



DINNER MENU

LARGE GROUPS 15-20

SHARED

MIXED OLIVES 5 (v)GF)

MARINATED ARTICHOKES 5

VGF

GARLIC FRIES 8

TRUFFLE FRIES 12

parmesan cheese.

SWEET POTATO FRIES 10 GF



maple mustard aioli.

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 +8 | Faroe Island Salmon +12 | Scallops +13 | Steak +12 | Butter Poached Lobster Tail +18

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.

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.

MAINS

PAN ROASTED SALMON 30 GF

Faroe Island salmon. lemon dill crema. crispy rice balls. blueberry lime vinaigrette. Pitchfork summer salad.

WATERWORKS STEAK FRITES 32

80z 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.

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

4 4	Vivid Coffee Hot Tea	3
4		
4	Apple Inice	3
5		2
5	Orange Juice	5
	Pineapple Juice	2
4	Iced Tea	_
4	Lemonade	2
6		
6		
	4 4 4 5 5 5 4 4 6	4 Hot Tea 4 4 Apple Juice 5 Cranberry Juice 6 Orange Juice Pineapple Juice 4 Iced Tea Lemonade

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

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

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

MOCKTAILS & NON-ALCOHOLIC

SILVER SPRINGS blood orange tea. cranberry syrup. honey. fresh ora fresh lemon.	[9] inge.
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 LEITZ EINS ZWEI ZERO Germany LIME, CITRUS, RED APPLE, CRISP, SEMI-LONG FINISH	CAN [5]
ATHLETIC BREWING COMPANY 'UPSIDE DAWN GOLDEN' refreshing. clean. balanced.	CAN [7]
RESCUE CLUB 'IPA' 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

BOTTLES & CANS

Shacksbury Cider 'Classic' The Alchemist 'Heady Topper' The Alchemist 'Focal Banger' Prohibition Pig 'Waterbury Club' Zero Gravity 'Little Wolf'	8 8 8 6 8	Michelob Ultra Bud Light Corona Stella Artois Heineken PBR	6 5 5 5 3
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PLEASE ASK FOR OUR FULL MENU OF WINES BY THE BOTTLE

WINES BY THE	DUIILE	
CAVA <i>PROA BRUT</i> Catalonia, Spain Macabeo, Xarel-lo LIVELY, ROUND, ELEGANT FINISH	GL 10 BTL 3.	
RED SANGRIA SOL DE IBIZA Spain Tempranillo, Syrah VALENCIA ORANGE, MELON, LEMON, SPICE	GL 10 BTL 3	
LAMBRUSCO <i>FAMIGLIA CARAFOLI L'ONESTRÀ LAMBRU</i> Emilia-Romagna, Italy Lambrusco Salamino RED APPLE, DARK CHERRY, SEMI-DRY		
PINOT GRIGIO <i>PRINCIPATO</i> delle Venezie, Italy CRISP, FLORAL, PEACH	GL 10 LARGE GL 13 BTL 3	
ALBRAIÑO <i>MARTIN CODAX</i> Rías Baixas, Spain BRIGHT, CRISP, APPLE, GRAPEFRUIT, APRICOT	gl 12 large gl 17 btl 4	
CHARDONNAY <i>SYCAMORE LANE</i> California RIPE, TROPICAL, VANILLA	gl 10 large gl 13 btl 3	
CHARDONNAY HENRI PERRUSET MACON Burgundy, France BTL 56 UNOAKED, HONEYSUCKLE, MINERALITY	<i>I VILLAGES</i> GL 15 LARGE GL 23	
CHARDONNAY <i>DAOU</i> Paso Robles, California OAK, TROPICAL, CITRUS, SILKY	gl 15 large gl 21 btl 5	
SAUVIGNON BLANC TRIBUTE Monterey County, California GRAPEFRUIT, PINEAPPLE, CRISP	GL 10 LARGE GL 13.5 BTL 3	
SAUVIGNON BLANC <i>ALLAN SCOTT</i> Marlborough, New Zealand PASSIONFRUIT, CANDIED GINGER, GREEN TEA	gl 13 large gl 18 btl 4	
RIESLING <i>FRITZ ZIMMER</i> Mosel, Germany PEACHES, BALANCED, OFF-DRY	GL 10 LARGE GL 13.5 BTL 3	
ROSÉ MONT GRAVET Languedoc, France Cinsault FRUIT FORWARD, BALANCED, SMOOTH	GL 10 LARGE GL 13.5 BTL 3	
ROSÉ <i>DI CASANOVA LA SPINETTA</i> Tuscany, Italy Sangiovese, Prugnol FLORAL, DRY, TANGERINE, CRISP FINISH	GL 13 LARGE GL 17 BTL 40 lo Gentile	
MONTEPULCIANO <i>d'ABRUZZO BELPOSTO</i> G Abruzzo, Italy BAKED CHERRIES, WARM SPICE, BALANCED	L 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 3	
CABERNET SAUVIGNON DAOU Paso Robles, California SMOKEY LEATHER, BOLD BLACK FRUIT, SUBT	GL 15 LARGE GL 21 BTL 5	
PINOT NOIR <i>ELOUAN</i> Coastal, Oregon ELEGANT, PLUM, CHERRY	GL 12 LARGE GL 16 BTL 3	
PINOT NOIR <i>TALBOTT KALI HART</i> Monterey, California CRANBERRY, PLUM, VANILLA	gl 15 large gl 21 btl 6	
MALBEC DOMAINE BOUSQUET Mendoza, Argentina BLACK FRIJIT SMOOTH TANNINS LONG FINIS	GL 10 LARGE GL 13.5 BTL 3	

BLACK FRUIT, SMOOTH TANNINS, LONG FINISH