

— THE —
WATERSHED

— PUB —
11a-9p

SMALL PLATES

Deviled Eggs 10

candied bacon, balsamic reduction, fried jalapeño, 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, three cheese blend

Pierogies 13

bacon, caramelized leeks, and cheddar cheese pierogies with smoked tomato crema

VEGETABLES

Add Local Pastured Chicken 10 - Add Shrimp 9
Add Salmon 15 - 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

romaine 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 4 PM

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, red onion, 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

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

PIZZA

Gluten Free Crust 4

Tomato Pesto 16

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

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

Pepperoni 16

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

SIDES

Fries	6	Grilled Shrimp (4)	9
Mixed Green Salad	5	Shredded Brisket	10
Pub Chips	5	Grilled Chicken	10
		Grilled Salmon	15

DESSERTS

Bread Pudding 12

custard soaked brioche bread pudding, strawberry rhubarb compote, powdered sugar

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 7

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

— THE —
WATERSHED

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

SMALL PLATES

Bread Pudding 12

custard soaked brioche, strawberry rhubarb compote, powdered sugar

Smoked Salmon Deviled Eggs 11

local pastured eggs, house smoked salmon, fried capers, dill

Brisket Tostadas (2) 11

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

Truffle Parmesan Fries 10

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

VEGETABLES

Add Local Pastured Chicken 10 - Add Shrimp 9 -
Add Salmon 15 - 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 fries 3 or mixed green salad 2

Brunch Burger 21

black angus beef, cooper cheese, bacon jam, jalapeño aioli, arugula, red onion, sunny side up egg, brioche bun
-substitute beyond burger 2
-add thick cut bacon 2

Pub Burger 17

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

Spicy Chicken Sandwich 17

butter milk 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, red onion, brioche bun

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 24

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

Veggie Skillet 16

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

PIZZA

Gluten Free Crust 4

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

Hand-Cut Fries	6	Malt Vinegar Pub Chips	5
Mixed Green Salad	5	Breakfast Potatoes	4
Thick Cut Bacon	7	Shredded Brisket	10
Cheddar Grits	5	Grilled Chicken	10
Fruit	6	Grilled Shrimp (4)	9
Egg	3	Grilled Salmon	15
Toast w/ Butter	2		

DESSERTS

Cast Iron Baked Warm Brownie 7

gluten free, salted caramel, whipped double cream, candied walnuts

Fox Meadows Ice Cream 7

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

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.

Heritage, Pub Ale 7

ABV 5.2% | IBU 40 - Savory orange, piney herbs, English tea, toffee

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

Old Uptown, Winter Ale 16oz 5

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

Ethereal, Chocolate Doppelbock 16oz 8

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

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

Pure Phase, Hazy IPA 16oz 7

ABV 7% / 21 IBU - Ripe papaya, orange creamsicles, snow covered pine, clementine juice

Que Bueno Bueno, Mexican-style Pilsner 16oz 7

ABV 5.2% | 17 IBU - Crisp, refreshing, bright, beachy

Eden, Belgian-style Golden Ale 8oz 8

ABV 8.5% | 30 IBU - Seductively strong, white grape, banana, plum, black pepper

Superboost, Hazy Double IPA 8oz 9

ABV 8.5% | 47 IBU - Bright orange, vanilla, mango, pine

Stokes Extra Gold, Lager 16 oz 5

ABV 5% | 16 IBU - Refreshingly balanced & light, crackery malt, floral hops

Millworks Beer Flights 13


CIDER

Happy Valley Hard Pressed Cider 8

5.0% ABV happy valley vineyard & winery


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

choice of: lavender | salted caramel | mocha

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, coffee liqueur, creme de cacao, cold brew, vanilla syrup

Paloma Primavera 12

hibiscus-infused silver agave, grapefruit, fresh lime, honey 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

The Lusca 13

aged & white rums, coconut, agave nectar, pineapple, lime, tiki bitters, fresh mint, and burnt cinnamon

Anahita 13

Maggie's Farm Dark Rum, coconut rum, white rum, lime, pistachio syrup, cayenne

Viridarium Sour 13

cucumber & herb-infused agave spirit, fresh lime, rosemary syrup, rose petal water

Jon White 13

oolong tea-infused whiskey, demerara syrup, fresh lemon, egg whites

Spicata 75 13

gin, sparkling wine, fresh lemon, strawberry, mint, citrus foam

Yellow Breeches 13

coconut fat-washed rum, mezcal, fresh lime, hot honey, peach syrup


WINES

Sparkling / Rosé

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

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
Galen Glen Semi Dry Riesling	13 49

Red

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