

Welcome to **THE SWAMP** —Restaurant—

**HOST YOUR
NEXT BIG EVENT
AT THE SWAMP!**

The perfect event space for:

GREEK EVENTS
SIGN NIGHTS
BIRTHDAY BASHES
CORPORATE EVENTS
CLUB MEETINGS

Ask your server or visit
SwampRestaurant.com/events
for more details on how to
book your event!



Create a night they won't forget!



Delicious catered food!

**SUNDAY
BRUNCH**

EVERY SUNDAY

10AM-3PM



Scan here
to view
our menu!



KEEP A PIECE OF THE SWAMP! ASK
YOUR SERVER OR VISIT OUR WEBSITE
FOR MORE DETAILS ABOUT OUR SWAMP SWAG!



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.

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

CRISPY CHICKEN TENDER BASKET

Fried crispy chicken tenders served with fries and your choice of Swamp's wing sauces.

BUFFALO CHICKEN DIP 🌶️

Pulled chicken mixed with buffalo wing sauce, melted cheddar, Pepper Jack, and cream cheese, finished with ranch and an extra kick of hot sauce. Served hot with toasted pita chips, celery, and carrots.

GATOR BITES

Crispy tender gator tail served with Cajun aioli.

CRISPY CAULIFLOWER BITES 🌿

Crispy cauliflower bites coated in our famous sweet chili sauce, tossed with pepperoncini rings and topped with white sesame seeds and cilantro.

HUMMUS 🌿

Made fresh and topped with garlic olive oil and pepperoncini tapenade. Served with toasted Za'atar pita chips, cucumbers, peppers, celery, and carrots.

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 Steak or Vegan Chick'n for \$3.

CHIPS & QUESO 🌿 🌶️

Fresh fried tortilla chips paired with creamy queso dip made with Jalapeños and red peppers. Served with a side of pico.

SPINACH & ARTICHOKE DIP 🌿

Creamy artichoke hearts and sautéed spinach baked in a cast iron skillet and finished with parmesan cheese. Served with fresh fried tortilla chips.



Buffalo Chicken Dip

Fresh SALADS

ADD CHICKEN, STEAK OR VEGAN CHICK'N.

ORCHARD SALAD 🌿 🌾

Fresh spinach topped with crisp apple slices, parmesan cheese, walnuts, and red onion. Served with our zesty lemon vinaigrette.

STRAWBERRY FETA SALAD 🌿 🌾

Spring mix topped with fresh strawberries, crumbled feta, pickled red onion, and candied pecans. Served with balsamic vinaigrette.

CAESAR SALAD 🌿

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

SOUTHWEST SALAD 🌿

Crisp romaine lettuce topped with black beans, grilled corn, pico de gallo, cheddar cheese, crispy tortilla strips, and cilantro. Served with chipotle ranch.

ANCIENT-GRAIN SALAD 🌿

Fresh arugula topped with quinoa and barley mix, sliced tomatoes, sliced cucumbers, dried cranberries, toasted almonds, and crumbled feta cheese. Served with our zesty lemon vinaigrette.

HOUSE SALAD 🌿

Spring mix topped with cucumber, tomatoes, red onion, house-made croutons, and shredded Jack cheese. Served with balsamic vinaigrette.

SOUP OF THE DAY Cup OR Bowl

Try our delicious in-house creations.

🌿 VEGETARIAN 🌶️ SPICY
🌾 GLUTEN-FREE 🌿 VEGAN

Many items can be customized to be vegan, vegetarian or gluten-free.

WRAPS

Served with a choice of side.

BUFFALO TENDER WRAP

Chicken tenders tossed in Buffalo sauce. Topped with provolone cheese, shredded lettuce, and diced tomatoes. Wrapped in a sun-dried tomato tortilla.

SWAMP CAESAR WRAP

Grilled chicken breast with crisp romaine lettuce, parmesan cheese, and a creamy caesar dressing. Wrapped in a garlic-herb tortilla.

POWER WRAP 🌿

Vegan Chick'n tossed in Za'atar seasoning with hummus, fresh spinach, pickled red onion, and sautéed peppers and onions. Wrapped in a sundried tomato tortilla.

Sides

TASTY SIDES -A LA CARTE

- ▶ FRIES 🌿
- ▶ SWEET POTATO FRIES 🌿
(\$1 premium with meal)
- ▶ HOUSE OR CAESAR SALAD
(\$2.95 premium with meal)
- ▶ OLD BAY PUB CHIPS 🌾 🌿
- ▶ SEASONAL VEGETABLE 🌾 🌿
- ▶ SLAW 🌾

Food Safety: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. PLEASE tell your server of any food allergies you or 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+.

BURGERS

Served with a choice of side.

SWAMP DOUBLE SMASH BURGER

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



FRESHMAN 15 BURGER

★ Winner of the 2019 CAPITAL ONE ORANGE BOWL BURGER BATTLE

8oz all-beef patty topped with melted American and Pepper Jack cheese, crispy bacon, caramelized onions, fresh jalapeños, and fried egg on a toasted and buttered brioche bun.

BLACK BEAN BURGER

House-made Black Bean Burger patty topped with avocado, pico de gallo, pickled red onion, and grilled corn on a toasted and buttered brioche bun.

Substitute with a Beyond Beef patty.

Substitute with a gluten-free bun.



Freshman 15 Burger

BOWLS

SPICY AHI TUNA BOWL

Ahi tuna, wakame, sesame seeds, cucumber, ginger, and scallions on a bed of steamed white rice. Topped with spicy mayo and teriyaki sauce. Add fresh avocado.

SOUTHWEST BOWL

Blackened chicken, black beans, pico de gallo, Pepper Jack cheese, sour cream, and crispy tortilla strips on a bed of steamed white rice. Topped with chipotle ranch.

VEGGIE BOWL

Barley and quinoa covered in sautéed peppers and onions, black beans, avocado, pickled red onions, sautéed spinach, and crumbled feta cheese.

CHICKEN TERIYAKI BOWL

Tasty grilled chicken teriyaki mixed with sautéed peppers and broccoli on a bed of steamed white rice. Topped with grilled pineapple and sesame seeds.

SANDWICHES

Served with a choice of side.

STEAK OF BROTHERLY LOVE

Tender shaved ribeye steak topped with melted cheese, caramelized onions, and sautéed peppers in a toasted hoagie roll.

Add garlic butter sautéed mushrooms.

FOUNDERS CLUB SANDWICH

Grilled chicken topped with crispy bacon, lettuce, provolone cheese, tomatoes. Served on toasted sourdough with a side of Swamp sauce.

Substitute salmon.

HEAT OF THE SEC

Spicy breaded marinated chicken breast topped with pickles and house-made slaw. Served on toasted sourdough.

BE A PART OF SWAMP HISTORY!

Leave your mark that will last a lifetime! Buy a brick to commemorate your time at UF, Gator Football, your family, friends, or students! Create YOUR addition to the Swamp!

Scan Here to Find out More!



DESSERTS

ARTISAN CHEESECAKE

Ask your server for today's tasty handmade options.

WARM SKILLET BROWNIE

Hot gooey brownie baked in a hot skillet and topped with vanilla ice cream, whipped cream, and chocolate drizzle.



Warm Skillet Brownie

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Chipotle Pineapple Margarita

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.

SMOKED PINEAPPLE WHISKEY SOUR

Buffalo Trace Benchmark Bourbon mixed with fresh lemon, grilled pineapple, Aperol, Angostura bitters, and a touch of honey.

GAINESVILLE SUNSET

Tinkerman's Citrus Gin, pink grapefruit juice, lemon, and lychee syrup.

CHIPOTLE PINEAPPLE MARGARITA

Corazon Silver Tequila, lime juice, chipotle pineapple syrup, and a tajin rim.

LAVENDER SPRITZ

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

SWAMP JUICE

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

SWAMP FACTS

'94

The Swamp Restaurant opens for business.

'09

Princeton Review ranks UF number one party school of 2009.

'11

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

BEERS

BOTTLES:

BUD LIGHT
BUDWEISER
COORS LIGHT
MILLER LITE
MICHELOB ULTRA

CORONA
CORONA LIGHT
HEINEKEN
STELLA ARTOIS

DRAFT:

NATURAL LIGHT
YUENGLING
MILLER LITE
SHOCK TOP
SWAMP HEAD
STUMP KNOCKER PALE ALE
FIRST MAGNITUDE
SEASONAL
CYPRESS & GROVE SEASONAL

DRAFT PITCHER

SPIKED

Seltzers

High Noon Sun Sippers

Ask your server about our current selection of flavors.



HOUSE WINES

Glass or Bottle

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

FLORIDA Beers

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

