy Brussels Sprouts with Bacon & Spiced Pecans5			

Kids Under 12

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

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



Fresh Seafood, Chicken & Pasta

Hickory Grilled Fresh Fish* ...the best available, hand filleted in house daily	market
Sauteed Jumbo Lump Crab Cakes ...with remoulade sauce, fries & cole slaw	market
Sweetwater Fried Chicken Tenders ...fries, slaw & honey mustard dipping sauce	15
Penne Primavera ...broccolini, mushrooms, asparagus, tomato & basil, olive oil, garlic & Reggiano parmesan....add chicken...\$3, add shrimp...\$4, add both...\$6	16
Crispy Fish Tacos ...habanero slaw & corn tortillas with sweet potato fries	15
Wood Grilled Chicken Breast ...with thin green beans, roasted cremini mushrooms & brown butter sauce on angel hair	16
Bell & Evans Roasted Half Young Chicken ...rubbed with spices, smoked & slow roasted...with mashed potatoes & brown butter sauce...while it lasts	19
Jambalaya Pasta ...sauteed shrimp, chicken, andouille sausage, tomato, scallions & penne pasta in a spicy creole sauce	21
Short Smoked Salmon Filet* ...marinated and smoked, then hickory grilled... with broccolini, mashed potatoes & dijon cream.....	23
Crab Cake & Filet Mignon* ...mashed potatoes.....8 oz filet...41, 5 oz filet...33	

Beef, Chops & Ribs

Friday & Saturday only...5 Star® Reserve Prime Rib* ...traditional or blackened...while it lasts... mashed potatoes & a field greens salad...homemade horseradish on request.....	16 oz...42, 12 oz...36
Wood Grilled Filet Mignon* ...roasted cremini mushrooms, mashed potatoes & a field greens salad	8 oz...37, 6 oz...32
Drunken Rib Eye Steak* ...5 Star® Reserve...marinated in our Great American Pale Ale... with roasted cremini mushrooms, loaded baked potato & a field greens salad	40
Baby Back Ribs ...hickory smoked...served with fries & cole slaw	24
Berkshire Pork Chop* ...hickory grilled with mashed potatoes, brown butter sauce & grilled broccolini...while it lasts	12 oz...25
Hickory Grilled Hanger Steak* ...Certified Angus Beef® with mashed potatoes & a field greens salad.....	27

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

Desserts

Key Lime Pie ...with raspberry sauce	8
Warm Flourless Chocolate Waffle ...with vanilla ice cream	8
Warm White Chocolate Bread Pudding ...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.

* May contain raw or undercooked ingredients. 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 (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?