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for more information, visit swigdallas.com
also look for us on Facebook

HOURS:

Mon-Thurs 4pm-2am
Fri-Sun 11am-2am
Happy Hour Mon-Fri 4-7pm

KITCHEN:

Sun-Thurs until 11pm
Fri & Sat until midnight

THE GIN MILL

a "speakeasy" located behind SWIG

HOURS:

Thurs-Sat 7pm-2am

*inquire about booking large and/or private parties here,
more info at ginmilldallas.com

18% gratuity is included for parties of 6 or more
- please no persons under 21 after 7pm -

*this menu is not available during Sunday Brunch 11am-3pm

Apps

- **Vodka Shrimp** Four fresh jumbo battered shrimp, green bean fries, lemon caper aioli / 9.
- **Jimmy's (local) Meatballs** With house made crushed tomato marinara / 8.
- **Steamed Pork Belly Buns** Two Chinese steamed buns, grilled sliced pork belly, house made cucumber pickles, scallions, hoisin sauce, Sriracha on the side / 7.5
- **Slow Roasted Niman Ranch Pork Sliders** On brioche rolls, house made pickles, Amish slaw, Texas BBQ sauce / plate of four 9. half order 5.
- **Crispy Calamari** With lemon caper aioli & crushed tomato marinara / 8.5
- **Mad Mussels** P.E.I. mussels, crispy Texas pecan smoked bacon, bacon dashi, fresh chillies, grilled baguette for soppin' / small 8. large 14.
- **Battered Mushrooms** With horseradish cream sauce / small 5. large 8.
- **Battered Onion Rings** With choice of sauce / small 5. large 8.
- **House Made Fries** With choice of three sauces / small 4. large 7.
- **Truffle Salt Fries** / small 5. large 8.

saucers: Smoky Onion Ranch, Lemon & Caper Aioli, Horseradish Cream, Mustard Seed Sauce, Bacon & Caramelized Shallot, Crushed Tomato Marinara

Salads

- **Simple Salad** Organic select greens, grape tomatoes, red onions, cucumbers / 6.
- **SWIG Salad** Organic select greens, house made croutons, shaved onion, crispy Texas pecan smoked bacon, chopped egg, creamy split blue cheese dressing / 8.
- **Caesar** Romaine hearts, house made creamy roasted garlic dressing, white anchovy fillet, house made crouton / 8.
- **Sunni Salad** Arugula, grape tomatoes, avocado, shaved asiago, toasted pine nuts, house made lemon vinaigrette / 8. *add grilled chicken breast +4. *add grilled shrimp +5.

house made dressings: Smoky Onion Ranch, Split Blue Cheese, Creamy Roasted Garlic, Lemon Vinaigrette, White Balsamic Vinaigrette

Cheese & Meats

Ask your server about additional selections.

combine any 3 items / 14. each additional item +4.

Cheese:

- Belletoile Triple Cream - cow's milk (France)
- Iberico Curado - semi hard, mixed milk (Spain)
- Sartori BellaVitano Espresso - award winning, firm, cow's milk (Wisconsin)
- Tintern - matured cheddar with chive & shallot, cow's milk (Wales)
- Marieke Gouda - firm, raw cow's milk (Wisconsin)
- Purple Haze - goat's milk with fennel pollen & lavender (California)
- Indiana Artisan - goat's milk wrapped in chestnut leaves & soaked in bourbon
- Roaring 40s Blue - (Tasmania)
- Red Dragon Cheddar - Welsh brown ale & mustard seeds, firm, cow's milk (Wales)

Meats:

- Olli Salami Calabrese, spicy (Italy) - Bresaola (Italy)
- Sopressata (Italy) - Prosciutto (Italy) - House Made Paté
- *with house made pickles, fruit, crackers, baguette, mustard seed sauce

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Flatbreads

- **Sopressata**
Salami sopressata, fresh oregano, crushed tomato marinara, fresh mozzarella / 11.
- **The Wild Boar**
Jimmy's (local) wild boar sausage, caramelized onion, split blue cheese, torn basil / 12.
- **Funghi**
Wild mushrooms sautéed in garlic butter, brie, fresh thyme / 10.
- **Charred Tomato**
Charred oven roasted tomatoes, arugula, olive oil, balsamic reduction, fresh mozzarella / 9.
- **Build your own** choose any 3 items / 10. (addtl items +2. / *meats +3.)
Sautéed Wild Mushrooms / Caramelized Onions / Kalamata Olives / Artichoke Hearts
Crushed Tomato Marinara / Charred Tomatoes / Fresh Basil / Baby Spinach / Jalapeños
Split Blue Cheese / Goat Cheese / Fresh Mozzarella / *Sopressata / *Canadian Bacon
*Jimmy's (local) Italian Sausage / *Jimmy's (local) Wild Boar Sausage

Sandwiches & Burgers

Served with house made fries, salad or daily soup - ask your server.

- **Banh Mi**
Slow roasted Niman Ranch pork, house made paté, rooster mayo, house made pickled veggies, cilantro, on toasted baguette / 9.
- **Meatball Sandwich**
Jimmy's (local) meatballs, crushed tomato sauce, provolone cheese, fried peppers / 9.
- **Grilled Chicken Sandwich**
Locally farmed grilled chicken breast, lettuce, tomato, red onion, swiss or cheddar, crispy Texas pecan smoked bacon, on brioche or wheat roll / 9.
- **The Vegetarian**
Fried zucchini, fresh mozzarella, arugula, sliced tomatoes, balsamic reduction, lemon caper aioli, on toasted ciabatta roll / 9.
- **Traditional Hamburger**
Grilled sirloin burger, lettuce, tomato, red onion, swiss or cheddar, on brioche or wheat roll / 10.
- **SWIG Burger**
Grilled sirloin burger, smoky bacon & onion compote, gruyere & blue cheese, on brioche or wheat roll / 12.

Mains

- **Bar Steak**
Grilled flat iron steak, house made fries with scallion ginger sauce or smoky bacon & onion compote / 15.
- **Fish & Chips**
Vodka tempura cod, house made fries, house made tartar sauce / 13.

Sweets

- **Booker's Bourbon Brownies** / 4.5
- **Harry's Frozen Custard** / 2.

Draught Beer

Blanche de Bruxelles (4.5%) Belgium / white beer with coriander & orange	14oz	5.50
Duvel Single Fermentation (6.8%) Belgium / Belgian Pale Ale, yeast & spice	14oz	6.00
Estrella Damm (4.6%) Spain / refreshing pale lager	16oz	5.50
Franconia Wheat (5%) TX / wheat with banana & citrus	16oz	5.50
Franziskaner Dunkel (5%) Germany / banana, clove & spice	16oz	5.50
Guinness Stout (4.1%) Ireland / dry, Irish stout	20oz	6.00
Real Ale Firemans 4 (5.1%) TX / refreshing blonde ale	16oz	5.50
Smithwick's (4.5%) Ireland / Irish Red Ale, roasted malt & caramel	20oz	6.00
St. Arnold Elissa IPA (6.6%) TX / caramel malt, piney hops & citrus	16oz	5.50
Stella Artois (5.2%) Belgium / full flavored lager	18oz	6.00
Stone Ruination IPA (7.7%) CA / hoppy bitterness with grapefruit & mango	16oz	6.00
Crispin Cider (5%) MN / fruit forward hard apple cider	16oz	5.50

FEATURED DRAUGHTS - - - please ask your server

Combinations

Half & Half / Stella Artois & Guinness	16oz	5.50
Blacksmith / Smithwick's & Guinness	16oz	5.50
Blanco y Negro / Firemans 4 & Guinness	16oz	5.50
Taxi Cab / Stella Artois & Crispin Cider	16oz	6.00
Black Velvet / Crispin Cider & Guinness	16oz	5.50
Barcelona / Estrella Damm & Crispin Cider	16oz	6.00

Bottled Beer

Cider

Ace Pear Cider (5%) CA / sweet & crisp	12oz	5.00
Strongbow (5%) England / classic apple, hint of acidity	16oz	6.00
Woodchuck Granny Smith (5%) VT / tangy & tart	12oz	4.50
Woodchuck Dark & Dry (5%) VT / caramelized sugar & apples	12oz	4.50

Belgium

Chimay Blue Grand Reserve (9%) / Trappist ale, roasted malt	12oz	9.00
Chimay Red (7%) / Trappist ale, light, fruity flavor	12oz	9.00
Delirium Tremens (8.5%) / strong pale ale	12oz	9.00
Duvel (8.5%) / ale, mellow malt flavor	12oz	9.00
Hoegaarden (4.9%) / Belgian white ale	12oz	5.00
Lindemans Framboise (2.5%) / Raspberry Lambic	12oz	11.00
Maredsous Brun Ale (8%) / sweet abbey dubbel with floral notes	12oz	8.00
Orval (6.9%) / Trappist ale, aromatic & dry	12oz	9.00
Tripel Karmeliet (8.4%) / floral & spicy	12oz	10.00

Holland

Amstel Light (4%) / Amsterdam lager	12oz	4.50
Heineken (5%) / Amsterdam lager	12oz	4.50
Heineken Light (3.3%) / light Amsterdam lager	12oz	4.50

Canada

La Fin du Monde (9%) / complex Belgian style tripel	12oz	7.00
Maudite (8%) / caramel & spice, dark ale	12oz	7.00
Trois Pistoles (9%) / wild fruit with port aftertaste	12oz	7.00

Domestic Beer

Bud Light, Budweiser, Coors, Coors Light, Miller High Life, Miller Light, Michelob Ultra	12oz	4.00
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Bottled Beer

Craft American Beer

Anchor Steam (4.9%) CA / amber steam beer, aromatic	12oz	5.00
Anchor Liberty Ale (6%) CA / American pale ale	12oz	5.00
Avery IPA (6.5%) CO / citrus & hoppy IPA	12oz	5.00
Blue Moon (5.4%) CO / Belgian style white ale	12oz	5.00
Breckenridge Avalanche (5.4%) CO / amber ale, malt bitterness, hint of caramel	12oz	5.00
Breckenridge Lucky U IPA (6.2%) CO / malty, moderately bitter IPA	12oz	5.00
Breckenridge Vanilla Porter (4.7%) CO / roasted chocolate & vanilla	12oz	5.00
Brooklyn Lager (5.2%) NY / complex & refreshing golden lager	12oz	6.00
*Dogfish Head 90 min IPA (9%) DE / big hops, citrus flavors	12oz	6.00
*Flying Dog Double Dog (11.5%) MD / malty, citrusy & hop finish	12oz	6.00
Green Flash West Coast IPA (7.3%) CA / bold & lingering hops	12oz	6.00
Harpoon Leviathan IPA (10%) MA / aggressively hopped	12oz	6.00
Left Hand Milk Stout (5.2%) CO / roasted malts & coffee	12oz	5.00
Magic Hat #9 (5.1%) VT / crystal ale, dry & crisp	12oz	5.00
New Belgium Fat Tire (5.2%) CO / toasted malt & hops	12oz	5.00
New Belgium 1554 Black (5.6%) CO / very malt forward with coffee flavors	12oz	5.00
New Belgium Ranger IPA (6.5%) CO / citrusy, floral & fruity hops	12oz	5.00
North Coast Brother Thelonius (9.3%) CA / dark strong abbey style ale	12oz	8.00
North Coast Prantster (7.6%) CA / Belgian style golden ale, floral, fruity	12oz	6.00
Ommegang Hennepin (7.7%) NY / gingersnap, citrusy Belgian style Saison	12oz	7.00
Oskar Blues Dale's Pale Ale (6.5%) CO / hefty malt & hops	12oz	5.00
OB Mama's Little Yella Pils (5.3%) CO / refreshing Czech style pilsner	12oz	5.00
Pyramid Apricot Ale (5.1%) CA / unfiltered wheat with apricot	12oz	5.00
Real Ale Brewhouse Brown (5.4%) TX / dark ale, roasted malt, hint of choc	12oz	5.00
Real Ale Full Moon (5.4%) TX / amber ale, sweet, assertive hops	12oz	5.00
Rhar Buffalo Butt (4.5%) TX / caramel malt & toffee, earthy hop finish	12oz	5.00
Rhar Stormcloud IPA (6%) TX / medium hops with a malty balance	12oz	5.00
Rogue Mocha Porter (5.3%) OR / coffee & dark chocolate	12oz	5.00
Sam Adams Imperial Stout (9.2%) MA / coffee, hoppy bitterness	12oz	5.00
Sam Adams Boston Lager (4.9%) MA / sweet malt & floral hops	12oz	5.00
Sierra Nevada Pale Ale (5.6%) CA / malty, orange blossom notes	12oz	5.00
Spoetzl Shiner Bock (4.4%) TX / amber colored bock	12oz	5.00
St. Arnold Lawnmower (4.9%) TX / German style Kolsch, fruit & citrus hops	12oz	5.00
Stone Oaked Arrogant Bastard Ale (7.2%) CA / earthy, caramel notes, hop bite	12oz	6.00
Victory Golden Monkey (9.5%) PA / golden Belgian style ale, light body	12oz	5.00
Victory Hop Devil (6.7%) PA / powerful hops, smooth finish	12oz	5.00

England

Fuller's ESB (5.5%) / nutty aroma & broad flavor	12oz	4.50
Fuller's London Pride (4.7%) / rich, malty & satisfying	12oz	4.50
Newcastle Brown Ale (4.7%) / English brown ale	12oz	4.50
Sam Smith Nut Brown Ale (5%) / mild nutty brown ale	18oz	6.50
Sam Smith Oatmeal Stout (5%) / smooth medium stout	18oz	6.50
St. Peter's Organic Ale (4.5%) / traditional English ale	18oz	6.50
Young's Double Chocolate Stout (5%) / sweet, smooth stout	18oz	6.00

*when available

Bottled Beer

Germany

Aventinus (7.2%) / wheat Doppelbock	16oz	7.00
Bitburger Premium Pils (4.8%) / bready malt with crisp hop finish	12oz	5.00
Julius Echter (4.9%) / hefeweizen with fruity notes	16oz	6.00
Krombacher Dark (4.3%) / roasted malt with dry finish	12oz	5.00
Krombacher Weizen (N.A.) / wheat, non-alcoholic	12oz	5.00
Weihenstephan Kristal-Weiss (5.4%) / clear filtered wheat beer	16oz	6.00
Weihenstephan Dunkel (5.3%) / malty & mellow dark wheat beer	16oz	6.00

Mexico

Corona (4.5%) / pale lager	12oz	4.50
Corona Light (4.1%) / light lager	12oz	4.50
Dos XX Lager (4.45%) / refreshing golden pilsner	12oz	4.50
Modelo Especial (6%) / Vienna style lager	12oz	4.50
Negra Modelo (6%) / dark, smooth pilsner, lager	12oz	4.50
Pacifico (4.5%) / pale, crisp lager	12oz	4.50
Tecate (4.5%) / premium style lager	12oz	4.50

Misc.

Birra Moretti (4.6%) / European pale lager	12oz	4.50
Carlsberg (4.6%) Denmark / German style pilsner	12oz	4.50
Kronenbourg (4.7%) France / lager, aromatic Alsace hops	12oz	4.50
Peroni (5.1%) Italy / crisp European pale lager	12oz	4.50
Quilmes (4.9%) Argentina / South American lager	12oz	4.50

Specialty Spirits

Gin

CITADELLE / France	88 proof	7.00
blend of 19 botanicals layered with licorice, cassia & nutmeg		
DEATH'S DOOR / Wisconsin	94 proof	8.50
organically produced, juniper, coriander, fennel & red wheat		
HAYMAN'S OLD TOM / London, England	80 proof	8.00
heavy juniper, cardamom, angelica & citrus		
HENDRICK'S / Scotland	88 proof	9.00
non-traditional addition of Bulgarian rose & mash of cucumber		
PLYMOUTH / Plymouth, England	82.4 proof	7.50
one of Winston Churchill's favorites with coriander, juniper & citrus		
ROGUE SPRUCE / Oregon	90 proof	10.00
spruce, cucumber & orange peel		
WHITLEY NEILL / London, England	84 proof	7.00
baobab fruit & gooseberries with lots of spice & citrus		

Tequila

DON JULIO 1942 AÑEJO	80 proof	20.00
warm oak, cinnamon & brown sugar with peppery finish		
EL ESPOLON SILVER	80 proof	7.00
clean & crisp, earthiness with citrus & smoke		
MILAGRO SBR SILVER	80 proof	12.00
aged in French oak barrels with notes of citrus		
MILAGRO SBR AÑEJO	80 proof	18.00
agave roasted in volcanic clay ovens, then aged 3 years, sweet & smooth		
PARTIDA REPOSADO	80 proof	9.00
agave aged 10 years, with flavors of oak, pepper & a hint of fruit		

Rum

APPLETON RESERVE / Jamaica	80 proof	7.50
spice with citrus & brown sugar		
GOSLING'S BLACK SEAL / Bermuda	80 proof	7.00
molasses & herbs		
MOUNT GAY ECLIPSE / Barbados	80 proof	7.00
aged in Jim Beam barrels		
ORONOCO / Brazil	80 proof	9.00
vanilla, caramel & cinnamon		
RON ZACAPA CENTENARIO / Guatemala, aged up to 23 years	80 proof	10.00
aged at 8000 feet with hints of hazelnut & caramel		
10 CANE / Trinidad	80 proof	8.00
honey, citrus & slight oak flavor		

Irish Whiskey

JAMESON 1780, 12 YEAR / Dublin	80 proof	9.00
an aged pot still whiskey with toasted barley & spice		
JAMESON GOLD RESERVE / Dublin	80 proof	12.00
creaminess & honey sweetness come together to create a taste sensation of spicy character		
RED BREAST, 12 YEAR / Dublin	80 proof	8.00
a pure pot still whiskey produced at Midleton, malty sweetness & floral notes		
RED BREAST, 15 YEAR / Dublin	92 proof	11.00
single-pure pot still Irish whiskey with bold oaky spice & toffee notes		
MIDLETON VERY RARE / Dublin	80 proof	20.00
an elegant, impeccably balanced drinkable whiskey		

Scotch Whiskey

BALVENIE DOUBLEWOOD / 12 year	Speyside	9.00
matured in bourbon casks, then transferred into sherry oak after 10 years,		
mellow with taste of sherry & a long warming finish		
GLENLIVET NADURRA / 16 year	Highland-Speyside	10.00
smooth, dry, light but firm maltiness, slight earthiness		
GLENMORANGIE NECTAR D'OR / 12 year	Highland	10.00
extra matured in Sauternes barrels (a French dessert wine) with melting creaminess of lemon tart,		
toasted almonds & drizzling of honey		
LAGAVULIN / 16 year	Islay	12.00
big, immensely sophisticated whiskey, sherry character, powerful peaty & salty finish		
LAPHROAIG / 10 year	Islay	9.00
full of character with a distinctively oily body		
MACALLAN / 12 year	Speyside	9.00
hints of sweet cream & vanilla, aged in sherry casks from Spain		
MACALLAN / 18 year	Speyside	18.00
a classic Speyside whiskey with the classic sherry aging & consistency of Macallan		
OBAN / 14 year	Highland	10.00
rich & smooth body, dry & smoky on the palate with an aromatic & smooth finish		

Bourbon

BOOKERS, aged 6-8 years	121-130 proof	10.00
intense oak & charcoal flavors		
BLANTON'S	93 proof	12.00
bouquet of leather, charcoal & toffee		
BULLEIT	90 proof	8.00
deep rye with hints of caramel, vanilla & ginger		
BULLEIT RYE	90 proof	9.00
95% rye, spicy & sweet, nutmeg, cinnamon, vanilla		
MAKER'S 46	94 proof	10.00
cinnamon, maple, caramel & oak		
KNOB CREEK SINGLE BARREL, aged 9 years	120 proof	8.00
warm on the palate with corn, cardamom & vanilla		

SWIG Wines

WHITE . . .

Borgo Pinot Grigio / Italy Floral, fruity aromas, bright & citrusy with a clean, crisp finish	glass 8. bottle 30.
William Hill Chardonnay / California Aromas of creamy vanilla, honeysuckle, white peach & pear	glass 8. bottle 30.
Catalpa Chardonnay / Argentina Aromas of white apples, pineapple, oak-aged, honey	glass 10. bottle 38.
Times Ten Cellars Sauvignon Blanc / Texas (California grapes) Lake County, fresh, bright & clean	glass 8. bottle 30.

RED . . .

Padrillos Malbec / Argentina Ripe, concentrated dark fruit aromas with hints of chocolate, black cherry & red currant fruit flavors, with notes of sweet spices, soft, supple tannins & balanced bright acidity	glass 9. bottle 34.
R Collection Cabernet Sauvignon / California, Napa Valley Aromas of plum, rhubarb, cassis, pepper & smoke with a hint of vanilla	glass 9. bottle 34.
Mercer Cabernet Sauvignon / Columbia Valley, WA Cassis & toasted oak mingle with ripe cherry & cocoa in the nose & continue on the palate with additional complexities of forest floor, sweet earth & spice revealed with air	glass 14. bottle 54.
Senda 66 Tempranillo / Spain (Castilla Y León) Rich plum flavor, mouth coating tannins, with a hint of mocha & a rich yet smooth finish	glass 9. bottle 34.
Poppy Pinot Noir / California Vibrant, pure fruit on the nose & palate, with hints of spice	glass 9. bottle 34.

BUBBLY . . .

Lamarca Prosecco NV / Italy Green apple, touch of fresh basil with ripe peach & nectarine	glass 8. bottle 30.
Segura Viudas Brut Reserva / Spain Honeyed apple & red-apple skin, fragrant & clean, lasts on fruit, a rich style with balance	glass 8. bottle 30.

*Please see your server for additional selections