

# WATERVUE

G R I L L E



## appetizers

**SMOKED GRILLED CHICKEN WINGS 16**  
strawberry BBQ

**CRAB CAKE 17**  
fresh greens - preserved lemon vinaigrette

**SALT & PEPPER CALAMARI 16**  
yuzu kosho aioli

**BEEF CARPACCIO 16**  
diced egg - truffle aioli - crispy potatoes  
scallions - olive oil - crostini

**COCONUT BLACK TIGER SHRIMP 16**  
sweet chili aioli

## greens

Add chicken \$7, salmon \$9, shrimp \$5 each

**CAESAR SALAD 14**  
parmigiano - housemade dressing - croutons

**HOUSE SALAD 14**  
mixed greens - carrots - cucumbers - heirloom  
tomatoes - cheddar cheese - croutons  
creamy buttermilk dressing

## flatbreads

**EBONY & IVORY 20**  
grilled chicken - black garlic - white pesto  
provolone - cherry tomatoes

**BACON CHEESEBURGER 20**  
f.p. sauce - ground beef - fontina cheese - bacon  
charred onions - burger sauce drizzle

## lunch

All handhelds served with our hand-cut fries

**CHAR- GRILLED WAGYU BURGER 18**  
lettuce - onion - tomato - pickles - burger sauce - smoked gouda - brioche bun  
Add Egg 2.00 | Add Double Cut Bacon 3.00

**BLACKENED MAHI MAHI TACOS 18**  
shaved lettuce - pico de gallo - sour cream - cilantro

**CRAB CAKE SANDWICH 17**  
lettuce - onion - tomato - pickles - yuzu kosho aioli - brioche bun

**GRILLED CHICKEN B.L.A.T. 16**  
Cherrywood smoked bacon - lettuce - avocado - tomato

**CUBAN SANDWICH 14**  
pork - salami - ham - swiss - pickles - mustard - cuban bread

**MUSSEL FRITES AU POIVRE 18**  
shoestring fries - garlic butter - green peppercorns - fresh herbs

**Breakfast and Lunch 8am - 4pm | Monday - Saturday (Sunday until 2pm)**  
**Dinner 5 - 10 PM | Happy Hour 4 - 7 PM | Monday - Saturday**

20% gratuity may be added to parties of six or more.

Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a foodborne illness.

# whites

## SPARKLING

Laurent Perrier Brut La Cuvée // France 36  
Veuve Clicquot Brut // France 120  
J.P. Chenet Brut // France 10/40  
Jansz // Sparkling Wine// Australia 15/60

## CHARDONNAY

Chalk Hill // California 14/56  
MacRostie // California 16/64  
Domaine Alain Chavey Bourgogne // Burgundy 80

## CHENIN BLANC

Clos du Gaimont Vouvray // Loire 50

## RIESLING

Eroica // Columbia Valley 60  
Thomas Schmitt // Germany 11/55

## ROSÉ

Barnard Griffin // Washington 11/55

## SAUVIGNON BLANC

Le Charmel // Loire 12/60  
Cantina Tramin // Alto Adige 14/56  
Clos Henri // New Zealand 55  
Chateau Gravelle-Lacoste // Bordeaux 47  
Domaine Salvard Cheverny Blanc // Loire 56

# reds

## CABERNET SAUVIGNON

Tilia // Argentina 10/40  
Oberon // Napa Valley 17/85  
Textbook // Napa Valley 60  
Daou // Paso Robles 95

## PINOT NOIR

Tortoise Creek // California 11/55  
Olema // Sonoma County 14.50/60  
Long Meadow Ranch // Napa Valley 88

## PRIMITIVO

Li Veli Orion // Puglia 10/50

## VARIOUS REDS

Pozzan 'Back Barn' // Zinfandel // Napa Valley 60  
Bodegas Emilio Moro // Tempranillo // Ribera del Duero 62  
Ancient Peaks Oyster Ridge // Bordeaux Blend 140  
Alto Moncayo Veraton // Grenache // Spain 90  
Markham // Merlot // Napa Valley 64

# draft crafted cocktails

## WATERVUE G&T / 16

Hayman's Royal Dock Gin, Jack Rudy Elderflower Tonic,  
Pink Flamingo Shrub

## OLD FASHIONED / 17

James E. Pepper Bourbon, Demerara Syrup,  
Scrappy's Seville Orange Bitters, Aromatic Bitters

## BLACK MANHATTAN / 16

James E. Pepper Rye, Pasubio Vino Amaro, Aromatic  
Bitters, Bittercube Cherry Bark Vanilla Bitters

## LOTUS / 16

Hibiscus Infused Cimarron Blanco, Cilantro, Agave, Lime

## SANGRIA / 14

House-Made Recipe

## SOUTHERN ENVY / 16

Angel's Envy Bourbon, Fresh Peaches, Kentucky Mint,  
Lemon, Lime, Simple

## BRAZILIAN CHAMELEON / 15

Novo Fogo Chameleon Cachaca, Lime,  
Cappelletti Aperitivo, Simple

## LUCKY TO TIKI / 15

Hayman's London Dry Gin, Lucky Falernum,  
Velvet Falernum, Lime, Simple, Scrappy's Aromatic Bitters

## HARBOUR'S POINTE SOUR / 14

Rough Rider Bourbon, Cocchi Americano,  
Velvet Falernum, Lime, Lemon, Simple

## MR. GAGE'S COSMO / 14

House Specialty, Secret Recipe

## LA VERDE / 16

Fresh Jalapeño, Cilantro, Cimarron Blanco, Artisan Curacao

# ciders, seltzers & beer

CORONA (BTL) 6

BUDWEISER (BTL) 4.5

FOUNDERS ALL DAY IPA (CAN) 6

FOUNDERS CENTENNIAL IPA (CAN) 6

COPPERTAIL FREE DIVE IPA (CAN) 6

STELLA ARTOIS (BTL) 6

NARRAGANSETT LAGER (CAN) 5

UNTITLED ART IPA N/A 4

NUTRL HARD SELTZERS (CAN) 6

Assorted Flavors

MOTORWORKS PULP FRICTION IPA (DRAFT) 7

BUD LIGHT LAGER (DRAFT) 5

COPPERTAIL UNHOLY TRIPPEL (DRAFT) 7

3 SONS DOPELICIOUS HAZY IPA (DRAFT) 7

GREEN BENCH POSTCARD PILSNER (DRAFT) 7

MANGO CART WHEAT ALE (DRAFT) 6.5