

DINNER MENU

LARGE GROUPS 15-20 SUNDAY - THURSDAY

SHARED

MIXED OLIVES 5 V GF

MARINATED ARTICHOKES 5 V GF

GARLIC FRIES 8

TRUFFLE FRIES 11

parmesan cheese.

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

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. cauliflower puree. maple-soy glazed brussels sprouts. red beet vinaigrette. spiralized vegetables..

WATERWORKS STEAK FRITES 31

80z Boston strip. miso butter. garlic fries. garlic aioli.

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

Coke Diet Coke Sprite	3.5 3.5 3.5	Vermont Coffee Hot Tea	3
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.

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

DIVERGIBE OWIZZI E

RIVERSIDE SWIZZLE Casey Smith 2024 Peloton de la Muerte mezcal. Dolin Genepy Des Alpes. Velvet Falernum. pineapple. fresh lime. almond orgeat.	[14]
MOONRISE MULE Kate Medley 2024 New Amsterdam vodka. Fabrizia Limoncello. Cocchi Rosa. raspberry syrup. ginger syrup. fresh lemon.	[13]
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

467 DAYS OF SUMMER guava puree. Coco Lopez. fresh lime. soda water.	[9]
OLD MILL SPRITZ fresh lemon. blueberry. ginger. soda water.	[9]
SPARKLING RIESLING LEITZ EINS ZWEI ZERO Germany LIME, CITRUS, RED APPLE, CRISP, SEMI-LONG FINISH	CAN [5]
SPARKLING ROSÉ <i>LEITZ EINS ZWEI ZERO</i> Germany ROSE HIPS, SKY BERRIES, GRAPEFRUIT, DRY FINISH	CAN [5]
ATHLETIC BREWING COMPANY 'UPSIDE DAWN GOLDEN' 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 10mg [1.50] 20mg [3]

DRAFT

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 Sour - Rotating Selection Frost Beer Works - Rotating Selection Cider - Rotating Selection Zero Gravity - Rotating Selection

BOTTLES & CANS

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

PLEASE ASK FOR OUR FULL MENU OF WINES BY THE BOTTLE

CAVA <i>PROA BRUT</i> Catalonia, Spain Macabeo, Xarel-lo, LIVELY, ROUND, ELEGANT FINISH	GL 10 BTL 32 , Parellada
BRUT ROSÉ <i>SCARPETTA TIMIDO</i> Penedes, Spain Pinot Noir, Parellad RED BERRY, ZESTY, FRESH	GL 12 BTL 48 a
RED SANGRIA <i>SOL DE IBIZA</i> Spain Tempranillo, Syrah VALENCIA ORANGE, MELON, LEMON, SPICE	GL 10 BTL 36
LAMBRUSCO <i>EMILIA VENTURINI BALDINI I</i> Emilia-Romagna, Italy JUICY, BRIGHT, DARK CHERRY, SEMI-DRY	<i>MONTELOCCO</i> GL 12 LARGE GL 15 BTL 42
PINOT GRIGIO <i>PRINCIPATO</i> delle Venezie, Italy CRISP, FLORAL, PEACH	GL 10 LARGE GL 13 BTL 32
CHARDONNAY <i>SYCAMORE LANE</i> California RIPE, TROPICAL, VANILLA	GL 10 LARGE GL 13 BTL 3
OHARRONNAY	
CHARDONNAY HENRI PERRUSET MACON	VILLAGES GL 15 large gl 21 btl 56
Burgundy, France UNOAKED, HONEYSUCKLE, MINERALITY	OF 10 PAYOR OF 71 BIF 30
CHARDONNAY <i>DAOU</i> Paso Robles, California OAK, TROPICAL, CITRUS, SILKY	gl 15 large gl 21 btl 56
SAUVIGNON BLANC <i>TRIBUTE</i> Monterey County, California GRAPEFRUIT, PINEAPPLE, CRISP	GL 10 LARGE GL 13.5 BTL 34
SAUVIGNON BLANC <i>GREYWACKE</i> Marlborough, New Zealand RIPE, TROPICAL, TEXTURAL.	gl 15 large gl 21 btl 56
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 34
ROSÉ <i>DI CASANOVA LA SPINETTA</i> Tuscany, Italy Sangiovese, Prugnolo FLORAL, DRY, TANGERINE, CRISP FINISH	GL 13 LARGE GL 17 BTL 46 Gentile
MONTEPULCIANO <i>D'ABRUZZO BELPOSTO</i> Abruzzo, Italy BAKED CHERRIES, WARM SPICE, BALANCED	GL 12 LARGE GL 16 BTL 44
CABERNET SAUVIGNON <i>ALIAS</i> Central Coast, California BERRY AND PEPPERY AROMA, OAK AGED	GL 10 LARGE GL 13 BTL 3
CABERNET SAUVIGNON <i>DAOU</i> Paso Robles, California SMOKEY LEATHER, BOLD BLACK FRUIT, SUBTI	GL 15 LARGE GL 21 BTL 56
PINOT NOIR ELOUAN Coastal, Oregon ELEGANT, PLUM, CHERRY	GL 12 LARGE GL 16 BTL 38
PINOT NOIR <i>TALBOTT KALI HART</i> Monterey, California cranberry, plum, vanilla	GL 15 LARGE GL 21 BTL 65
MALBEC DOMAINE BOUSQUET Mendoza Argentina	GL 10 LARGE GL 13.5 BTL 3

Mendoza, Argentina

BLACK FRUIT, SMOOTH TANNINS, LONG FINISH