

— THE —
WATERSHED

— PUB —
11a-9p

 **SMALL PLATES**

Deviled Eggs 10

candied bacon, balsamic reduction, fried jalapenos, chives

Truffle Parmesan Fries 10

house cut fries tossed in truffle oil, parmesan, parsley, black pepper garlic aioli

Vegan Lettuce Wraps 13

sweet sesame sauce, crispy tofu, mushrooms, toasted peanuts, sriracha aioli, cilantro

Brisket Tostadas (2) 11

fried corn tostada, house green chili queso, roasted poblano pico, pickled onions, micro cilantro

Karaage 16

crispy fried chicken thigh strips, korean bbq, pickled carrots, scallions, sesame seeds, cilantro, house made buttermilk ranch

French Onion Soup 11

roasted veal stock, caramelized onion, toasted baguette crouton, raw milk baby swiss

Pierogies 13

bacon, caramelized leek, and cheddar cheese pierogies with smoked tomato crema and scallions

 **VEGETABLES**

Add Local Pastured Chicken 10 - Add Shrimp 9 - Add Salmon 18 - Add Brisket 9

Beet Salad 14

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled shallot, orange honey dressing, orange zest

Greek Salad 14

iceberg lettuce, cherry tomatoes, camelot valley feta, oregano vinaigrette, lemon dill greek yogurt, kalamata olives, crispy honeyed phyllo

Caesar Salad 13

romaine lettuce, garlic crouton crumble, shaved romano, white anchovy, house made classic caesar dressing

 **LARGE PLATES**
Available after 4PM

Harissa Grilled Chicken Thighs 25

warm herbed couscous salad, chickpeas, lemon dill greek yogurt, toasted almonds, grilled zucchini, roasted red pepper, spinach, micro cilantro

Wood Grilled Salmon 30

coconut risotto, salsa verde, chili crunch, pickled peppers, pickled onions, micro cilantro

Steak Frites 42

wood grilled hanger steak, truffle garlic potato wedges, black pepper garlic aioli, chimichurri

Wild Mushroom Ravioli 24

mushroom duxelle, parmesan garlic crumble, white wine bechamel, crispy leeks truffle oil, chive

Thai Ramen 25

house smoked shredded brisket, ramen noodles, pickled onions, chili crunch, lime wedge, cilantro, crispy noodles

 **HANDHELDS**

served with malt vinegar pub chips substitute hand cut fries 3 or mixed green salad 2

Falafel sandwich 17

whipped feta spread, tomato, arugula, cucumber, brioche bun

Pub Burger 17

black angus beef, pub sauce, cooper cheese, butter lettuce, tomato, red onion, half sour pickles, brioche bun -substitute beyond plant based patty 2 -add thick cut bacon 2

Spicy Chicken Sandwich 17

buttermilk fried local pastured chicken breast, house made hot seasoning, black pepper garlic aioli, butter lettuce, tomato, onion, pickles, brioche bun

Smoked Brisket Sandwich 19

chopped smoked brisket, tomato jam, black pepper garlic aioli, jalapeno apple slaw, cilantro, brioche bun

Local A5 Wagyu Burger 24

brandy apple jam, blue cheese crumbles, red onion, arugula, brioche bun

 **Pizza**

Tomato Pesto 16

caputo brothers mozzarella, rustic tomato sauce, basil pesto, fresh herbs

Pepperoni 16

pepperoni, shredded cheese blend, rustic tomato sauce, jalapeno honey

Bianca Mushroom Truffle 17

white garlic cream sauce, house smoked bacon, roasted mushrooms, shredded cheese blend, parmesan, truffle oil

Pesto Caesar 17

white garlic cream sauce, shredded cheese blend, basil pesto, chopped romaine, caesar, garlic parmesan crouton crumble, anchovy

Hot BBQ Brisket 18

white garlic cream sauce, shredded cheese blend, smoked brisket, hot bbq sauce, caramelized onion, cilantro

 **SIDES**

Fries	6	Grilled Shrimp (4)	9
Mixed Green Salad	5	Shredded Brisket	10
Pub Chips	5	Grilled Chicken	10
Grilled Sworfish	22	Grilled Salmon	18

 **DESSERTS**

Cinnamon Swirl Bread Pudding 9

custard soaked brioche bread pudding, vanilla cream cheese icing, cinnamon

Cast Iron Baked Warm Brownie 7

gluten free, salted caramel, whipped double cream, candied walnuts -add a scoop of ice cream 4

Fox Meadows Ice Cream 8.5

hand-crafted ice cream made with milk from their small on site dairy farm. ask about daily flavors

20% gratuity will be added to all parties of 8 or more

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

— THE —
WATERSHED

— PUB —
Saturday Brunch 11a-
2:30p
Sunday Brunch 10a-3p



SMALL PLATES

Cinnamon Swirl Bread Pudding 9
custard soaked brioche, cream cheese glaze, cinnamon

Smoked Salmon Devil Eggs 11
local pastured eggs, house smoked salmon, fried capers, dill

Smoked Hummus 9
Chili crunch, garlic naan



VEGETABLES

Add Local Pastured Chicken 10 - Add Shrimp 9 -
Add Swordfish 22 - Add Brisket 9

Beet Salad 14
mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled rhubarb, orange honey dressing, orange zest

Greek Salad 14
iceberg, romaine, cherry tomatoes, camelot valley feta, oregano vinaigrette, lemon dill greek yogurt, kalamata olives, crispy honeyed phyllo

Caesar Salad 13
romaine lettuce, garlic crouton crumble, shaved romano, white anchovy, house made classic caesar dressing



HANDHELDS

served with malt vinegar pub chips substitute
hand cut bay fries 3 or mixed green salad 2

Brunch Burger 21
black angus beef, raw milk sharp cheddar, bacon jam, jalapeño aioli, arugula, red onion, sunny side up egg, brioche bun
-substitute beyond burger 2
-add thick cut bacon 2

Watershed Cheeseburger 17
black angus beef, raw milk sharp cheddar, sauce gribiche, butter lettuce, tomato, shaved red onion, brioche bun
-substitute beyond burger 2
-add thick cut bacon 2

Local A5 Wagyu Burger 24
brandy apple jam, blue cheese crumbles, red onion, arugula, brioche bun

Spicy Chicken Sandwich 17
buttermilk fried local pastured chicken breast, house made hot seasoning, black pepper garlic aioli, butter lettuce, tomato, onion, pickles, brioche bun

Smoked Brisket Sandwich 19
chopped smoked brisket, tomato jam, black pepper garlic aioli, jalapeno apple slaw, cilantro, brioche bun

Falafel Sandwich 17
whipped feta spread, tomato, arugula, cucumber, brioche bun

Pepperoni Pizza 16
pepperoni, shredded cheese blend, tomato sauce, jalapeno honey



LARGE PLATES

Smoked Brisket Eggs Benedict 20
smoked brisket, chipotle hollandaise, fried onion, pickled jalapeño, poached eggs, english muffin, micro cilantro, served with breakfast potatoes
-substitute gluten free english muffin 2

Classic Eggs Benedict 16
house smoked pit ham, english muffin, poached eggs, hollandaise, served with breakfast potatoes
-substitute gluten free english muffin 2

Shrimp & Grits 27
wood-grilled head on shrimp, cheddar grits, tomatoes, spinach, poblano peppers, roasted red pepper beurre blanc, pickled peppers, cilantro

Cheesesteak Hash 22
crispy smashed potatoes, shaved strip, caramelized onion, cheddar sauce, pickled peppers, sunny side up egg, green onion

Veggie Skillet 15
breakfast potatoes, sautéed tomatoes, onions, peppers, mushrooms, spinach, vegan sriracha aioli
-add sunny side up egg 3

Chicken & Waffles 17
hot honey tossed local pastured chicken, green onion, maple syrup, sourdough waffle



SIDES

Bay Fries	6	Toast & Butter	2
Mixed Green Salad	5	Malt Vinegar Pub Chips	5
Thick Cut Bacon	7	Breakfast Potatoes	4
Cheddar Grits	5	Shredded Brisket	10
Fruit	6	Grilled Chicken	10
Egg	3	Grilled Shrimp (4)	9
		Grilled Swordfish	22



DESSERTS

Cast Iron Baked Warm Brownie 7
gluten free, salted caramel, whipped double cream, candied walnuts

Fox Meadows Ice Cream 8.5
hand-crafted ice cream made with milk from their small on site dairy farm. ask about daily flavors!



BRUNCH DRINKS

Mimosa 9
bubbly w/ orange juice, cranberry, or grapefruit

Espresso Martini 12
vanilla-infused vodka, Maggie's Farm coffee liqueur, cold brew, vanilla simple

Watershed Bloody Mary 10
house made bloody mary mix with choice of house infused jalapeño vodka or celery-peppercorn vodka

Hot Coffee 4
Elementary Coffee Company, regular or decaf

Hot Tea 3
golden chai, orange spice, chamomille lemon, breakfast blend, gunpowder green, aged eral grey

Market Cold Brew 8
cinnamon hibiscus-infused cold brew, lavender vanilla cold foam



COCKTAILS

Crossroads Kölsch 16oz 6.5

ABV 5.2 | IBU 22 A crisp & delicate style that originated in Cologne, Germany. Fermented with a special yeast that ferments warm and conditions long & cold providing a soft, restrained fruitiness and malt character and a spicy, lightly floral hoppiness.

Hometown, Lager 16oz 6.5

ABV 5.0 | IBU 17 Our house lager, brewed in the style of a Munich Helles (bright or light colored). Bright yellow/honey gold in color with a rounded, supple maltiness complimented by a lightly spiced, floral hop finish.

San Diego Serenade, West Coast IPA 16oz 7

ABV 7.2 | IBU 67 Spicy dank orange, mango, pineapple, evergreen

Terra Mater, Tart Beer 16oz 6.5

ABV 6.0 | IBU 28 Cherries, plums & calamansi citrus, bright red, tart cherry, floral citrus, lime.

Superfluid #1 16oz 6.5

ABV 5.0 | IBU 13 Tart ale with blueberries, raspberries & vanilla.

Old Habits, Nut Brown Ale 16oz 6.5

ABV 6.0 | IBU 22 Roasted chestnuts, cocoa, toasted whole grain bread, caramel.

Old Uptown, Winter Ale 16oz 6.5

ABV 5.5 | IBU 33 A German-style Altbier. Smooth and nutty with balancing notes of dusty chocolate, spicy hops & toasted wheat bread.

Fellowship, Amber Lager 16oz 6.5

ABV 5.5 | IBU 28 A clean and balanced German-style Vienna lager. Rich caramel maltiness with a subdued spicy hop finish.

Ethereal, Chocolate Doppelbock 16oz 8

ABV 8 | IBU 17 Deep, rich caramel, bittersweet chocolate, cocoa butter.

Glare, Red IPA 16oz 7

ABV 7.7 | IBU 62 Apricot honey, floral lemon blossoms, orange marmalade, green tea.

Phoenix Rising, Double Coffee Stout 8oz 8

ABV 10.5 | IBU 48 Decadent & warming, creamy espresso, fudge. Brewed with Phoenix coffee from Little Amps x Elementary.

Upstart, Irish Stout 16oz 6.5

ABV 5 | IBU 30 Black, creamy & smooth minerality. A classic.

Shady Grove, Apricot Wheat 16oz 6.5

ABV 5 | IBU 10 Pure apricot, tart, soft wheat.

Millworks Beer Flights 13

NON-ALCOHOLIC

Grace Collins 6

lavender-hibiscus honey syrup, fresh lemon, club soda

Mad Lenny 7

coconut milk, grapefruit, blue agave nectar, lime, rosemary

Chessie's 6

ginger beer, cranberry, lime, rosemary simple

Market Cold Brew 8

cinnamon hibiscus-infused cold brew, lavender vanilla cold foam

Lady Lavender 12

gin, lavender-hibiscus honey syrup, fresh lemon, vanilla, egg white

The Willoughby 12

citrus-infused vodka, fresh lemon, triple sec, grapefruit, cranberry

Espresso Martini 12

vanilla-infused vodka, Maggie's Farm coffee liqueur, creme de cacao, cold brew, vanilla syrup

Sapare 75 13

sparkling wine, gin, blood orange liqueur, sage syrup, sage foam

Paloma Invierno 12

hibiscus-infused silver agave, grapefruit, fresh lime, rosemary syrup

Wolfe Trap 13

persimmon-infused whiskey, Stoll & Wolf rye whiskey, apple cinnamon bitters, absinthe, burnt lemon

Middle Ground 13

whiskey, eight oaks pinot noir aged bourbon, creme de cacao, cherry walnut bitters, burnt orange

Watershed Old Fashioned 13

David E red bourbon, orange and aromatic bitters, bourbon cherry juice, demerara syrup

Oolong Sour 13

absinthe rinse, tea-infused whiskey, apple cinnamon bitters, fresh lemon, cinnamon simple, egg white, nutmeg

The Lusca 13

Hidden Still's aged rum, white rum, coconut, agave nectar, pineapple, lime, cherry walnut bitters, burnt cinnamon and rosemary

Little Bo Peach 13

peach-infused whiskey, thyme syrup, lemon juice, citrus foam

Viridarium Sour 13

cucumber basil-infused tequila. mint syrup, lime juice, egg white

CIDER

Happy Valley Hard Pressed Cider 8

5.0% ABV happy valley vineyard & winery

WINES

Sparkling / Rosé

Galen Glen Rosé	12 42
Waltz Vineyard Rosé	13 49
Mazza Perfect Bubbly	12 42
Galen Glen Draft Rosé	

White

Tonnino Pinot Grigio Romato	12 42
Galen Glen Gruner Veltliner	13 49
Happy Valley Chardonnay	13 46
Waltz Cellar 1599 Moscato	13 49
Waltz Cellar 1599 Sauvignon Blanc	14 56

Red

Tonnino Syrah	12 42
Tonnino Merlot	12 42
Happy Valley Tempranillo	13 49
Waltz Cabernet Sauvignon	13 49
Waltz Red Blend	13 49