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 & Combier D'Orange 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, 2024, Germany	9.75	14	37
Pinot Grigio, Stella, 2025, Umbria	7.35	11	27
Pinot Grigio, Attems, 2025, Venezia, 91JS			44
Sauvignon Blanc, Dashwood, 2024, New Zealand, 90JS	8.75	13	33
Sauvignon Blanc, Kim Crawford, 2025, Marlborough, 90JS	10.75	16	42
Sauvignon Blanc, Craggy Range, 2023 Te Muna Road, Marlborough, 94WS			54
Chenin Blanc, Dry Creek, 2023, Sonoma, 91WS			42
Rosé, Ferrari Carano, 2025, Sonoma	9.75	14	37
Viognier, Horton, 2021, Virginia			52
Conundrum, Caymus, 2025, Chardonnay-Sauvignon Blanc, California			37
Chardonnay, Waterbrook, 2024, Columbia Valley	8.25	12	31
Chardonnay, Chateau Ste. Michelle, 2022, Columbia Valley			33
Chardonnay, Kendall Jackson, 2024, California, 90WE	10.25	15	39
Chardonnay, Chalk Hill, 2024, Sonoma, 93W&S			46
Chardonnay, Sonoma-Cutrer, 2024, Russian River Valley			46
Chardonnay, Flowers, 2023, Sonoma Coast, 93WE			60
Chardonnay, Cakebread, 2023, Napa			70

Reds

Pinot Noir, Matua, 2023, Marlborough			33
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, 90WS			54
Pinot Noir, Niner, 2022, Edna Valley, 92WE			56
Malbec, Tilia, 2025, Mendoza	8.25	12	31
Malbec, Familia Zuccardi, 2024 Series A, Mendoza, 92JS			42
Malbec, Don Miguel Gascon, 2023 Reserva, Mendoza			50
Merlot, Columbia Crest, 2024, Columbia Valley	8.75	13	33
Cotes du Rhone, Chapoutier, 2023 Belleruche, France			42
Syrah, Waterbrook, 2022, Columbia Valley			33
Shiraz, Yalumba, 2023, Australia			39
Red Blend, Orin Swift, 2024 Abstract, California, 93JS			59
Chianti Classico, Castello d'Albola, 2024, Tuscany, 92JS			39
Zinfandel, Seghesio, 2019, Sonoma, 92WS			48
Zinfandel, Federalist, 2021, Central Valley			54
Zinfandel-Cabernet-Petite Sirah, The Prisoner, 2022, Napa			62
Cabernet Sauvignon, Sterling, 2023, Central Coast			29
Cabernet Sauvignon, Pendulum, 2023, Columbia Valley	10.25	15	39
Cabernet Sauvignon, Firestone, 2022, Paso Robles, 91JS			42
Cabernet Sauvignon, Ch. Ste. Michelle, 2022, Columbia Valley, 91WE	10.75	16	42
Cabernet Sauvignon, Raymond, 2022, Napa			50
Cabernet Sauvignon, Duckhorn, 2022 Decoy, Sonoma, 93WE			50
Cabernet Sauvignon, Catena, 2022, Mendoza, 91WA			52
Cabernet Sauvignon, Daou Reserve, 2022, Paso Robles, 94WA	16	24	62
Cabernet Sauvignon, Girard, 2021, Napa, 93WE			62
Cabernet Sauvignon, Caymus, 2022, California			64
Cabernet Sauvignon, St. Supery, 2019, 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 Monterey 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

Traditional Iceberg Wedge...blue cheese, bacon, onion & tomatoes.....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, Monterey Jack & cheddar, tomato, 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 with 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

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 mustard mayo & Great American fries.....18

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

SIDES

Mashed Potatoes.....6

Sauteed Spinach.....6

Sweet Potato Fries.....7

Roasted Cremini Mushrooms.....6

Grilled Broccolini.....7

Loaded Baked Potato.....8

Crispy Brussels Sprouts w. Bacon & Spiced Pecans...7

KIDS UNDER 12

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

Grilled Cheese.....5

Cheeseburger.....6

Mac 'n Cheese.....5

Chicken Fingers.....6

Grilled Short Smoked Salmon Filet.....8

Tenderloin Steak...while it lasts.....12

FRESH SEAFOOD, CHICKEN & PASTA

Hickory Grilled Fresh Fish*...the best available, hand filleted in house daily .....mkt

Sautéed Jumbo Lump Crab Cakes...with remoulade sauce, fries & cole slaw .....mkt

Sweetwater Fried Chicken Tenders...fries, cole slaw & honey mustard dipping sauce 16

Crispy Fish Tacos...habanero slaw & corn tacos with sweet potato fries 20

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

Roasted Half Young Chicken...rubbed with spices, smoked
& slow roasted with mashed potatoes & brown butter sauce...while it lasts.....25

Jambalaya Pasta...sautéed shrimp, chicken, andouille sausage, tomato,
scallions & penne pasta in a spicy Creole cream sauce.....26

Short Smoked Salmon Filet*...marinated and smoked, then hickory grilled...
with broccolini, mashed potatoes & Dijon cream.....30

Crab Cake & Filet Mignon*...mashed potatoes..... 5 oz filet.....54

BEEF, RIBS & CHOPS

BBQ Baby Back Ribs...hickory smoked...served with fries & cole slaw.....34

Berkshire Pork Chop*...hickory grilled with mashed potatoes &
grilled broccolini...while it lasts..... 12 oz...38

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...51, 12 oz...44

Wood Grilled Filet Mignon*...roasted cremini mushrooms
mashed potatoes & a field greens salad..... 8 oz...53, 6 oz...46

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.....54

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

A portion of all dessert sales will be donated to Teach for America.

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

Our servers work as a team to guarantee the best service around.
Reservations available at SweetwaterTavern.pub or please phone ahead.
* This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Written information is available upon request regarding these items.

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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 boss brewmeister, Aaron Emery.

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?