

# WATERVUE

## GRILLE



### starters

#### STEAKHOUSE BACON 16

double smoked - maple glazed - pepper crusted

#### SALMON POKÉ 16

macadamia nuts - avocado - cucumber - red chili aioli

#### FLASH FRIED CALAMARI 16

Texas Pete remoulade - lemon

#### CRAB CAKE 17

mustard horseradish sauce - lemon

#### STEAMED MUSSELS 17

garlic - white wine - butter - jalapenos - cilantro - grilled bread

#### BEEF CARPACCIO 16

saffron aioli - red onion - parmesan - micro greens - olive oil - lemon

#### SESAME CRUSTED TUNA 17

eel sauce - spicy sesame oil - pickled onion

### flatbreads

#### SHAKAYLARONI 18

extra pepperoni - black olives - tomato sauce

#### HOT ITALIAN 18

hot Italian sausage - provolone - peppers  
onions - tomato jam

### greens

#### 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

### fork & knife

#### RED CHILI-RUBBED MAHI MAHI 31

creamy jasmine rice - asparagus - lobster brandy cream sauce

#### PECAN-CRUSTED POMPANO 31

fingerling sweet potatoes - haricot vert

#### FISH AND CHIPS 32

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

#### FRESH CATCH MKT

ask your server for today's selection

#### SESAME CRUSTED SALMON 29

happy rice - baby bok choy

#### BLACK TIGER SHRIMP & SCALLOPS 44

red bliss potatoes - shaved celery - pickled red onion  
smoked bacon - grainy mustard vinaigrette

#### BLACK ANGUS NEW YORK STRIP 48

fingerling potatoes - wok fried broccoli - garlic

#### CHAR-GRILLED TOMAHAWK PORK CHOP 32

zucchini - summer squash - shallots  
butter beans - roasted apple compote

#### TRUFFLE PASTA CARBONARA 30

pancetta - peas - shallots

*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 13/58.5  
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	MOTORWORKS PULP FRICTION IPA (DRAFT)	7
BUDWEISER (BTL)	4.5	BUD LIGHT LAGER (DRAFT)	5
FOUNDERS ALL DAY IPA (CAN)	6	COPPERTAIL UNHOLY TRIPPEL (DRAFT)	7
FOUNDERS CENTENNIAL IPA (CAN)	6	WOVEN WATER SEASONAL HAZY IPA (DRAFT)	7
COPPERTAIL FREE DIVE IPA (CAN)	6	WOVEN WATER SEASONAL PILSNER (DRAFT)	7.5
STELLA ARTOIS (BTL)	6	MANGO CART WHEAT ALE (DRAFT)	6.5
NARRAGANSETT LAGER (CAN)	5	UNTITLED ART PRICKLY PEAR JUICE IPA (DRAFT)	7
UNTITLED ART IPA N/A (CAN)	4	ANDERSON VALLEY BLOOD ORANGE GOSE (DRAFT)	7
NUTRL HARD SELTZERS (CAN)	6		
Assorted Flavors			