



Cocktails

Coastal Mojito ...Cruzan Rum, fresh muddled mint & lime.....	10.00	Texas Mule ...Tito's Handmade Vodka, Fever Tree Ginger Beer & fresh muddled lime	10.50	
Mango Martini ...Malibu Mango Rum, Licor 43 & a splash of pineapple.....	10.25	Sweetwater Sangria	10.25	
Raspberry Lemon Drop Martini ...Absolut Citron, fresh lemon & raspberries	11.00	Classic Margarita ... Sauza Blanco & Gran Gala.....	9.75	
Great American Classic Martini ... Gordon's gin or Gordon's vodka.....	8.50	Sweetwater Perfect Margarita ... Hornitos Reposado & Citronge	11.00	
	Tito's or Absolut.....	10.75	Top Shelf Margaritas ... Cabo Wabo Anejo	13.75
Bourbon Smash ...Maker's Mark, fresh muddled lemon & mint.....	13.25		Patron Silver	13.75
Old Fashioned ...Maker's Mark, muddled orange, macerated plums & bitters.....	12.75		Patron Anejo.....	14.25
		Ranch Water ...Sauza Blanco, splash of lemonade & fresh lime	9.75	

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

Whites

	6 oz	9 oz	btl
Riesling , Dr. Loosen, 2022, Germany	9.75	14	37
Pinot Grigio , Stella, 2023, Umbria.....	7.35	11	27
Pinot Grigio , Attems, 2022, Venezia.....			50
Sauvignon Blanc , Dashwood, 2023, New Zealand	8.75	13	33
Sauvignon Blanc , Kim Crawford, 2023, Marlborough.....	11.50	17	44
Sauvignon Blanc , Craggy Range, 2023 Te Muna Road, Marlborough.....			54
Chenin Blanc , Dry Creek, 2022, Sonoma.....			39
Rosé , Ferrari Carano, 2022, Sonoma	9.75	14	37
Viognier , Horton, 2021, Virginia.....			52
Conundrum , Caymus, 2022, Chardonnay-Sauvignon Blanc, California			37
Chardonnay , Waterbrook, 2022, Columbia Valley	8.25	12	31
Chardonnay , Chateau Ste. Michelle, 2022, Columbia Valley			33
Chardonnay , Kendall Jackson, 2023, California	10.25	15	39
Chardonnay , Neyers, 2017, Sonoma, 91WE.....			40
Chardonnay , Chalk Hill, 2021, Sonoma, 93W&S.....			46
Chardonnay , Sonoma-Cutrer, 2022, Russian River Valley, 92WE			48
Chardonnay , Cakebread, 2021, Napa			69

Reds

Pinot Noir , Matua, 2020, Marlborough.....			35
Pinot Noir , MacMurray Ranch, 2021, Central Coast.....	11.50	17	44
Pinot Noir , Meiomi, 2022, Monterey-Sonoma-Santa Barbara.....			46
Pinot Noir , Niner, 2020, Edna Valley, 91WE			52
Pinot Noir , La Crema, 2021, Sonoma, 92WE			54
Malbec , Tilia, 2023, Mendoza	7.75	11	29
Malbec , Familia Zuccardi, 2022 Series A, Mendoza, 92WA.....			39
Malbec , Don Miguel Gascon, 2021 Reserva, Mendoza.....			50
Merlot , Columbia Crest, 2021, Columbia Valley	8.25	12	31
Cotes du Rhone , Chapoutier, 2022 Belleruche, France.....			37
Syrah , Waterbrook, 2019, Columbia Valley.....			37
Shiraz , Yalumba, 2019, Australia, 91WS			39
Red Blend , Orin Swift, 2022 Abstract, California, 91WS			59
Chianti Classico , Castello D'Albola, 2021, Tuscany, 92WE.....			39
Zinfandel , Seghesio, 2019, Sonoma, 92WS			44
Zinfandel , Federalist, 2016, Central Valley, 90WE.....			54
Cabernet Sauvignon , Sterling, 2022, Central Coast.....			29
Cabernet Sauvignon , Pendulum, 2022, Columbia Valley, 90WE	10.25	15	39
Cabernet Sauvignon , Firestone, 2020, Paso Robles, 90WE.....			39
Cabernet Sauvignon , Ch. Ste. Michelle, 2020, Columbia Valley, 91WE	10.75	16	42
Cabernet Sauvignon , Catena, 2019, Mendoza			48
Cabernet Sauvignon , Raymond, 2020, Napa.....			50
Cabernet Sauvignon , Duckhorn, 2021 Decoy, Sonoma			50
Cabernet Sauvignon , Girard, 2021, Napa, 93WE			60
Cabernet Sauvignon , St. Supery, 2019, Napa,94WE.....			68
Cabernet Sauvignon , Stonestreet, 2018, Alexander Valley, 94WA.....			82
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	12
Firecracker Shrimp ...crumb fried & tossed w. thin beans & spicy pepper jelly	11
Hot Spinach, Parmesan & Artichoke Dip ...with fresh tortilla chips	12
Blue Crab & Shrimp Fritters ...grilled corn salsa & lobster ginger sauce	13
Crispy Fried Point Judith Calamari ...with onion straws & lobster ginger sauce	17
Crab & Corn Chowder	8
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	8
Caesar ...hearts of romaine & baby greens with Reggiano parmesan	9
Traditional Iceberg Wedge ...blue cheese, bacon, onion & tomatoes	9
Chop House Salad ...mixed greens, fresh corn, tomato, scallions & basil tossed with buttermilk herb, monterey jack & cheddar, add \$1.....bacon, add \$1	10
Warm Goat Cheese & Spiced Pecan Salad ...field greens with grape tomatoes, sun dried cranberries, garlic croutons & champagne vinaigrette	11
Monterey Salad with Spiced Pecans ...lightly fried chicken on greens with avocado, fresh corn, tomato, crisp tortillas, sun dried cranberries & buttermilk herb	17
Southwest Chicken Salad ...avocado, fresh corn, black beans, mixed greens, jack & cheddar, tomato, buttermilk herb & a smidge of BBQ sauce	19
Sweetwater Roast Chicken Salad ...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese & champagne vinaigrette	19
Short Smoked Grilled Salmon Salad* ...field greens w. champagne vinaigrette, sun dried cranberries, dates & pine nuts....goat cheese, add \$1	26
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	27

SANDWICHES

Smoked BBQ Pulled Pork ...on cole slaw with fries...while it lasts	14
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	17
Grilled Chicken & Havarti Cheese ...with arugula, roasted peppers & mustard mayo on grilled ice box bread with fries	17
Cheddar Cheeseburger* ...CAB®, Tillamook, mustard mayo, ketchup & pickle with fries	18
Hickory BBQ Burger* ...CAB®, Tillamook cheddar, Havarti, hickory BBQ sauce & fries	18
Bacon Cheeseburger* ...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries	19
Jumbo Lump Crab Cake ...with remoulade sauce on brioche & Great American fries	mkt

SIDES

Mashed Potatoes	5	Great American Fries	5
Sweet Potato Fries	6	Roasted Cremini Mushrooms	5
Grilled Broccolini	6	Sauteed Spinach	5
Crispy Brussels Sprouts w. Bacon & Spiced Pecans ...6			

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	8
Mac ‘n Cheese	5	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
Crispy Fish Tacos ...habanero slaw & corn tacos with sweet potato fries	three....19, two....14
Sweetwater Fried Chicken Tenders ...fries, cole slaw & honey mustard dipping sauce	14
Wood Grilled Chicken Breast ...thin green beans & roasted cremini mushrooms on angel hair pasta with brown butter sauce	20
Sauteed Filet Mignon Tips* ...with tequila lime sauce on penne pasta...while it lasts	21
Louisiana Pasta ...with chicken, andouille sausage, tomato, scallions & penne pasta in a spicy creole cream sauce.....add shrimp...\$4.....	21
Short Smoked Salmon Filet* ...marinated and smoked, then hickory grilled...with broccolini, mashed potatoes & dijon cream.....	26

BEEF, RIBS & CHOPS

Berkshire Pork Chop* ...hickory grilled with mashed potatoes & grilled broccolini...while it lasts	12 oz...37
BBQ Baby Back Ribs ...hickory smoked...served with fries & cole slaw	30
Filet Mignon* ...roasted cremini mushrooms & mashed potatoes.....	8 oz...46, 6 oz...39
Drunken Rib Eye Steak* ...5 Star® Reserve...marinated in our Great American Pale Ale...with roasted cremini mushrooms & mashed potatoes.....	46

Substitutions may include a reasonable upcharge.

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

A portion of all dessert sales will be donated to [Teach for America](#).

Key Lime Pie ...with raspberry sauce	8
Warm White Chocolate Bread Pudding ...with vanilla ice cream & caramel.....	9
Deep Dish Apple Pecan Pie ...and vanilla ice cream.....	10
Warm Flourless Chocolate Waffle ...with vanilla ice cream	10

Reservations available at SweetwaterTavern.pub or please phone ahead.
* May contain raw or undercooked ingredients.
Written information is available upon request regarding these items.



Aaron’s Handcrafted Beers

We’re really proud of our fresh, crisp homemade beer brewed on the premises by Kissing Bull Brewing Co., and our brewmeisters, Aaron Emery (boss brewmeister), Jon Blake & Matt Morrison.

Always on Tap...

1. Naked River Light (4.3%):

A classic light lager, golden in color with a smooth finish from 100% German pilsner malted barley. Crisp, balanced & refreshing.

2. Great American Pale Ale (5.8%):

GABF Gold/World Beer Cup Silver/VA Beer Cup Gold Medals...A copper-colored Pale Ale, medium-bodied and balanced with a malty backbone and hoppy finish.

3. Aces High IPA...(7.0%)

A hazy, juicy IPA bursting with a huge citrus/tropical fruit aroma and flavor without all the bitterness

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

- 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, crisp 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 for a fruity/hoppy balance.
- 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 Gold/Silver Medals...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. Kissing Bull Lager...**VA Beer Cup Gold Medal...Golden lager brewed with specialty malts for a toasty but smooth finish.
- 17. Last Chance India Pale Lager...**A lager/IPA/”steam” hybrid. Fruity like an ale, round and clean like a lager.
- 18. Octoberfest Lager...**GABF Silver Medal...Rich and malty balancing toasty, bready notes with a hint of hops.
- 19. Painted Lady Vienna Lager...**VA Beer Cup Bronze Medal...Mild, toasty aroma with elegant hints of caramel & mahogany color.
- 20. Rusty Roadrunner Lager...**VA Beer Cup Gold Medal...Munich Dunkel. Chocolate/caramel balance, garnet color.
- 21. Sidewinder Bock...**World Beer Cup Silver/VA Beer Cup Gold Medals...A full, robust Doppelbock with a smooth, rich finish.
- 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...**GABF Silver, VA Beer Cup Gold Medals...A strong golden ale with a spicy zing & complex finish.
- 42. Crazy Jackass Ale...**4x 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. Malty with banana and clove flavors and a 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...**3x GABF Silver/1x GABF Bronze Medals...Classic, refreshing Belgian Wit brewed with orange peel and coriander.

****House Brewed Root Beer****

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 and easy to take home for \$20. Purchase the growler bottle & have it filled & refilled for only \$15-\$17.

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What’s on tap?