

Swift and Union

8103 N Denver Ave At Schofield St 97217-6621 · +15032064281 · Updated: Jan 14, 2026

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SMALL PLATES 5

Mac and Cheese	\$10.00
Conchiglie pasta, roasted chilis, brown butter toasted panko crumbs	
Buffalo Chicken Strips	\$8.00
House buffalo sauce, bleu cheese dressing, pickles	
Fried Brussel Sprouts	\$10.00
Bacon, balsamic glaze	
Grilled Squash	\$10.00
Basil pesto, lemon	
House-Cut Fries	\$6.00
Ketchup or aioli	

SOUP AND SALAD 5

Soup of the Day	
Rotating Selection	
House Salad	
Mixed greens, white balsamic vinaigrette	
Autumn Salad	\$15.00
Mixed greens, spiced nuts, feta, apple slices, tarragon, honey mustard dressing	
Quinoa Bowl	\$14.00
Roasted delicata squash, carrots, beets, warm maple cayenne vinaigrette, goat cheese drizzle	
Kale Caesar Salad	\$12.00
House Caesar dressing, fresh parmesan, croutons	

SANDWICHES AND BURGERS 7

Swift Burger*	\$16.00
Bacon jam, buttermilk bleu cheese, arugula, brioche bun	
Union Burger*	\$15.50
Cheddar cheese, garlic aioli, stone ground mustard, lettuce, tomato, onions, dill pickles, brioche bun	

Mushroom Swiss*	\$17.00
Bacon, cremini mushrooms, Swiss cheese, charred shallots, green onion aioli, arugula, brioche bun	
Lamb Burger*	\$17.00
Fresh ground lamb patty, Dijon aioli, arugula, pickled red onions, brioche bun	
Smoked Turkey Sandwich	\$15.50
House-smoked turkey, Dijon aioli, Mama Lil's hot pepper relish, goat cheese, apples, arugula, tomato, Fressen brioche toast	
Philly Cheesesteak Sandwich*	\$15.50
Teres Major, roasted red peppers, onions, mushrooms, American cheese, garlic aioli, hoagie roll	
Fried Chicken Sandwich	AVAILABLE OPTIONS
Crispy fried chicken, garlic aioli, tomato, lettuce, onion, brioche bun	
	\$16.50
	Make it Spicy: \$1.00
	Add Bacon: \$2.50

MAINS 3

Fish and Chips	\$18.00
Cabbage slaw, house tartar sauce	
Steak Frites*	\$20.00
Teres Major cut, blue cheese compound butter, balsamic reduction, fries, garlic aioli	
Steamed Clams	AVAILABLE OPTIONS
3/4 lbs of Manila clams, angel hair pasta, white wine and garlic butter sauce, shallots, lemon, shallots, fresh herbs.	
Served with toast	\$20.00
	Sub Grilled Salmon:
	\$2.00

KIDS 4

Simple Burger	\$9.00
Choice of cheese, brioche bun, fries	
Petite Fish and Chips	\$9.00
Slaw, dill caper sauce	
Pasta	\$6.00
Butter or cheese sauce	
Chicken Tenders	\$9.00
Two breaded tenders and fries	

DESSERTS 3

Flourless Chocolate Cake	\$8.00
Fleur de sel, coconut caramel drizzle, toasted hazelnuts	
Vanilla Ice cream	\$4.00

Mango Sorbet	\$4.00
dairy-free	

HAPPY HOUR 8

Cup of Soup	\$4.00
Ask your Server about today's selection	
House Fries	\$4.00
Ketchup, aioli, or both	
Buffalo Chicken Strips	\$5.50
House buffalo sauce, side of blue cheese dressing	
House Salad	\$5.50
White balsamic vinaigrette	
Mac and Cheese	\$8.00
Roasted chilis	
Petit Fish n' Chips	\$8.00
Tartar sauce, slaw, lemon	
Union Burger*	\$8.00
Cheddar, dill pickles, red onion, lettuce, tomato, aioli, stone ground mustard, brioche bun	
Swift Burger*	\$8.00
Bacon jam, blue cheese, arugula, brioche bun	

COCKTAILS 8

Swift Kick	\$10.00
Buffalo Trace bourbon, real maple, Angostura bitters, orange peel, large rock	
Estus Flask	\$10.00
Silver rum, triple sec, caramelized pineapple, lime, orange, Bordeaux cherry juice	
Moonlight Butterfly	\$11.00
Passion tea infused tequila, hibiscus, orange peel, pomegranate liqueur, lime, triple sec, honey	
Froth and Bramble	\$12.00
Gin, lemon, black raspberry liquor, egg whites, served up	
Strawberry Fields	\$10.00
Basil infused vodka, triple sec, lemon, strawberry, soda water	
Site of Grace	\$13.00
Vida mezcal, Cazadores Reposado tequila, honey, Aztec chocolate bitters, house orange bitters	
Cottage Core	\$12.00
Old Overholt rye, Apricot brandy, sweet vermouth, house orange bitters, honey, cinnamon	

Blood Vial	\$12.00
Aperol, Elderflower liqueur, triple sec, lemon, red wine	

MOCKTAILS 2

Stardew	\$5.00
Strawberry, lime, orange, ginger beer	
Shinobi	\$5.00
Caramelized pineapple, lime, ginger beer, cherry	

BUBBLES 2

Montelliana Prosecco	
Melon, apple, almond notes	
Dibon Cava	
Apple, pear, floral notes	

WHITES 4

Acrobat Pinot Grigio	\$9.00
Light, dry, soft green tree fruits	
2 Copas Sauvignon Blanc	
Citrus, crisp, stone, mint	
Arca Nova Vinho Verde	
Green apples, soft minerality, balanced, fruity	
Georges Duboeuf Chardonnay	
acacia honey, peach, citrus, vanilla, creamy, clean finish	

ROSE 1

Tiamo Rose	\$9.00
Wild strawberry, apricot, citrus	

REDS 15

Tiamo Barbera	\$8.00
Juicy, berry bramble, red fruit	
David Hill Pinot Noir	
Fruit forward, earthy, light, dry	
Casa Solar Tempranillo	
Black currant, dry, oak aged	

Domaine Bousquet Blend

Malbec, Cabernet Sauvignon, Cabernet Franc, Wildflower, dried herb, dark fruit

Imagery Cabernet

Dark berries, silky, earthy

Tieton North Ranch Pear Cider

Rosenstadt Pilsner 4.9%

Ninkasi Lager 4.7%

Laurelwood Free Range Red 5.8%

Ecliptic Capella Porter 5.2%

Gorges Zig's Swig Pale 5.0%

Everybody's Foggy Goggles Hazy IPA 7.2%

Gigantic Czech your Cold IPA 7.2%

Barley Brown's Pallet Jack IPA 7.0%

Nitro: Great Divide Velvet Yeti Stout 5.0%

CAN 7

PBR Tallboy	\$3.00
Rainier Tallboy	\$3.00
Stiegl Radler	\$5.00
Tieton Wild Washington Apple Cider	\$7.00
Cascadia Dry Apple Cider Tallboy	\$7.50
Clausthauler Non-Alcoholic Pilsner	\$5.00
Athletic Non-Alcoholic IPA	\$6.00