GAMEDAY MENU

Appetizers

JUMBO SWAMP WINGS

8 jumbo crispy golden wings tossed in your favorite sauce and served with ranch or blue cheese.

Accompanied with celery and carrot sticks.

BBQ I Buffalo (Mild or Hot) I Teriyaki

Sweet Chili Sauce I Blackened

CHICKEN TENDER BASKET

Fried crispy chicken tenders served with a choice of Swamp's wing sauces (see wing sauce list above).

Add a side of fries.

CHICKEN QUESADILLA

Large and perfect for sharing! Grilled chicken with melted cheese, caramelized onions, and roasted peppers in a garlic-herb tortilla. Served with chipotle red pepper sauce, sour cream, and house-made pico de gallo.

Substitute with Steak or Vegan Chick'n.

CHIPS & QUESO DJ

Fresh tortilla chips served with a spicy Cheddar Jack cheese blend, and home-made salsa.

SWAMP FACTS

1994

The Swamp Restaurant opens for business.

2009

Princeton Review ranks UF number one party school of 2009.

2011

Playboy ranks The Swamp Restaurant as the number one college sports bar in the nation.

BURGERS & Handhelds

All burgers & handhelds served with a side of pasta salad. Substitute with fries, or sweet potato fries.

SWAMP DOUBLE SMASH SWAMPS FAMOUS

Two smashed 4oz all-beef patties smothered in American cheese with lettuce, tomato, onion and pickle, on a toasted, buttered brioche bun.

Substitute with a vegan burger.

CHICKEN CAESAR WRAP

Seasoned grilled chicken with crisp romaine lettuce, parmesan cheese and a creamy caesar dressing wrapped in a garlic-herb tortilla.

Substitute with Vegan Chick'n.

GATORBAIT PULLED PORKS

Swamp's famous tailgate pulled pork recipe! Juicy shredded pork served on a Sweet Hawaiian roll.

BUFFALO TENDER WRAP

Fried chicken tenders tossed in your choice of sauce with provolone cheese, shredded lettuce and diced tomatoes wrapped in a garlic-herb tortilla.

Substitue with Vegan Chick'n.

Sauces: Buffalo (Mild or Hot) J | BBQ | Teriyaki Sweet Chili Sauce | Blackened





SALADS & BOWLS

ADD CHICKEN, STEAK OR VEGAN CHICK'N.

CAESAR SALAD

Crisp romaine lettuce tossed with creamy caesar dressing and parmesan cheese topped with our house-made croutons and fried capers.

HOUSE SALAD

Crisp romaine lettuce, tomatoes, cucumber, red onion, and shredded cheese topped with our house-made croutons.

SPICY AHI TUNA BOWL (*)

Steamed white rice mixed with crunchy rayu, Ahi tuna, wakame, sesame seeds, cucumber, ginger, and scallions, topped with spicy mayo and teriyaki sauce.



Hand Crafted COCKTAILS

SPIKED STRAWBERRY BASIL LEMONADE

Tito's Handmade Vodka mixed with fresh lemon, fresh basil, strawberry purée and topped with bubbly soda water.

CHIPOTLE PINEAPPLE MARGARITA

Mi Campo Reposado Tequila mixed with lime juice, chipotle pineapple syrup and a tajin rim.

SWAMP OLE FASHIONED

Nelson's Green Brier Tennessee Whiskey mixed with Sassafras bitters and a touch of honey.

CUCUMBER SPRITZ

Tito's Handmade Vodka mixed with fresh lemon, cucumber syrup, Earl Grey bitters, champagne, and topped with bubbly soda water.

GAINESVILLE SUNSET

Empress Gin mixed with pink grapefruit juice, lemon, and lychee syrup.

LAVENDER SPRITZ

Empress Gin mixed with lavender simple syrup, fresh lemon, violet, champagne, and topped with bubbly soda water.

SWAMP JUICE

Coconut and Raspberry Bacardi Rum mixed with banana liqueur, pineapple juice, and lemon juice.

SMOKED PINEAPPLE TENNESSEE WHISKEY SOUR

Nelson's Green Brier Tennessee Whiskey mixed with fresh lemon, grilled pineapple, Aperol, Angostura bitters and a touch of honey.

Beers

FLORIDA BEERS:

Cigar City Jai Alai IPA
3 Daughters Key Lime Seltzer
Caribe Tropical Hard Cider Pineapple
First Magnitude Vega Blonde Ale
First Magnitude Wakulla Hefeweizen
Coppertail Unholy Trippel
Funky Buddha Floridian Hefeweizen
Swamp Head Stump Knocker Pale Ale (draft)
Cypress & Grove Crane Song Japanese Lager

BUCKETS:

Includes 5 bottles.
Miller Lite
Coors Light
Bud Light
Budweiser

Michelob Ultra Corona Corona Light High Noon Sun Sippers

DRAFT:

Natural Liaht

Bud Light
Yuengling
Shock Top
Swamp Head
Stump Knocker
Pale Ale
First Magnitude
Seasonal
Cypress &
Grove Sour

BOTTLES:

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Corona
Corona Light
Heineken
Stella Artois

Spiked Seltzers

High Noon Sun Sippers Choose from Black Cherry.

Pineapple or Peach.

High Noon Bucket! Get 5!

HOUSE WINES

Glass or

Bottle

Cabernet, Chardonnay, Pinot Noir, Merlot, Sauvignon Blanc, Pinot Grigio, Rosé, and Brut Champagne.

Food Safety: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness.

Allergies: PLEASE tell your server of any food allergies you or your members of your party may have. Not all ingredients are listed on the menu.

*An 18% gratuity will be automatically added for parties of 8+