



## waterhouse + kitchen

### Small Plates-----

Fresh Mussels 8  
Allegash Beer Basted - Toast

Tempura Green Beans 6  
Spicy Dipping Sauce

Pulled Chicken Nachos 7  
Natural Braised Chicken

Fresh Guacamole 6  
Roasted Tomato Salsa

Chicken Wings 8  
Ten Wings - BBQ or Buffalo Style

Slider Trio 8  
Neiman Ranch Pork · Smoked BBQ Glaze  
Angus Pot Roast with Onion Strings  
Brisket Teaser with Provolone

### The Soup Schedule--

Back at It Monday - Tomato Bisque  
Freakin Tuesday - Chicken Noodle  
Gettin Better Wed. - Gumbo  
Almost There Thurs - French Onion  
Its Here Friday - Chicken Chipotle  
Enjoyin Saturday - Beer Cheddar  
Hangover Sunday - Chicken Tortilla  
Every day - Kick ?\*#!@ Steak Chili

### The Sides-----

Red Skin Mashed 3  
Seasoned Fries 3  
Sweet Potato Fries 3  
Grilled Asparagus 4  
Coleslaw 2  
Tater Tots 3  
Sweet Tater Tots 3

### Kids Menu-----

Grilled Cheese 4  
Cheeseburger 5  
Kids Flying Chicken Tenders 5

### The Sweet Stuff-----

Really Good Carrot Cake 5  
Hot Fudge Sundae 5  
Red Velvet Cake 5

Private Party Rooms Available  
!8% Gratuity on Parties of 6 or More  
Have A Good Time Because We Are!!!!!!!!!!

### Signature Foot Long Grilled Cheese-----

The "Triple Cheese" 9  
American, Wisconsin Cheddar, Muenster on Buttered Bread · Tomato Basil Dip ·  
Add Applewood Bacon · 2

The "Wolf" 9  
Applewood Smoked Bacon & Roasted Jalapenos · Tomato Basil Dip.

The Cheesebrook 9  
American, Muenster, Cheddar Cheese, Canadian Bacon · Side of Pickles, Tomato Basil Dip.

### Flatbreads-----

The "Original" 6  
Pesto, Cherry Tomatoes, Whole Milk Mozzarella, Fresh Basil.

The "Rustic" 7  
The Original with Pepperoni & Pepperoncinis.

Make it Up Yourself 7  
Roasted Red Peppers, Fresh Basil, Cherry Tomatoes, Sausage, Pepperoni,  
Basil, Mushrooms, Grilled Onions. (Choose Two)

### Five Salads-----

The Caesar 8  
Crisp Romaine, Grana Padano, Croutons, Creamy Caesar Dressing.  
Add Chicken \$2.

Ahi Tuna Chinois 13  
Chopped Lettuce, Rice, Noodles, Green Onions, Crisp Wontons, Almonds, Mandarin Oranges,  
Bean Sprouts and Sesame Seeds.  
Tossed with a Chinese Plum Dressing & Topped with No. 1 Seared Ahi Tuna Seared Rare and Chilled.

Roasted Beet & Bleu Cheese 10  
Roasted Red & Golden Beets, Brandy Soaked Figs, Maytag Bleu Cheese, Balsamic Brandy  
Reduction & Baby Greens.

Down South 11  
Crisp Lettuce, Pepperjack Cheese, Tortilla Strips, Chipotle Ranch, Tomatoes  
Buffalo Glazed Chicken Breast, Roasted Corn, Avocado, Black Beans & Onion Strings.

The Cranberry Waldorf 10  
Field Greens, Candied Walnuts, Cranberries, Granny Apples, Natural Chicken Breast, Bleu Cheese,  
& Red Onions. Tossed in a Cranberry Vinaigrette.

### Our Fresh Burgers-----

Served with Fries or Your Choice of Side. Grilled Asparagus and additional \$1

The Copy Cat 10  
Black Angus Beef, Sharp Cheddar, Applewood Bacon & a Fried Egg on an Artisan Pretzel Dough Bun.

Los Altos 11  
Pepperjack, Fresh Guacamole, Roasted Tomato Salsa & Pico de Gallo. Sesame Bun.

The Big City 11  
Swiss Gruyere, Caramelized Onions & Pancetta. Sesame Bun.

The "Scout" 11  
Applewood Bacon, Cheddar, Onion Strings & Smoked BBQ Sauce on an Artisan Pretzel Dough Bun.

Black Bean Burger 10  
Organic Black Beans, Roasted Red Peppers, Avocado Sour Cream and Pepperjack Cheese, Sesame Bun.

### Nice Sandwiches-----

Served with Fries or Your Choice of Side. Grilled Asparagus and additional \$1

The Brisket Stack 12  
Slow Roasted Black Angus Brisket & Onion Strings on Rustic Ciabatta.

The Chicken Club 11  
Avocado, Roma Tomatoes, Greens, Applewood Bacon & Sun-Dried Tomato Mayo. Ciabatta.

The Fat Reuben 10  
Corned Beef, Lorraine Swiss, Thick Cut Rye.

Spicy Sloppy Joe 10  
Slow Roasted Angus Beef, Topped with Grilled Georgia Peaches.

### Entrees -----

Black Angus Pot Roast 14  
Red Skin Mashed & Good Gravy.

Tavern Fish & Chips 13  
Guinness Batter, Coleslaw & Malted Vinegar.

Dry Rubbed Rib Eye 19  
Black Angus - Char Crusted and Grilled to Perfection. Served with Red Skin Mashed.

Fresh Grilled Fish or Pulled Chicken 13  
Fresh Mahi in a Tequila Cilantro Marinade. Homemade Tortillas.

Bacon Wrapped Angus Meatloaf 14  
Applewood Bacon, Red Skin Mashed and Crispy Onion Strings.

## THE DRINKS

### SWEET VAL

Stoli, Stoli Orange, Triple Sec, Strawberry and Peach Purees, Orange Juice, Champagne Float. \$11

### SOLO GIN FIZZ

Ransom Gin, Maraschino Liqueur, Blood Orange Nectar, Simple Syrup, Soda. Lemon Wedge. \$11

### THE VANILLA MULE

Svedka Vodka & Ginger Beer. \$10

### TORTUGA

Patron Reposado, St Germain, Pink Grapefruit Juice and Fresh Lime Juice. Garnished with Three Finger Chili Peppers. \$12

### KETEL CLASSIC

Ketel One with a Rumor of Vermouth. Blue Cheese Olives. \$11

### THE GALLOPING GHOST

Plymouth Gin, Lemonade, Mint Leaves. \$10

### THE BEAR SCOUT

Makers Mark Bourbon or Templeton Rye, Maple Bitters & Sweet Vermouth with Drunken Cherries. \$10

### THE PEAR BLANC

Grey Goose Pear, Sauvignon Blanc & Soda. \$10

### CUCUMBER STRAWBERRY PRESS

Effen Cucumber, Strawberry Puree, Soda & a Splash of Seven. \$10

### THE DEEVA

Veev Acai Liqueur, Skyy Blood Orange, Fresh Lime Juice, Splash of Cranberry. \$10

### POOL SIDE

Bacardi Dragon Berry, Iced Tea, Cranberry Juice, Peach Puree and Fresh Lemon Juice. Garnished with Fresh Mint. \$10

### THE DIRTY DEED

AKA THE WHITE TRASH PARTY  
AKA THE MEXICAN CONCHO KILLER  
AKA THE BLATANT DISREGARD FOR TOMORROW  
Jack Daniels Honey and Agavero Tequila with a Budweiser Back!! \$10

## THE WINE

### THE WHITES

<b>CICCARELLO</b> Pinot Grigio	\$7
<b>BRANCOTT</b> Sauvignon Blanc	\$8
<b>CASA LAPOSTOLLE</b> Sauvignon Blanc	\$9
<b>JOEL GOTT UNOAKED</b> Chardonnay	\$9
<b>WINDHAM</b> Chardonnay	\$8
<b>CHARLES SMITH KING FU GIRL</b> Riesling	\$8
<b>CHATEAU ST. MICHELLE</b> Riesling	\$9
<b>MONNETTO</b> Prosecco	\$12
<b>JACOBS CREEK</b> Blush Moscato	\$12

### THE REDS

<b>181 MERLOT</b> Merlot	\$8
<b>CAMPO VIEJO RESERVA</b> Rioja	\$10
<b>SEAGLASS</b> Pinot Noir	\$7
<b>BLOCK 9</b> Pinot Noir	\$9
<b>FLACO</b> Tempranillo	\$7
<b>PADRILLOS</b> Malbec	\$9
<b>GRAFFIGNA RESERVE</b> Malbec	\$10
<b>COLUMBIA CREST</b> Amitage	\$9
<b>GREYSTONE CELLARS</b> Cabernet	\$9
<b>APOTHC RED</b> Syrah, Zinfandel, Merlot	\$9
<b>TERRA 'D' ORO</b> Zinfandel	\$11

## THE BEER

### THE DRAUGHTS

<b>GOOSE ISLAND MATILDA</b>	6
Goose Island Brewing Company, Saison, 6.5% ABV	
<b>BUDWEISER</b>	4
Anheuser Busch, 5% ABV	
<b>BLUE MOON</b>	5
Blue Moon Brewing, Belgian Style Wheat, 5.4% ABV	
<b>SAMUEL ADAMS</b>	5
Boston Beer Company, Vienna Style Lager, 4.9% ABV	
<b>GREEN LINE</b>	5
Goose Island Brewing, American Pale Ale, 5% ABV	
<b>GUINNESS STOUT</b>	6
20oz St. James Gate Brewing, Dry Irish Stout, 5% ABV	
<b>BELLS OBERON</b>	6
Bells Brewery, American Pale Wheat Ale, 5.8% ABV	
<b>MAGIC HAT #1</b>	5
Magic Hat Brewing, American Pale Ale, 5.10% ABV	
<b>STONE ARROGANT EASTARD</b>	6
Stone Brewing Comp., American Strong Ale, 7.2% ABV	
<b>GOOSE ISLAND SOFIE</b>	6
Goose Island Brewing Company, Saison, 6.5% ABV	
<b>STELLA ARTOIS</b>	5
InBev Belgium, European Pale Ager, 5% ABV	
<b>BASS ALE</b>	5
Bass Brewers, English Pale Ale, 5% ABV	
<b>112 URBAN WHEAT ALE</b>	5
Goose Island Brewing, American Pale Ale, 4.2% ABV	
<b>BUD LIGHT</b>	4
Anheuser Busch, Light Lager, 4.2% ABV	
<b>ALLAGASH WHITE</b>	6
Allagash Brewery, Witbier, 5.2% ABV	

### THE BOTTLES

<b>BELGIANS</b>	
<b>LA TRAPPE TRIPEL</b>	7
Bierbrouwerij, Tripel, 8% ABV	
<b>CHIMAY</b>	7
Biers de Chimay, Tripel, 8.0% ABV	
<b>GOLDEN MONKEY</b>	7
Victory Brewing Company, Tripel, 9.5% ABV	
<b>LA FIN DU MONDE</b>	7
Unibroue Brewing, Tripel, 9% ABV	

### BEER WITH PLENTY O' HOPS!!

<b>CANE &amp; EBEL</b>	6
Two Brother's Brewery, American Strong Ale, 7% ABV	
<b>LAGUNITAS IPA</b>	5
Lagunitas Brewing, American Pale Wheat, 6.2% ABV	
<b>DOGFISH HEAD 60-MINUTE</b>	5
Dogfish Head Brewing, India Pale Ale, 6% ABV	
<b>RACER #3</b>	5
Bear Republic Brewing, American IPA, 7% ABV	

### DAMN GOOD WHEATS

<b>LITTLE SUMPIN SUMPIN ALE</b>	5
Lagunitas Brewing, American Pale Wheat, 7.5% ABV	

BREWED WITH A LARGE PORTION OF TWO-ROW WHEAT, THIS BEER HAS A BRIGHT MALT CHARACTER BIG BOLD FLAVORS MAKE IT A NATURAL PAIRING TO ENHANCE SPICY FOOD.

<b>BLANCHE DE CHAMBLY</b>	5
Unibroue Brewing, White Wheat, 9% ABV	
<b>EBELS WEISS</b>	5
Two Brothers Brewing, Hefeweizen, 4.9% ABV	

### GLUTEN FREE

<b>GREENS TRIPLE OUEST</b>	7
Greens Gluten Free Beers (London, England)	
Belgian Strong Pale Ale, 8.5% ABV	

### STOUTS & STRONG BEERS

<b>SMUTTY NOSE PORTER</b>	5
Smuttynose Brewing, American Brown Ale, 6.7% ABV	
<b>TROIS PISTOLES</b>	5
Unibroue Brewing, Strong Dark Ale, 9% ABV	
<b>DELIRIUM TREMENS</b>	7
Brouwerij Huyghe, Strong Pale Ale, 8.5% ABV	
<b>DOUBLE CHOCOLATE STOUT</b>	7
Young & Co., Sweet Stout, 5.2% ABV	

BREWING INDUSTRY INTERNATIONAL AWARDS GOLD MEDAL WINNER 2000, SILVER MEDAL 2002 & BRONZE MEDAL IN 1998 & 2001

### LAGERS, ALES & THE LIKE

<b>MILLER LITE</b>	4
Miller Brewing Company, Pale Ager, 4.2% ABV	
<b>MILLER GENUINE DRAFT</b>	4
Miller Brewing Company, American Lager	
<b>MGD 64</b>	4
Miller Brewing Company, Light Lager, 2.8% ABV	
<b>MILLER HIGH LIFE</b>	4
Miller Brewing Company, Adjunct Lager, 5.0% ABV	
<b>COORS LIGHT</b>	4
Coors Brewing Company, Light Lager, 4.2% ABV	
<b>DARK HORSE RASPBERRY</b>	5
Dark Horse Brewing Company, Fruit Ale, 5.5% ABV	
<b>ELLIOT NESS</b>	5
Great Lakes Brewing, Vienna Lager, 5.3% ABV	
<b>HEINEKEN</b>	5
Heineken Brewery, Pale Ale, 3.5% ABV	
<b>HEINEKEN LIGHT</b>	5
Heineken Brewery, Pale Ale, 3.5% ABV	
<b>AMSTEL LIGHT</b>	5
Heineken Brewery, Pale Ager, 3.5% ABV	
<b>CORONA</b>	5
Cerveceria Modelo, Pale Lager, 4.6% ABV	
<b>CORONA LIGHT</b>	5
Cerveceria Modelo, Pale Lager, 4.1% ABV	
<b>BUD SELECT 55</b>	4
Anheuser Busch, Pale Lager, 2.4% ABV	
<b>BUDWEISER</b>	4
Anheuser Busch, Pale Lager, 5% ABV	
<b>BUD LIGHT</b>	4
Anheuser Busch, Pale Lager, 5% ABV	
<b>BUD LIME</b>	4
Anheuser Busch, Pale Lager, 4.2% ABV	
<b>MICHELDO ULTRA</b>	4
Anheuser Busch, Light Lager, 4.2% ABV	
<b>BECKS</b>	5
Brauerei Beck & Co., Pale Lager, 5% ABV	
<b>DOS EQUIS LAGER ESPECIAL</b>	5
Montezuma Brewery, Pale Lager, 5% ABV	
<b>KRONENBOURG</b>	5
Brasseries Kronenbourg, Euro Pale Lager, 5.9% ABV	
<b>MOTORINO</b>	5
Argus Brewery, American Pale Ale, 4.6% ABV	
<b>MODELO NEGRO</b>	5
Grupe Modelo, Munich Dunkel Lager, 5.4% ABV	
<b>METROPOLITAN KRANKSHAFT</b>	5
Metropolitan Brewing, Kolsch, 5% ABV	
<b>PABST BLUE RIBBON</b>	4
(16 oz Can) Pabst Brewing Co. Pale Lager, 5% ABV	

FIRST BEER TO WIN A BLUE RIBBON AT THE CHICAGO WORLD'S FAIR IN 1893.

<b>PERONI</b>	5
Birra Peroni, Euro Pale Lager, 4.6% ABV	
<b>SAMUEL ADAMS</b>	5
Boston Beer Company, Vienna Style Lager, 4.9% ABV	
<b>SAMUEL ADAMS LIGHT</b>	5
Boston Beer Company, Vienna Style Lager, 4% ABV	
<b>TRUE BLONDE CAN</b>	5
Ska Brewing Company, American Blonde, 5.3% ABV	
<b>TECATE CAN</b>	5
Cerveceria Cuauhtemoc, American Adjunct, 4.5% ABV	
<b>PRIMA PILS</b>	5
Victory Brewing Company, Pilsener, 5.3% ABV	
<b>HAACHE BECKS N/A</b>	5
Brauerei Brewery, Low Alcohol, Less than 0.5% ABV	

### AMBERS & BROWNS

<b>FAT TIRE</b>	6
New Belgium Brewing Company, Amber Ale, 5.2% ABV	
<b>DOMAINE DUPAGE</b>	5
Two Brothers Brewery, French Country Ale, 5.9% ABV	

RATED AS "BEST BEER IN THE FRENCH COUNTRY BELGIAN CATEGORY" FIVE YEARS STRAIGHT AND A MEDAL WINNER AT THE GREAT AMERICAN BEER FESTIVAL IN 2007.

