



WATER WHEEL • TAVERN •

Local, regional and sustainable seasonal ingredients provided by FarmArt, Blue Moon Acres, Bright Farms and others.

SOUPS

STOUT FRENCH ONION SOUP
swiss, provolone, home style crostini 6

***TAVERN CHILI**
cheddar jack cheese, sour cream, cilantro 6

SOUP DU JOUR
our chef's daily selection market price

SALADS

SPRING MIX
dried cranberries, granola, grape tomatoes, home style croutons, crumbled goat cheese, blueberry pomegranate vinaigrette 9

***KALE AND SPINACH**
toasted almonds, bacon lardon, hardboiled egg, maple citrus dressing 10

***ARUGULA SALAD**
orange, grapefruit segments, dried cranberries, diced tomatoes, crumbled smoked blue cheese, lemon parmesan dressing 9

CAESAR
shaved parmesan cheese, home style croutons 8

add to any salad
add chicken 3 • salmon 5 • shrimp 6
crab cake 6 • steak 8

dressings: blueberry pomegranate, maple citrus, lemon parmesan, caesar, ranch, blue cheese, 1000 island, honey mustard, oil & vinegar

APPETIZERS

ROASTED RED PEPPER HUMMUS
garlic herbed naan, sliced cucumbers, julienne red peppers, carrots, cherry tomatoes, kalamata olives 10

QUESADILLA
pepper jack, cheddar jack, roasted corn, diced chicken 11

FRIED MAC N CHEESE
basket of twelve, sriracha ranch 7

CALAMARI
cornmeal dusting, cherry peppers, marinara 10

BASKET OF ONION RINGS
center cut sweet spanish onions, home style breading, horseradish aioli 7

FRIED MOZZARELLA
fresh mozzarella, italian bread coating, marinara 8

CHICKEN FINGERS
white meat tenders, seasoned bread crumb dusting, choice of regular, louisiana hot, bbq, teriyaki or dry rub 9.5

ANTIPASTA BOARD
aged italian meats, grilled marinated artichoke hearts, chef's selected cheese and roasted red peppers 15

CRAB CAKE SLIDERS
maryland style crab imperial, spicy remoulade, lettuce, tomatoes 12.5

***NACHOS**
corn tortilla, cheddar jack, diced tomatoes, shredded lettuce, sliced jalapeños 10
add guacamole .50

COCONUT SHRIMP
jumbo shrimp, coconut and panko dredge, poblano avocado ranch 9

***MUSSELS**
prince edward island mussels, your choice of red, white, drunken or fra diablo 11

PRETZEL TWISTS
bavarian pretzel, beer cheese, whole grain mustard 8

***JUMBO WINGS**
celery, blue cheese, your choice of louisiana hot, bbq, teriyaki or dry rub 11.5

EGG ROLLS

Cheesesteak shaved prime rib, american cheese 10
Buffalo Chicken hot diced chicken, crumbled blue cheese 10
Southwest blackened diced chicken, cheddar jack, roasted corn 10
Vegetable green peppers, diced tomatoes, roasted corn, goat cheese 10

FLATBREADS

BUFFALO CHICKEN
louisiana style hot sauce, diced chicken, shredded mozzarella cheese, crumbled blue cheese 8

MARGHERITA
fresh mozzarella, sliced beefsteak tomatoes, sweet basil, balsamic glaze 8

BBQ CHICKEN
chipotle bbq, diced chicken, cheddar jack, julienne red onions 8

GARDEN
sautéed spinach, mushrooms, beefsteak tomatoes, crumbled goat cheese, julienne red onions 8

PASTAS

FETTUCCHINE ALFREDO

fettuccine, creamy alfredo 15

add chicken 3 • salmon 5 • shrimp 6 • steak 8

THREE CHEESE MAC N CHEESE

cavatappi, parmesan, cheddar,
cream cheese 12 • add crab 2

SHRIMP AND SCALLOP SCAMPI

fettuccine, jumbo shrimp, bay scallops,
white wine garlic sauce 22

PENNE PRIMAVERA

penne pasta, baby carrots, broccoli,
mushrooms, house made marinara 14

BURGERS

served with lettuce, tomato, onion, pickle
and choice of french fries, coleslaw or
side salad.

sweet potato fries or onion rings add 1

BUILD YOUR OWN BURGER

beef, turkey or garden burger 12

.50 each: any dressing or sauce

1 each: jalapeño peppers, mushrooms,
fried onions, american, swiss, provolone,
smoked blue, goat or cheddar

2 each: avocado, bacon, pork roll, fried egg

BACON BLUE BURGER

applewood smoked bacon,
crumbled smoked blue cheese 13.5

TAYLOR BURGER

taylor pork roll, american cheese,
traditional aioli 13.5

MUSHROOM SWISS BURGER

swiss cheese, sautéed mushrooms 13

CAJUN BURGER

blackened, fried okra, cheddar cheese,
cajun aioli 12.5

GARDEN BURGER

veggie patty with sweet corn, red pepper,
chilis 11

SANDWICHES

choice of french fries, coleslaw or side salad.

sweet potato fries or onion rings add 1

FISH TACOS

grilled tilapia, flour tortilla,
corn and poblano salsa,
spicy aioli 14.5

GRILLED AHI TUNA

brioche bun, lettuce, tomato,
ginger miso spread 13

GRILLED REUBEN

rye, thousand island, swiss cheese,
sauerkraut, corned beef 11

GRILLED CHICKEN

brioche bun, lettuce, tomato,
choice of regular, louisiana hot,
bbq or teriyaki 11

CRAB CAKE

brioche bun, maryland style crab
imperial, lettuce, tomato,
spicy remoulade 15

CHICKEN CHEESESTEAK

shaved white meat, fried onions,
american cheese 10

CHEESESTEAK

shaved prime rib, fried onions,
american cheese 10

TURKEY BACON WRAP

roasted turkey, applewood
smoked bacon, lettuce, tomato,
mayonnasie 11

WARM VEGETABLE WRAP

eggplant, red and green peppers, squash,
balsamic marinade, roasted red pepper hummus spread 12.5

ENTRÉES

FROM THE BUTCHER BLOCK

*PETITE FILET (6 OZ.)

roasted garlic mash, vegetable
medley, traditional béarnaise 23

*NY STRIP

baked potato, vegetable medley 22

*BRAISED SHORT RIB

roasted garlic mash, vegetable
medley, demi glaze 27

*BABY BACK RIBS

chipotle bbq sauce,
french fries, coleslaw
half rack 16 • full rack 26

FROM THE SEA

CRAB CAKES

wild rice, hericot verts,
traditional remoulade 23

*GRILLED ATLANTIC SALMON

toasted hazelnut crust,
creamy polenta, hericot verts,
raspberry glaze 18

*PAN SEARED SCALLOPS

bay scallops, tomato basil
polenta, hericot verts,
kalamata tapenade 22

FISH AND CHIPS

french fries, coleslaw,
traditional tartar 14

FROM THE FARM

*GRILLED CHICKEN

regular, louisiana hot, bbq
or teriyaki, wild rice,
vegetable medley 15

GRILLED PORTOBELLO CAPS

wild rice, sautéed spinach, roasted
red peppers, blue cheese cream
sauce, balsamic reduction 15

*Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourn illness

BEVERAGES

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic, Club Soda 2.25

ICED TEA

(Unsweetened, Lemon, Peach, Green) + Lemonade 2.25

ROOT BEER 2.75

COFFEE OR HOT TEA 2.25

MILK OR JUICE

Apple, Orange, Cranberry, Pineapple 2.50

SPECIALTY COCKTAILS

MARTINIS

PARISIAN

Vanilla Bean Vodka, Chambord, Pineapple Juice 10

BASIL

Lime Basil Vodka, Muddled Limes and Basil,
Garnished with Cucumbers 11

UNDER THE WATER WHEEL

Bacardi, Blue Curacao, Pineapple Juice,
Garnished with Swedish Fish 10

GARDEN

Botanist Gin, Elderflower Liqueur, Lemon Juice, Mint Leaves,
Cucumber 13

INCENDIO HOT TOT

Patron XO Cafe Incendio, Stoli Vodka, Twist of Lemon 12

COCKTAILS

THE DUDE

Tito's Vodka, Kahlua Coffee Liqueur, Milk 9

MALT MONKEY

Monkey Shoulder Scotch, Sweet Vermouth, Maraschino Liqueur,
Chocolate Bitters 10

BEAN ME UP

Jim Beam Black, Amaretto, Pepsi 9

APPLE OF OUR EYE

Stillhouse Apple Crisp Whiskey, Apple Pucker, Cranberry 10

HELLO SUNSHINE

Patron Resposado Tequila, Triple Sec, Cointreau, Orange Juice,
Club Soda, Garnished with an Orange Wedge 12

ST. GERMAIN MARGARITA

Espolon Silver Tequila, St. Germain Elderflower Liqueur,
Fresh Squeezed Lime Juice, Salt 12

THE DARK KNIGHT

Patron XO Cafe, Vanilla Bean Vodka, Amaretto 11

WINE LIST

HOUSE WINE

Cabernet, Merlot, Pinot Grigio, Chardonnay, Pinot Noir 7

RED

CABERNET

Grayson 8
Tom Gore 9
The Federalist 45

MERLOT

Robert Mondavi Private Selection 8
Columbia 9
Simi 47

ZINFANDEL

Ravenswood Vitner's Blend 8
Predator 9
Deloach Estate 52

MALBEC

Alamos Malbec 9
Pascual Toso 38

PINOT NOIR

Angelina Reserve 8
Mark West 9/33
Routestock 50
Domaine Serene 90

OTHER REDS

Montes 9/33
Rufino 9/33

WHITE

PINOT GRIGIO

Cielo 8
Mark West 9/33
Santa Margarita 55

CHARDONNAY

William Hill Central Coast 8
Kendall Jackson 9/33
Stags Leap 58

SAUVIGNON BLANC

Nobilo 9
Whitehaven 9/33
Groth 47

OTHER WHITES

Canyon Road White Zinfandel 8
Cielo Rose 9/33
Charles Smith Kung Fu Girl Riesling 9/33

SPARKLING WINE

La Marca Prosecco 7
Canyon Road Moscato 8
Korbel Champagne 43

DRAFT BEER

ALLAGASH WHITE
Witbier • 5% • Glass 6.25

BALLAST POINT BIG EYE
IPA • 7% • Glass 6.5

BELL'S TWO-HEARTED ALE
IPA • 6.6% • Glass 6.5

BRECKENRIDGE VANILLA PORTER
Porter • 5.4% • Glass 6

BROOKLYN BROWN ALE
Brown • 5.6% • Glass 5.75

FOUNDERS RED'S RYE
Rye Ale • 6.6% • Glass 6

GUINNESS
Stout • 4.2% • Glass 6.25

MILLER LITE
Light Lager • 4.2% • Glass 4

NESHAMY CREEK J.A.W.N.
Pale Ale • 5.2% • Glass 5.75

NEW BELGIUM FAT TIRE
Amber • 5.2% • Glass 6

SIERRA NEVADA PALE ALE
Pale Ale • 5.6% • Glass 6

STELLA ARTOIS
Pilsner • 5.2% • Glass 6

T ROEGS PERPETUAL IPA
IPA • 7.5% • Glass 6.25

VICTORY HELLE'S LAGER
Lager • 4.8% • Glass 6

WEIHENSTEPHAN HEFEWEIZEN
Hefeweizen • 5.4% • Glass 6.5

YUENGLING
Lager • 4.4% • Glass 4

BOTTLED BEER

**ANDERSON VALLEY BARNEY
FLATS OATMEAL STOUT**
Stout • 5.8% • 5.25

**ANDERSON VALLEY
BLOOD ORANGE GOSE**
Gose • 4.2% • 5.25

AUSTIN EAST HONEY CIDER
Cider • 5.2% • 5.25

AUSTIN EAST PINEAPPLE CIDER
Cider • 5% • 5.25

**BALLAST POINT
GRAPEFRUIT SCULPIN**
IPA • 7% • 6

BEAR REPUBLIC GRAND AM
Pale Ale • 6% • 6

BLUE MOON BELGIAN WHITE
Witbier • 5.4% • 4.75

BUD LIGHT
Lager • 4.2% • 3.5

BUDWEISER
Lager • 5% • 3.5

CARLSBERG
Pilsner • 5% • 4.5

CIGAR CITY JAI ALAI
IPA • 7.5% • 5.75

COORS LIGHT
Lager • 4.2% • 3.5

CORONA
Lager • 4.6% • 4.25

DARK HORSE BOFFO BROWN
Brown Ale • 6.5% • 5.25

DESCHUTES BLACK BUTTE
Porter • 5.2% • 5.75

DOGFISH HEAD 60 MIN IPA
IPA • 6% • 5.25

DOGFISH HEAD 90 MIN IPA
IPA • 9% • 7.25

DUCK RABBIT MILK STOUT
Stout • 5.7% • 5

**EVIL GENIUS
PURPLE MONKEY DISHWASHER**
Porter • 6.8% • 5.25

FOUNDERS ALL DAY IPA
IPA • 4.7% • 5.25

FREE WILL KRAGLE
IPA • 6.6% • 5.25

GLUTENBERG
IPA • 6

GOOSE ISLAND IPA
IPA • 5.9% • 5.5

GREAT LAKES ELIOT NESS
Amber • 6.1% • 5.25

HEINEKEN
Lager • 5% • 4.25

LAGUNITAS
IPA • 6.2% • 5.25

**LEFT HAND NITRO
MILK STOUT**
Stout • 6% • 5.5

MICHELOB ULTRA
Lager • 4.2% • 3.75

**NEW BELGIUM GLUTINY
GOLDEN ALE (GF)**
Blonde • 5.2% • 5.25

O'DOULS
Non-Alcoholic • 3.5

RIVER HORSE ROLY POLY PILS
Pilsner • 5.3% • 5

**RIVERTOWNE
GRATEFUL WHITE**
Witbier • 6.1% • 5

SAM ADAMS BOSTON LAGER
Lager • 4.9% • 6

SHORT'S BREWING SPACE ROCK (GF)
Pale Ale • 5% • 5.5

STELLA CIDRE
Cider • 4.5% • 5.25

YARDS BRAWLER
English Mild Ale • 4.2% • 5