



## Cocktails

<b>Coastal Mojito</b> ...Cruzan Rum, fresh muddled mint & lime.....	10.00	<b>Texas Mule</b> ...Tito's Handmade Vodka, Fever Tree Ginger Beer & fresh muddled lime.....	10.50
<b>Mango Martini</b> ...Malibu Mango Rum, Licor 43 & a splash of pineapple.....	10.25	<b>Sweetwater Sangria</b> .....	10.25
<b>Raspberry Lemon Drop Martini</b> ...Absolut Citron, fresh lemon & raspberries .....	11.00	<b>Classic Margarita</b> ... Sauza Blanco & Gran Gala.....	9.75
<b>Great American Classic Martini</b> ... Gordon's gin or Gordon's vodka.....	8.50	<b>Chili Pineapple Margarita</b> ...Sauza Blanco, Gran Gala & pineapple.....	10.25
Tito's or Absolut.....	10.75	<b>Sweetwater Perfect Margarita</b> ... Hornitos Reposado & Citronge .....	11.00
<b>Espresso Martini</b> ...Tito's Handmade Vodka, Kahlua, Baileys Irish Cream & Espresso .....	11.50	<b>Top Shelf Margaritas</b> ... Cabo Wabo Anejo .....	13.75
<b>Bourbon Smash</b> ...Maker's Mark, fresh muddled lemon & mint.....	13.25	Patron Silver .....	13.75
<b>Old Fashioned</b> ...Maker's Mark, muddled orange, macarated plums & bitters.....	12.75	Patron Anejo.....	14.25

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

## Whites

	6 oz	9 oz	btl
<b>Riesling</b> , Dr. Loosen, 2024, Germany .....	9.75	14	37
<b>Pinot Grigio</b> , Stella, 2024, Umbria.....	7.35	11	27
<b>Pinot Grigio</b> , Attems, 2023, Venezia.....			46
<b>Sauvignon Blanc</b> , Dashwood, 2024, New Zealand .....	8.75	13	33
<b>Sauvignon Blanc</b> , Kim Crawford, 2023, Marlborough.....	10.75	16	42
<b>Sauvignon Blanc</b> , Craggy Range, 2023 Te Muna Road, Marlborough, 94WS .....			54
<b>Chenin Blanc</b> , Dry Creek, 2023, Sonoma.....			42
<b>Rosé</b> , Ferrari Carano, 2024, Sonoma .....	9.75	14	37
<b>Viognier</b> , Horton, 2021, Virginia.....			52
<b>Conundrum</b> , Caymus, 2023, Chardonnay-Sauvignon Blanc, California .....			37
<b>Chardonnay</b> , Waterbrook, 2023, Columbia Valley .....	8.25	12	31
<b>Chardonnay</b> , Chateau Ste. Michelle, 2022, Columbia Valley .....			33
<b>Chardonnay</b> , Kendall Jackson, 2024, California .....	10.25	15	39
<b>Chardonnay</b> , Neyers, 2017, Sonoma, 91WE.....			40
<b>Chardonnay</b> , Chalk Hill, 2024, Sonoma, 93W&S .....			46
<b>Chardonnay</b> , Sonoma-Cutrer, 2024, Russian River Valley.....			46
<b>Chardonnay</b> , Flowers, 2023, Sonoma Coast, 93WE.....			62
<b>Chardonnay</b> , Cakebread, 2021, Napa .....			70

## Reds

<b>Pinot Noir</b> , Matua, 2021, Marlborough.....			33
<b>Pinot Noir</b> , MacMurray Ranch, 2023, Central Coast.....	11.50	17	44
<b>Pinot Noir</b> , Meiomi, 2023, Monterey-Sonoma-Santa Barbara.....			46
<b>Pinot Noir</b> , Niner, 2020, Edna Valley, 92WE.....			52
<b>Pinot Noir</b> , La Crema, 2023, Sonoma, 90WS .....			54
<b>Malbec</b> , Tilia, 2023, Mendoza .....	8.25	12	31
<b>Malbec</b> , Familia Zuccardi, 2023 Series A, Mendoza, 90WE.....			39
<b>Malbec</b> , Don Miguel Gascon, 2023 Reserva, Mendoza.....			42
<b>Merlot</b> , Columbia Crest, 2022, Columbia Valley .....	8.75	13	33
<b>Cotes du Rhone</b> , Chapoutier, 2023 Belleruche, France.....			42
<b>Syrah</b> , Waterbrook, 2022, Columbia Valley .....			33
<b>Shiraz</b> , Yalumba, 2023, Australia.....			39
<b>Red Blend</b> , Orin Swift, 2022 Abstract, California, 91WS .....			59
<b>Chianti Classico</b> , Castello D'Albola, 2023, Tuscany, 90WS.....			39
<b>Zinfandel</b> , Seghesio, 2019, Sonoma, 92WS .....			46
<b>Zinfandel</b> , Federalist, 2021, Central Valley.....			56
<b>Zinfandel-Cabernet-Petite Sirah</b> , The Prisoner, 2022, Napa .....			64
<b>Cabernet Sauvignon</b> , Sterling, 2023, Central Coast.....			29
<b>Cabernet Sauvignon</b> , Pendulum, 2022, Columbia Valley, 90WE .....	10.25	15	39
<b>Cabernet Sauvignon</b> , Firestone, 2020, Paso Robles, 90WE.....			42
<b>Cabernet Sauvignon</b> , Ch. Ste. Michelle, 2022, Columbia Valley, 91WE .....	10.75	16	42
<b>Cabernet Sauvignon</b> , Catena, 2022, Mendoza, 91WA.....			52
<b>Cabernet Sauvignon</b> , Daou Reserve, 2022, Paso Robles, 94WA.....	16	24	62
<b>Cabernet Sauvignon</b> , Raymond, 2022, Napa.....			50
<b>Cabernet Sauvignon</b> , Duckhorn, 2022 Decoy, Sonoma, 93WE.....			50
<b>Cabernet Sauvignon</b> , Girard, 2021, Napa, 93WE .....			62
<b>Cabernet Sauvignon</b> , St. Supery, 2019, Napa, 94WE .....			72
<b>Cabernet Sauvignon</b> , Stonestreet, 2018, Alexander Valley, 94WA.....			76

022526-06

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 & jalapeno jack cheese...served with avocado dipping sauce .....	12
<b>Firecracker Shrimp</b> ...crumb fried & tossed w. thin beans & spicy pepper jelly .....	11
<b>Hot Spinach, Parmesan &amp; Artichoke Dip</b> ...with fresh tortilla chips .....	12
<b>Blue Crab &amp; Shrimp Fritters</b> ...grilled corn salsa & lobster ginger sauce .....	13
<b>Crispy Fried Point Judith Calamari</b> ...with onion straws & lobster ginger sauce .....	17
<b>Crab &amp; Corn Chowder</b> .....	9
<b>Lobster Bisque</b> .....	9
<b>Community Bread Basket</b> ...choice of 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

<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.....	9
<b>Caesar</b> ...hearts of romaine & baby greens with Reggiano parmesan .....	10
<b>Traditional Iceberg Wedge</b> ...blue cheese, bacon, onion & tomatoes.....	10
<b>Chop House Salad</b> ...mixed greens, fresh corn, tomato, scallions & basil tossed with buttermilk herb, monterey jack & cheddar, add \$1.....bacon, add \$1 .....	11
<b>Warm Goat Cheese &amp; Spiced Pecan Salad</b> ...field greens with grape tomatoes, sun dried cranberries, garlic croutons & champagne vinaigrette.....	12
<b>Monterey Salad with Spiced Pecans</b> ...lightly fried chicken on greens with avocado, fresh corn, tomato, crisp tortillas, sun dried cranberries & buttermilk herb.....	18
<b>Southwest Chicken Salad</b> ...avocado, fresh corn, black beans, mixed greens, jack & cheddar, tomato, buttermilk herb & a smidge of BBQ sauce .....	20
<b>Sweetwater Roast Chicken Salad</b> ...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese & champagne vinaigrette.....	20
<b>Short Smoked Grilled Salmon Salad*</b> ...field greens w. champagne vinaigrette, sun dried cranberries, dates & pine nuts...goat cheese, add \$1.....	27
<b>Grilled Tuna &amp; Field Greens Salad*</b> ...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 .....	28

## SANDWICHES

<b>Grilled Chicken &amp; Havarti Cheese</b> ...with mustard mayo & Great American fries.....	18
<b>Veggie Burger</b> ...brown rice, rainbow quinoa, black beans & beets with chipotle mayo served open faced on grilled ice box bread with tomato, havarti, guacamole & fries.....	17
<b>Cheddar Cheeseburger*</b> ...CAB®, Tillamook, mustard mayo, ketchup & pickle with fries .....	19
<b>Hickory BBQ Burger*</b> ...CAB®, Tillamook cheddar, Havarti, hickory BBQ sauce & fries.....	19
<b>Bacon Cheeseburger*</b> ...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries.....	20

## SIDES

<b>Mashed Potatoes</b> .....	6	<b>Roasted Cremini Mushrooms</b> .....	6
<b>Sauteed Spinach</b> .....	6	<b>Grilled Broccolini</b> .....	7
<b>Sweet Potato Fries</b> .....	7	<b>Loaded Baked Potato</b> .....	8
<b>Crispy Brussels Sprouts w. Bacon &amp; Spiced Pecans</b> ...7			

## KIDS UNDER 12

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

<b>Grilled Cheese</b> .....	5	<b>Chicken Fingers</b> .....	6
<b>Cheeseburger</b> .....	6	<b>Grilled Short Smoked Salmon Filet</b> .....	8
<b>Mac 'n Cheese</b> .....	5	<b>Tenderloin Steak</b> ...while it lasts .....	12



## FRESH SEAFOOD, CHICKEN & PASTA

<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>Sweetwater Fried Chicken Tenders</b> ...fries, cole slaw & honey mustard dipping sauce .....	16
<b>Crispy Fish Tacos</b> ...habanero slaw & corn tacos with sweet potato fries .....	20
<b>Wood Grilled Chicken Breast</b> ...thin green beans & roasted cremini mushrooms on angel hair pasta with brown butter sauce .....	20
<b>Roasted Half Young Chicken</b> ...rubbed with spices, smoked & slow roasted with mashed potatoes & brown butter sauce...while it lasts .....	25
<b>Jambalaya Pasta</b> ...sauteed shrimp, chicken, andouille sausage, tomato, scallions & penne pasta in a spicy creole cream sauce .....	26
<b>Short Smoked Salmon Filet*</b> ...marinated and smoked, then hickory grilled.. with broccolini, mashed potatoes & dijon cream .....	30
<b>Crab Cake &amp; Filet Mignon*</b> ...mashed potatoes.....	5 oz filet.....54

## BEEF, RIBS & CHOPS

<b>BBQ Baby Back Ribs</b> ...hickory smoked...served with fries & cole slaw .....	34
<b>Berkshire Pork Chop*</b> ...hickory grilled with mashed potatoes & grilled broccolini...while it lasts.....	12 oz...38
<b>Wood Grilled Filet Mignon*</b> ...roasted cremini mushrooms mashed potatoes & a field greens salad.....	8 oz...53, 6 oz...46
<b>Friday &amp; Saturday only...5 Star® Reserve Prime Rib*</b> ...traditional or blackened...while it lasts... mashed potatoes & a field greens salad...homemade horseradish on request.....	16 oz...51, 12 oz...44
<b>Drunken Rib Eye Steak*</b> ...5 Star® Reserve...marinated in our Great American Pale Ale...with roasted cremini mushrooms, loaded baked potato & a field greens salad.....	54

Substitutions may include a reasonable upcharge.

<b>RARE</b>	<b>MED. RARE</b>	<b>MEDIUM</b>	<b>MED. WELL</b>	<b>WELL DONE</b>
COOL RED	WARM RED	HOT RED	HOT PINK	ORDER
CENTER	CENTER	CENTER	CENTER	CHICKEN

## DESSERTS

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

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

Our servers work as a team to guarantee the best service around.  
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) and Jon Blake.

### 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\*\***

### BEER TO GO

A variety of our award winning beers are available in 4-packs for \$15. Ask your server for details!



What's on tap?