

# WATERVUE

GRILLE

## breakfast

Served with tater tots



### BREAKFAST SANDWICH 11

two sunny side eggs - double cut bacon - smoked gouda - kaiser roll

### FRENCH TOAST 12

brioche - choice of bacon or sausage - wild blueberry maple syrup

### CRAB CAKE BENEDICT 22

fresh-baked biscuit - poached eggs - hollandaise

### WATERVUE BREAKFAST BOWL 14

choice of bacon or sausage - scrambled eggs - rustic italian toast

### PEDRO'S BREAKFAST TACOS 16

chorizo - scrambled eggs - peppers & onions - cheddar cheese

### AVOCADO TOAST 16

smashed avocado - olive oil - pickled onions - everything seasoning

### CROQUE MADAME 16

two sunny side eggs - shaved black forest ham - gruyere béchamel - rustic italian toast

## flatbreads

### SHAKAYLARONI 18

extra pepperoni - black olives - tomato sauce

### HOT ITALIAN 18

hot Italian sausage - provolone - peppers  
onions - tomato jam

## greens

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

### ARUGULA SALAD 14

fresh plums - crispy mozzarella - pickled onion  
white balsamic vinaigrette

### SPINACH SALAD 14

bacon crumble - shaved red onion - roasted shiitake  
mushroom - celery seed dressing

## 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

### CATCH OF THE DAY 18

lettuce - onion - tomato - pickles - Texas Pete remoulade - brioche bun

### CUBAN SANDWICH 14

pork - salami - ham - swiss - pickles - mustard - cuban bread

### STEAK FRITES 22

marinated hanger steak - garlic aioli

### CRISPY SHRIMP TACOS 16

shredded lettuce - pico de gallo - cilantro

### FISH AND CHIPS 32

golden tile fish - thrice cooked potatoes - malt vinegar aioli - lemon

### WHAT-A-MONSTA 12

house-made chicken salad - grapes - celery - onions - fresh baked croissant

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 20/120  
J.P. Chenet Brut // France 9/45

## CHARDONNAY

Cousiño Macul // Chile 9.75/48  
Chalk Hill // California 13 glass only  
MacRostie // California 13/52  
Domaine Drouhin-Vaudon Chablis // Burgundy 68

## CHENIN BLANC

Clos du Gaimont Vouvray // Loire 50

## MOSCATO

Bava Moscato d'Asti // Italy 12/58

## RIESLING

Eroica // Columbia Valley 60  
Thomas Schmitt // Germany 10/45

## ROSÉ

Barnard Griffin // Washington 14/65

## SAUVIGNON BLANC

Le Charmel // Loire 11/55  
Cantina Tramin // Alto Adige 12/56  
Clos Henri // New Zealand 55

# 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 14.50/65  
Long Meadow Ranch // Napa Valley 70

## PRIMITIVO

Li Veli Orion // Puglia 10/50

## VARIOUS REDS

Redemption // Zinfandel // Alexander Valley 55  
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 / 15

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

## OLD FASHIONED / 15

Rough Rider Bourbon, Demerara Syrup,  
Scrappy's Seville Orange Bitters, Aromatic Bitters

## BLACK MANHATTAN / 15

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

## LOTUS / 15

Hibiscus Infused Cimarron Blanco, Cilantro, Agave, Lime

## SANGRIA / 13

House-Made Recipe

## BRAZILIAN CHAMELEON / 14

Novo Fogo Chameleon Cachaca, Lime,  
Cappelletti Aperitivo, Simple

## LUCKY TO TIKI / 14

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

## HARBOUR'S POINTE SOUR / 13

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

## MR. GAGE'S COSMO / 14

House Specialty, Secret Recipe

## LA VERDE / 14

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

WOVEN WATER SEASONAL HAZY IPA (DRAFT) 7

WOVEN WATER SEASONAL PILSNER (DRAFT) 6.5

MANGO CART WHEAT ALE (DRAFT) 5.5

UNTITLED ART PRICKLY PEAR JUICE IPA (DRAFT) 7

ANDERSON VALLEY BLOOD ORANGE GOSE (DRAFT) 7