

ENTRÉES

FIVE SPICED AHI

cold soba noodle salad, miso ginger dressing, carrots, cabbage, scallions, ponzu sauce, toasted sesame, micro cilantro 24 (G)

FISH AND CHIPS

bells two hearted ipa batter, fresh atlantic cod, fries, slaw, sweet pickle tartar sauce 16

PORCINI SCALLOPS

diver scallops, porcini mushroom, polenta, smoked mussels, roasted ratatouille, aged balsamic, basil gastrique 28 (G)

ROOT BEER GLAZED

PORK CHOP

14 oz. bone-in chop, "Not Your Fathers Root Beer" reduction, potato parsnip mash, brussel sprouts 24 (G)

STEAK FRITES

14 oz. ribeye, provencal herb butter, fries, au poirve aioli 26 (G)

RAVIOLI

RATATOUILLE

cheese ravioli, brown butter, roasted veggies, shaved grana padano 16 (V)

PAN ROASTED

SALMON

braised white bean and roasted garlic puree, pickled fennel orange salad, fennel pollen, aged balsamic, basil gastrique 24 (G)

TWIN CRAB CAKES

jumbo lump crab, wild rice pilaf, roasted asparagus 28 (G)

HALF OR FULL

BABY BACK RIBS

slow cooked 14 hours, bourbon bbq sauce, fries, slaw 16/26 (G)

FRENCH CUT

CHICKEN BREAST

pan roasted, wild rice pilaf, brussel sprouts, mushroom duxelle cream sauce 20 (G)

FILET MIGNON

6 or 8 oz. center cut filet, port wine demi-glace, potato parsnip mash, roasted asparagus 24/32

PESTO ALFREDO

*linguini, sweet peas, light basil parmesan cream 14
add chicken 5 • crab cake 8 •
steak 10 • scallops 10*

SIDES ⁴

*garlic parmesan fries • sweet potato parsnip fries •
roasted asparagus • brussel sprouts • house slaw •
potato parsnip mash*

DESSERTS

XANGO'S

fresh dairy butter and sweet cream cheese are the foundation for our famous cheesecake rolled in a flour tortilla deep fried and rolled in sugar topped with apple chutney 7

CHOCOLATE TORTE

gluten free flourless torte with a chocolate punch simple, elegant and timeless 7

BLUEBERRY BREAD PUDDING

with crème anglaise 6

RICOTTA CHEESECAKE

classic creamy-style cheesecake made with sweet ricotta cheese on an italian cookie crust 7

SNICKERS PIE

buttery caramel, salted peanuts and chunk of snicker enveloped in fudge and waves of cream cheese topped with milk chocolate and peanuts 7

CHILDREN'S MENU

All come with juice and dessert \$6

CHICKEN FINGERS AND FRENCH FRIES

CHEESE PIZZA

GRILLED CHEESE WITH FRENCH FRIES

CHEESEBURGER WITH FRENCH FRIES

PASTA RED SAUCE OR BUTTER

MAC N CHEESE BITES WITH FRENCH FRIES

DESSERT:

CHOCOLATE OR VANILLA ICE CREAM

**Gluten Free*

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



WATER WHEEL • TAVERN •

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

HOURS:

7 DAYS DAILY

MONDAY - THURSDAY: 11:30AM - 10PM

FRIDAY - SATURDAY: 11:30AM - 11PM

SUNDAY: 11:00AM - 10PM

KITCHEN HOURS:

SUNDAY - THURSDAY: 11:30AM - 10PM

FRIDAY - SATURDAY: 11:30AM - 11PM

**4424 OLD EASTON ROAD
DOYLESTOWN, PA 18901**

215-348-8300

APPETIZERS

CHEESESTEAK EGGROLLS

shaved rib eye, american cheese,
spicy ketchup, ipa fondue 12

CALAMARI

cornmeal coated, cherry pepper
glaze, parsley aioli 11 (G)

GERMAN NACHOS

braised pork, ipa fondue,
red cabbage, candied jalapeños,
allspice crema 12 (G)
add guacamole 1

COCONUT SHRIMP

miso ginger slaw,
sweet chili sauce 12

RATATOUILLE

QUESADILLA

pepper jack cheese blend,
roasted provencal veggies 10 (V)
substitute diced chicken 11
braised pork 12

MAC & CHEESE

FRITTERS

sriracha ranch dip 8

PORK SLIDERS

bourbon bbq sauce, braised
pork, slaw 10

FISH TACOS

market fresh fish, blackened,
red cabbage, pineapple salsa,
allspice crema 15

CAPRESE

burrata mozzarella,
beefsteak tomatoes,
pesto gastrique,
balsamic reduction 12 (V/G)

ROMESCO HUMMUS

roasted red pepper, garlic,
lemon, marcona almonds,
garlic pita chips, house pickled
vegetables and olives 9 (V)

BAVARIAN PRETZELS

ipa fondue, lager mustard 9 (V)
extra pretzel 1

COCONUT CURRY MUSSELS

coconut milk, curry, pineapple,
fresh cilantro 12 (G)
(also available red, white or
fra diavolo)

BASKET OF ONION RINGS

horseradish aioli 8 (V)

WINGS/TENDERS

blue cheese, pickled celery
and carrots, choice of sweet soy
sesame, bourbon bbq, buffalo or
dry rubbed 12/9 • add fries 1

CRAB CAKE SLIDERS

sweet pickle tartar, lettuce,
tomato 13

SOUPS

STOUT INFUSED FRENCH ONION

cave aged gruyere, parmesan
cheese crostini 6 (V)

TAVERN CHILI

braised bean and vegetable chili,
shredded cheddar, cilantro
crema 6 (V/G)

SOUP DU JOUR

house made seasonal selections
market price

SALADS

HOUSE

mixed greens, grape tomatoes,
carrots, cucumbers, red pepper
and red onion with house made
greek yogurt ranch 6 (V/G)

CAESAR

romaine hearts, house made
caesar dressing, garlic and herb
croutons, shaved grana padano 8

BABY KALE

baby spinach and kale, roasted
beets, marcona almonds, goat
cheese, house made blueberry
pomegranate dressing 10 (V/G)

WATERMELON ARUGULA

blue cheese, bacon lardons, red
onion, house made lemon herb
vinaigrette 9 (G)

add to any salad

add grilled chicken 5 • salmon 8

crab cake 8 • steak 10 • diver scallops 10

dressings: greek yogurt ranch, caesar, lemon herb vinaigrette,
blueberry pomegranate, dijon vinaigrette, blue cheese, 1000 island,
honey mustard, oil and vinegar

FLATBREADS

MARGHERITA

fresh mozzarella, beefsteak
tomatoes, basil gastrique,
balsamic reduction 10

FARM FRESH

roasted garlic cream, roasted
beets, crumbled goat cheese,
toasted almonds, parsley 10

BUFFALO

diced chicken, hot sauce, blue
cheese, pickled celery and carrots 10

SMOKED MUSSEL

roasted garlic cream, diced tomatoes,
arugula, smoked mussels 12

PIG AND FIG

fig jam, braised pork shoulder,
baby arugula, brie 12

SANDWICHES & BURGERS

served with fries or slaw

substitute garlic parmesan fries, sweet potato parsnip fries, onion
rings or side house salad add 1

EASTON CHICKEN SALAD

house made, lettuce, tomato,
choice of multi grain, marble
rye or whole wheat wrap 12

TOKYO TUNA

5 spice rubbed, grilled rare,
miso ginger slaw, lettuce,
tomato, brioche bun 13

REUBEN MELT

grilled marble rye, cave aged
gruyere, sauerkraut, corned beef
or turkey 12

CRAB CAKE SANDWICH

sweet pickle tartar, lettuce,
tomato, pickles, brioche bun 15

CHEESESTEAK

shaved ribeye or chopped
chicken breast, fried onions,
fresh baked roll. choice of
american, ipa fondue,
cave aged gruyere, provolone 12
add mushroom duxelle,
bacon, cherry peppers 1

TURKEY BLT

roasted turkey breast, bacon,
arugula, beefsteak tomatoes,
greek yogurt ranch, marble rye
bread or whole wheat wrap 12

BAYOU BURGER

cajun spiced, fried okra, cajun
remoulade, cheddar cheese,
arugula 13

SMOKY BACON BLEU BURGER

apple wood smoked bacon,
bleu cheese, smoked tomato
jam, arugula 14

GILDED GRILLED CHEESE

texas toast, cave aged gruyere,
fresh goat cheese, cheddar,
smoked tomato jam dip 10 (V)

WATER WHEEL BURGER

8 oz. fresh beef, grilled chicken
breast or house made veggie
burger. choice of american,
cheddar, gruyere, provolone,
blue or aged brie with lettuce,
tomato and onion 12
add double meat add 5
bacon, egg, avocado, mushroom
duxelle, fried onions, jalapeño 1

SHROOM & SWISS BURGER

wild mushroom duxelle,
cave aged gruyere, arugula,
au poivre aioli 14

PIG AND FIG BURGER

braised pork, fig jam, brie,
arugula 15