SWEETWATER TAVERN

Cocktails

Coastal Mojito...Cruzan Rum, fresh muddled mint & lime 10.00

Mango Martini...Malibu Mango Rum, Licor 43 & a splash of pineapple 10.25

Raspberry Lemon Drop Martini...Absolut Citron, fresh lemon & raspberries 11.00

Espresso Martini...Tito's Handmade Vodka, Kahlua, Baileys Irish Cream & espresso 11.50

Bourbon Smash...Maker's Mark, fresh muddled lemon & mint 13.25

Old Fashioned...Maker's Mark, muddled orange, macerated plums & bitters 12.75

Texas Mule...Tito's Vodka, Fever Tree Ginger Beer & fresh muddled lime 10.50

Sweetwater Sangria 10.25

Great American Classic Martini...
Gordon's Gin or Gordon's Vodka 8.50
Tito's Vodka or Absolut Vodka 10.75

French 75...Prosecco, Tanqueray Gin & fresh lemon 12.00

Classic Margarita...
Sauza Blanco & Gran Gala 9.75

Sweetwater Perfect Margarita...
Hornitos Reposado & Citronge 11.00

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

Whites

	6 oz	9 oz	btl
Prosecco, Zardetto, NV, Italy	9.75	-	37
Riesling, Dr. Loosen, 2025, Germany	9.75	14	37
Pinot Grigio, Stella, 2025, Umbria	7.35	11	27
Pinot Grigio, Attems, 2025, Italy, 91JS			44
Sauvignon Blanc, Dashwood, 2024, New Zealand, 90JS	8.75	13	33
Sauvignon Blanc, Kim Crawford, 2025, Marlborough, 90JS	10.75	16	42
Chenin Blanc, Dry Creek Vineyards, 2023, California, 91WS			42
Conundrum, Caymus, 2023, California			37
Rosé, Chateau Montaud, 2025, Cotes de Provence			42
Viognier, Horton, 2021, Virginia			52
Chardonnay, Waterbrook, 2024, Columbia Valley	8.25	12	31
Chardonnay, Kendall Jackson, 2024, California, 90WE	10.25	15	39
Chardonnay, Landmark, 2021 Overlook, Sonoma, 92WE			46
Chardonnay, Ferrari-Carano, 2023, Alexander Valley, 90WE			46
Chardonnay, Sonoma-Cutrer, 2024, Russian River Valley			46
Chardonnay, Flowers, 2023, Sonoma Coast, 93WE			60
Chardonnay, Cakebread, 2023, Napa, 90WS			70

Reds

Pinot Noir, MacMurray Ranch, 2023, Central Coast	11.50	17	44
Pinot Noir, Meiomi, 2023, Monterey-Sonoma-Santa Barbara			46
Pinot Noir, La Crema, 2023, Sonoma, 90WE			54
Pinot Noir, Niner, 2023, Edna Valley, 94WE			56
Pinot Noir, Tolosa, 2024 Heritage, Edna Valley, 91WE			57
Malbec, Alamos, 2024, Mendoza, 90WA	8.25	12	31
Malbec, Don Miguel Gascon, 2022 Reserva, Mendoza			50
Merlot, Columbia Crest, 2024, Columbia Valley	8.75	13	33
Cotes du Rhone, Chapoutier, 2023 Belleruche, France			39
Syrah, Waterbrook, 2022, Columbia Valley			33
Shiraz, Yalumba, 2023 Y Series, Australia, 90JS			39
Red Blend, Orin Swift, 2023 Abstract, California, 92WE			59
Chianti Classico, Castello D'Albola, 2024, Tuscany, 92JS			39
Zinfandel, Seghesio, 2023, Sonoma, 93WS			48
Zinfandel, St. Francis, 2021, Sonoma, 90WS			52
Zinfandel-Cabernet-Petite Sirah, The Prisoner, 2022, Napa			62
Cabernet Sauvignon, Sterling, 2023, Central Coast			29
Cabernet Sauvignon, Pendulum, 2022, Columbia Valley, 90WE	10.25	15	39
Cabernet Sauvignon, Chateau Ste. Michelle, 2022, Columbia Valley, 91WE	10.75	16	42
Cabernet Sauvignon, Raymond, 2023, Napa			50
Cabernet Sauvignon, Duckhorn, 2022 Decoy, Sonoma, 93WE			50
Cabernet Sauvignon, Catena, 2021, Mendoza, 91WA			52
Cabernet Sauvignon, Oberon, 2023, Napa, 92WE			54
Cabernet Sauvignon, Daou Reserve, 2022, Paso Robles, 94WA			62
Cabernet Sauvignon, Caymus, 2022, California			64
Cabernet Sauvignon, St. Supery, 2022, Napa, 94WE			72
Cabernet Sauvignon, Stonestreet, 2019, Alexander Valley, 94WA			76

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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), James Suckling (JS)

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

Firecracker Shrimp...crumb fried & tossed with thin beans & spicy pepper jelly..... 11

Tex Mex Eggrolls...filled with smoked chicken, corn, black beans, onions, peppers & jalapeno jack cheese...served with avocado dipping sauce..... 12

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..... 9

Lobster Bisque..... 9

Community Bread Basket...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

Field Greens...grape tomatoes, sun dried cranberries, dates, pine nuts, garlic croutons & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add $1..... 9

Caesar...hearts of romaine & baby greens with Reggiano parmesan..... 10

Chop House Salad...mixed greens, fresh corn, tomato, scallions & basil tossed with buttermilk herb.....monterey jack & cheddar, add $1.....bacon, add $1..... 11

Warm Goat Cheese & Spiced Pecan Salad...field greens with grape tomatoes, sun dried cranberries, garlic croutons & champagne vinaigrette..... 12

Monterey Salad with Spiced Pecans...lightly fried chicken on greens with avocado, fresh corn, tomato, crisp tortillas, sun dried cranberries & buttermilk herb..... 18

Southwest Chicken Salad...avocado, fresh corn, black beans, mixed greens, jack & cheddar, tomato, tortilla strips, buttermilk herb & a smidge of BBQ sauce.....20

Sweetwater Roast Chicken Salad...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese & champagne vinaigrette.....20

Short Smoked Grilled Salmon Salad*...field greens w. champagne vinaigrette, sun dried cranberries, dates & pine nuts...goat cheese, add $1.....27

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.....28

Sandwiches

Smoked BBQ Pulled Pork...on cole slaw with fries...while it lasts..... 14

Grilled Chicken & Havarti Cheese...with arugula, roasted peppers & mustard mayo on grilled ice box bread with fries..... 18

Cheddar Cheeseburger*...CAB®, Tillamook, mustard mayo, ketchup, pickle & fries..... 19

Hickory BBQ Burger*...CAB®, Tillamook cheddar, Havarti, hickory BBQ sauce & fries..... 19

Bacon Cheeseburger*...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries.....20

Jumbo Lump Crab Cake...with remoulade sauce on brioche & Great American fries..... mkt

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
Chicken Fingers..... 6
Grilled Short Smoked Salmon..... 8
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 14

Wood Grilled Chicken Breast...thin green beans & roasted cremini mushrooms
on angel hair pasta with brown butter sauce 21

Louisiana Pasta...with chicken, andouille sausage, tomato, scallions &
penne pasta in a spicy creole cream sauce.....add shrimp...$4 22

Sauteed Filet Mignon Tips*...in tequila lime sauce on penne pasta...while it lasts..... 23

Short Smoked Salmon Filet*...marinated and smoked, then hickory grilled...
with broccolini, mashed potatoes & dijon cream..... 27

Beef, Ribs & Chops

BBQ Baby Back Ribs...hickory smoked...served with fries & cole slaw..... 32

Berkshire Pork Chop*...hickory grilled with mashed potatoes
& grilled broccolini...while it lasts..... 12 oz...37

Filet Mignon*...roasted cremini mushrooms & mashed potatoes..... 8 oz...49, 6 oz...42

Aged 5 Star® Reserve Rib Eye Steak*...roasted cremini mushrooms & mashed potatoes 48

Drunken Rib Eye Steak*...5 Star® Reserve...marinated in our Great American Pale Ale...
with roasted cremini mushrooms & mashed potatoes 48

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..... 6
Mashed Potatoes..... 6
Sauteed Spinach..... 6
Great American Fries..... 6
Sweet Potato Fries..... 7
Grilled Broccolini..... 7

Desserts

A portion of all dessert sales will be donated to Youth for Tomorrow.

Key Lime Pie...with raspberry sauce 9

Warm White Chocolate Bread Pudding...with vanilla ice cream & caramel..... 10

Deep Dish Apple Pecan Pie...and vanilla ice cream..... 10

Warm Flourless Chocolate Waffle...with vanilla ice cream 10

120225-11L

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.

SWEETWATER TAVERN

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 brewmeister, Jackson Galvin.

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 & 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 & 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...5x 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 & 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.

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

BEER TO GO

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

What's on tap?