

GF
 Gluten free
 V
 Vegan



DINNER MENU

LARGE GROUPS 15-20

SHARED

- MIXED OLIVES 5 V GF
- MARINATED ARTICHOKES 5 V GF
- GARLIC FRIES 8
- TRUFFLE FRIES 12
parmesan cheese.
- SWEET POTATO FRIES 9
maple mustard aioli.

- CHIPS & DIP 8
house made chips. rancho dip.
- LEBANESE MEZZE PLATTER 16
Waterworks hummus. red pepper muhammara.
Lebanese labneh yogurt. warm naan. olive oil.
- KOREAN MEATBALLS 14
ground steak & pork meatballs. Korean BBQ sauce.
spicy citrus aioli. sesame seeds. scallions.

STARTERS

- SIDE GREEN SALAD 6 GF
- SIDE CAESAR SALAD 8
little gem lettuce. parmesan. croutons.
- CLAM CHOWDER 10
bacon. chives,

Add to any item:
 Chicken +7 | Faroe Island Salmon +12 |
 Scallops +12 | Steak +12 |
 Butter Poached Lobster Tail +17

MAINS

- PAN ROASTED SALMON 30 GF
Faroe Island salmon. lemon dill crema. crispy rice balls.
blueberry lime vinaigrette. summer salad.
- WATERWORKS STEAK FRITES 32
8oz Boston strip. miso butter. house fries. garlic aioli.
Sub Sweet Potato Fries +2
- RAINBOW RICE BOWL 26 V GF
marinated chickpeas. beets. broccoli. cauliflower.
brussels. carrots. kale. radicchio. mushrooms.
pineapple peanut rice. mango curry sauce.

DESSERTS

- FLOURLESS CHOCOLATE CAKE 9 GF
raspberry sauce. chocolate tuile. whipped cream.
- NY STYLE CHEESECAKE 9
rotating accouterments. whipped cream.
- CHOCOLATE CHIP BROWNIE 9 V
cherry preserves. coconut whipped cream.

KIDS MEALS

- INCLUDES FRIES, DRINK + ICE CREAM
- KIDS MAC & CHEESE 12
- KIDS CHICKEN FINGERS 12

NON-ALCOHOLIC DRINKS

Non-Alcoholic wine, beer and cocktails on reverse side

| | | | |
|----------------------------|-----|-----------------|---|
| Coke | 3.5 | Vivid Coffee | 3 |
| Diet Coke | 3.5 | Hot Tea | 3 |
| Sprite | 3.5 | | |
| Ginger Ale | 3.5 | Apple Juice | 3 |
| Waterworks Rootbeer | 4.5 | Cranberry Juice | 4 |
| Mexican Coca Cola | 4.5 | Orange Juice | 5 |
| | | Pineapple Juice | 4 |
| Fever Tree Ginger Beer | 4 | Iced Tea | 4 |
| San Pellegrino Limonata | 4 | Lemonade | 4 |
| Pellegrino Sparkling Water | 6 | | |
| Saratoga Still Water | 6 | | |

A minimum 20% or \$150 gratuity will be added to the final bill, whichever is greater.
 No more than 6 separate payments per group.

It is your responsibility to notify us of any allergies.
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
 3% service charge will be added to your bill in recognition of the kitchen's part in creating your dining experience.
 This is not intended to subsidize hourly wages.

C O C K T A I L S

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

| | | |
|---|-------------------------|--------|
| CREUL SUMMER Evan Williams Bourbon. Kronan Swedish Punsch. ginger. pineapple. fresh lime. | <i>Chris Zeier 2022</i> | [13] |
| MOONRISE MULE New Amsterdam vodka. Cocchi Rosa. limoncello. raspberry. ginger. fresh lemon. | <i>Kate Medley 2024</i> | [14] |
| WEAVER STREET MARGARITA El Charro blanco tequila. Meletti amaro. fresh lime. hibiscus. | <i>Sam Nelis 2014</i> | [14] |
| TOMORROW CAN WAIT Appleton's Signature Estate rum. Cherry Heering. Luxardo cherry syrup. Aperol. fresh orange. fresh lime. | <i>Chris Zeier 2024</i> | [13] |
| BEE'S KNEES Barr Hill gin. fresh lemon. honey. | | [15] |

M O C K T A I L S & N O N - A L C O H O L I C

| | |
|--|-------------|
| SILVER SPRINGS blood orange tea. cranberry syrup. honey. fresh orange. fresh lemon | [9] |
| OLD MILL SPRITZ fresh lemon. blueberry. ginger. soda water. | [9] |
| ANTI-HERO grapefruit. coconut cream. almond orgeat. fresh lime. tonic. | [9] |
| BLOSSOM AND BUBBLES lavender. vanilla. fresh lemon. soda water. | [9] |
| FIGLIA FIORE FRIZZANTE NON ALCHOLIC APERTIVO rose. bitter orange. clove. | [7] |
| SPARKLING RIESLING <i>LEITZ EINS ZWEI ZERO</i> Germany LIME, CITRUS, RED APPLE, CRISP, SEMI-LONG FINISH | CAN [5] |
| ATHLETIC BREWING COMPANY <i>'UPSIDE DAWN GOLDEN'</i> refreshing. clean. balanced. | CAN [7] |
| RESCUE CLUB <i>'IPA'</i> citrus. bright. refreshing. | CAN [5.5] |

ADD LOCALLY GROWN COLOMONT CBD TO ANY BEVERAGE!

must be 21+ to enjoy
16mg [1.50] 32mg [3]

D R A F T

Switchback Ale
Fiddlehead IPA
Von Trapp 'Helles Lager'
Lawson's 'Sip of Sunshine'
Prohibition Pig 'Little Fluffy Clouds'
14th Star 'Maple Breakfast Stout'

Four Quarters - Rotating Selection
Frost Beer Works - Rotating Selection
Cider - Rotating Selection
Zero Gravity - Rotating Selection

B O T T L E S & C A N S

| | | | |
|---|---|----------------------|---|
| Shacksbury Cider 'Classic' | 8 | Budweiser | 4 |
| The Alchemist 'Heady Topper' | 8 | Bud Light | 4 |
| The Alchemist 'Focal Banger' | 8 | Corona | 5 |
| Prohibition Pig 'Waterbury Club' | 6 | Stella Artois | 5 |
| Zero Gravity 'Little Wolf' | 8 | Heineken | 5 |
| | | PBR | 3 |

W I N E

PLEASE ASK FOR OUR FULL MENU OF
WINES BY THE BOTTLE

| | | |
|---|-------------|----------------|
| CAVA PROA BRUT Catalonia, Spain Macabeo, Xarel-lo, Parellada LIVELY, ROUND, ELEGANT FINISH | GL 10 | BTL 32 |
| RED SANGRIA SOL DE IBIZA Spain Tempranillo, Syrah VALENCIA ORANGE, MELON, LEMON, SPICE | GL 10 | BTL 36 |
| LAMBRUSCO <i>FAMIGLIA CARAFOLI L'ONESTRÀ LAMBRUSCO</i> Emilia-Romagna, Italy Lambrusco di Sorbara, Lambrusco Salamino RED APPLE, DARK CHERRY, SEMI-DRY | GL 11 LARGE | GL 16 BTL 45 |
| PINOT GRIGIO <i>PRINCIPATO</i> delle Venezie, Italy CRISP, FLORAL, PEACH | GL 10 LARGE | GL 13 BTL 32 |
| ALBRAIÑO MARTIN CODAX Rías Baixas, Spain BRIGHT, CRISP, APPLE, GRAPEFRUIT, APRICOT | GL 12 LARGE | GL 17 BTL 44 |
| CHARDONNAY SYCAMORE LANE California RIPE, TROPICAL, VANILLA | GL 10 LARGE | GL 13 BTL 32 |
| CHARDONNAY HENRI PERRUSET MACON VILLAGES Burgundy, France UNOAKED, HONEYSUCKLE, MINERALITY | GL 15 LARGE | GL 21 BTL 56 |
| CHARDONNAY DAOU Paso Robles, California OAK, TROPICAL, CITRUS, SILKY | GL 15 LARGE | GL 21 BTL 56 |
| SAUVIGNON BLANC TRIBUTE Monterey County, California GRAPEFRUIT, PINEAPPLE, CRISP | GL 10 LARGE | GL 13.5 BTL 34 |
| SAUVIGNON BLANC ALLAN SCOTT Marlborough, New Zealand PASSIONFRUIT, CANDIED GINGER, GREEN TEA | GL 13 LARGE | GL 18 BTL 48 |
| RIESLING FRITZ ZIMMER Mosel, Germany PEACHES, BALANCED, OFF-DRY | GL 10 LARGE | GL 13.5 BTL 34 |
| ROSÉ MONT GRAVET Languedoc, France Cinsault FRUIT FORWARD, BALANCED, SMOOTH | GL 10 LARGE | GL 13.5 BTL 34 |
| ROSÉ DI CASANOVA LA SPINETTA Tuscany, Italy Sangiovese, Prugnolo Gentile FLORAL, DRY, TANGERINE, CRISP FINISH | GL 13 LARGE | GL 17 BTL 46 |
| MONTEPULCIANO D'ABRUZZO BELPOSTO Abruzzo, Italy BAKED CHERRIES, WARM SPICE, BALANCED | GL 12 LARGE | GL 16 BTL 44 |
| CABERNET SAUVIGNON ALIAS Central Coast, California BERRY AND PEPPERY AROMA, OAK AGED | GL 10 LARGE | GL 13 BTL 32 |
| CABERNET SAUVIGNON DAOU Paso Robles, California SMOKEY LEATHER, BOLD BLACK FRUIT, SUBTLE TANNINS | GL 15 LARGE | GL 21 BTL 56 |
| PINOT NOIR ELOUAN Coastal, Oregon ELEGANT, PLUM, CHERRY | GL 12 LARGE | GL 16 BTL 38 |
| PINOT NOIR TALBOTT KALI HART Monterey, California CRANBERRY, PLUM, VANILLA | GL 15 LARGE | GL 21 BTL 65 |
| MALBEC DOMAINE BOUSQUET Mendoza, Argentina BLACK FRUIT, SMOOTH TANNINS, LONG FINISH | GL 10 LARGE | GL 13.5 BTL 34 |