

BRUNCH MENU

BREAKFAST PIZZA

BISCUITS AND GRAVY - 20

COUNTRY GRAVY, EGG, SAUSAGE,
MOZZARELLA, CHEDDAR , CRUMBLED
BISCUIT AND PARSLEY

JALAPENO BACON & STRAWBERRY - 19

BACON JAM, STRAWBERRIES, JALAPENO
BACON, BALSAMIC DRIZZLE, JALAPENOS AND
MOZZARELLA

SRIRACHA MAPLE BACON - 20

MONTEREY CHEESE SAUCE, EGG, BACON,
GREEN ONIONS, SRIRACHA MAPLE DRIZZLE

SMOKEY DENVER OMELET - 21

SMOKED GOUDA CHEESE, EGG, HAM, PEPPERS,
MOZZARELLA, CHEDDAR, WHITE AND GREEN
ONIONS

EGGS BENEDICT - 19

HOLLANDAISE, SPINACH, TOMATO
MOZZARELLA, EGG, PAPRIKA AND PARSLEY
ADD HAM-3

TRADITIONAL FAVORITES

CORNERED BEEF HASH - 19

GUINNESS BRAISED CORNERED BEEF, ONION,
CELERY, SHREDDED POTATOES, TOPPED WITH
TWO EGGS AND HORSERADISH HOLLANDAISE
SAUCE

BREAKFAST SKILLET - 16

SAUTEED POTATOES, RED ONIONS, PEPPERS,
MUSHROOMS, TOPPED WITH TWO EGGS
ADD BACON, SAUSAGE, HAM-3\$

SWEET FARE

CRANBERRY CHOCOLATE FRENCH TOAST BAKE - 15

GERMAN APPLE PANCAKE - 15

PEANUT BUTTER MOUSSE CREPE - 13

STUFFED CREPE WITH PEANUT BUTTER MOUSSE,
BANANAS, TOPPED WITH WHIPPED CREAM AND
CHOCOLATE SAUCE

WRAPS

ITALIAN WRAP - 19

SLICED GENOA, PROCIUTTO, PEPPERONI,
PROVOLONE CHEESE, SHREDDED LETTTUCE,
TOMATO, OLIVES, PEPPERONCINI AND TOPPED
WITH SWEET ITALIAN DRESSING

CASHEW CHICKEN SALAD WRAP - 18

CHICKEN, MAYO, GRAPES, CASHEWS, CELERY,
HONEY AND GINGER

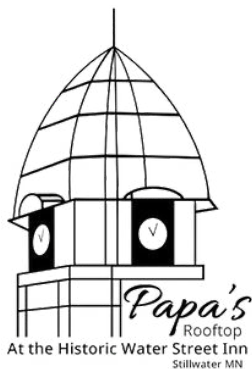
THE WATER STREET WRAP - 18

ROASTED RED PEPPER HUMMUS, SLICED
CUCUMBERS, HEIRLOOM CHERRY TOMATOES,
ALFALFA SPROUTS

*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY CONTRIBUTE TO FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE AN EXISTING MEDICAL CONDITION.

A 3.5% CREDIT CARD ADJUSTMENT WILL BE APPLIED TO NON-CASH TRANSACTIONS

MANY OF OUR ITEMS CAN BE MADE VEGETARIAN OR GLUTEN FREE, PLEASE ASK YOUR SERVER WHICH ITEMS CAN BE MADE AS SUCH, AND OUR KITCHEN WILL
BE HAPPY TO ACCOMODATE



DRINK MENU

TAP BEER LIST

- COORS LIGHT - 7
- GUINNESS DRAUGHT - 8
- HARP IRISH LAGER - 8
- SMITHWICK’S IRISH AMBER - 8
- CRISPIN CIDER- 8
- LIFTBRIDGE SEASONAL “MANGO BLONDE” - 8
- BELL’S TWO HEARTED IPA - 8
- FINNEGAN’S IRISH ALE - 8

WHITE WINE - ROSÉ - BUBBLY

- SEMELI MOUNTAIN SUN ROSÉ (GREECE) - 12
- BEVIAMO PINOT GRIGIO (ITALY) - 10
- SEA PEARL SAUVIGNON BLANC (NEW ZEALAND) - 12
- KENDALL JACKSON CHARDONNAY (CALIFORNIA) - 12
- MASOTTINA PROSECCO SPLIT (SPAIN) - 10
- RISATA PROSECCO (ITALY) - 10
- RISATA MOSCATO (ITALY) - 11

RED WINE

- TASSAJARA PINOT NOIR (CALIFORNIA) - 11
- VILLA CAFAGGIO CHIANTI (ITALY) - 10
- CONUNDRUM RED BLEND (CALIFORNIA) - 11
- ALIAS CABERNET SAUVIGNON (CALIFORNIA) - 11
- LA CREMA PINOT NOIR (CALIFORNIA) - 15

BOTTOMLESS MIMOSA - 17

PAPA’S BRUNCH COCKTAILS

- BLOODY MARY / BLOODY MARIA - 11**
MADE WITH TLC VODKA FOR THE BLOODY MARY, OR LEBUELULA TEQUILA FOR A BLOODY MARIA, GARNISHED WITH PICKLES, OLICES, CELERY, BEEF STICK AND A TAJIN RIM
- SHADY GROVE- 11**
ARTONIC NECTARINE AND CHAMPAGNE, GARNISHED WITH A PEACH RING AND FRESH MINT
- FULL STACK - 13**
SMOKE WAGON STRAIGHT BOURBON, HALLON BLACKBERRY, MAPLE SYRUP, LEMON JUICE AND SODA WATER, GARNISHED WITH A SKEWERED BLACKBERRY AND LEMON
- MORNING DOVE - 12**
SVALENTINE BERRY BLOSSOM, GRAPEFUIT JUICE, LEMON JUICE, ORANGE CHAMOMILE BITTERS, GARNISHED WITH GRAPEFRUIT PEEL
- GREEN THUMB - 12**
WATERMELON CUCUMBER GIN, HONEY SYRUP AND LIME JUICE. GARNISHED WITH MINT AND FRESH WATERMELON
- WHITE ORCHARD MOJITO - 12**
COMBIER LYCEE LIQUEUR, WHITE RUM, LIME JUICE, SIMPLE SYRUP AND MINT, GARNISHED WITH MINT, LIME AND LYCHEE ON A SKEWER
- MICHELOB ULTRA - 6**
- MILLER LIGHT - 6**
- CORONA - 7**
- BLUE MOON - 7**
- HEINEKEN ZERO - 7**
- LEINENKUGEL’S SUMMER SHANDY - 7**
- LAGUNITAS IPA - 7**
- ANGRY ORCHARD - 7**
- LONG DRINK - CRANBERRY OR TRADITIONAL - 9**
- HIGH NOON VODKA WITH JUICE - 8**
“PINEAPPLE AND WATERMELON”
- STILLY VODKA WITH JUICE - 8**
“PEACH AND CRANBERRY LIME”
- SUN CRUISER -8**
“LEMONADE AND PEACH”