



WATERSHED DISTILLERY

DINNER MENU

Andrew Schmitt **GENERAL MANAGER**
Matt Howes **EXECUTIVE CHEF**

SNACKS

Fried Brussels Sprouts 10

black pepper honey, lemon, mint

House-made Bread & Spread 12

Watershed Distillery Bourbon mash grain blend, compound butter, olive conserva

Crispy Tempura Cauliflower 13

Watershed Distillery Bourbon ginger glaze, cilantro, sesame

Simple Salad 13

speck, radicchio, arugula, pecorino romano, turnips, honey orange dressing

Squash Match 15

Watershed Distillery Nocino gastrique, cashew butter, candied walnuts, brûléed feta, orange, herbs

Grilled Octopus Peperonata 18

garlic herb crumbs, olive oil

Braised Short Rib 36

broccolini, apple kimchi, zhoug, potato rösti, demi

Market Fish 36

Persian timbale, herbed labneh, spicy pickles, pistachio brittle

K+B Burger 23

tomato jam, Watershed Distillery Bourbon onions, butter lettuce, brie, hand-cut fries

**gluten free bun +\$2*

Mushroom Pasta 26

roasted oyster mushrooms, crimini mushrooms, mushroom soubis

**add shredded short rib +\$8*

Oatmeal Creampie 12

oatmeal raisin cookie, blueberry cardamom jam, pistachio butter pastry cream, flaky sea salt

Peppermint Paddy 12

fudgy chocolate cake, fudge sauce, peppermint meringue, cheesecake sauce, flaky sea salt

Strawberry Crunch 12

Watershed Distillery Four Peel Gin, strawberry, short cake, white chocolate shell

Crispy Fingerling Potatoes 13

rosemary aioli, parmesan, lemon

Confit Wings 16

Black Cap hot sauce, green onion, candied sesame seeds

Hearty Fisherman's Bacon 16

pork belly, fennel soubise, pickled shallot, rye crumbs, salt cod, citrus

Tofu Lo Mein 28

charred vegetable broth, crispy noodles, toasted sesame, chili crisp, seasonal vegetables

New York Strip 44

11oz, bok choy, chili crisp, lotus root, plum steak sauce, fresno, shiitake mushrooms
+\$10 Chef's Tasting

Double Bone Pork Chop 32

squash purée, greens, pickled stems, candied hazelnuts, celery root

Duck & Dumplings 32

housemade dumplings, confit duck, gravy, mirepoix salad

CHEF'S TASTING MENU

select one dish
from each section
sections I+II+III

55



Barrel Aged Old Fashioned 12

Watershed Distillery Bourbon, bitters, sugar, cherry juice, barrel

Most of our dishes can be modified to accommodate allergies and dietary restrictions. Please inform your server of any dietary restrictions you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DRINK MENU

Noah Biddle BEVERAGE DIRECTOR

WINE glass/bottle

REDS BY GLASS

Pinot Noir 12/48

Noah River, Napa, California, 2021

Zinfandel 11/44

Zin Collective, Napa, California, 2020

Chianti 8/32

San Vincente, Tuscany, Italy, 2020

Sangiovese Superiore 13/52

L'Oste, Emilia-Romagna, Italy, 2020

Rhone Blend 13/52

Domaine Gassier, South Rhone, France, 2019

Cabernet Sauvignon 13/52

Spoken West, Central Coast, California, 2020

WHITES BY GLASS

Riesling 11/44

Richter Estate, Mosel, Germany, 2021

Pinot Grigio 10/40

Scarpetta, Friuli, Italy, 2020

Sauvignon Blanc 13/52

Clouston & Co., Marlborough, New Zealand, 2022

Chardonnay 12/48

Ca' del Baio, Langhe, Italy, 2021

Orange Wine 12/48

Azimut, Penedes, Spain, 2022

SPARKLING

Prosecco 12/48

Ambasciata, Verona, Italy

Rose 10/40

notteRosa, Modena Brut, Emilio-Romagna,

ROSE

Grenache 10/40

Domaine Gassier, Camague, France 2022

RED BOTTLES

Pinot Noir 90

Flâneur, Willamette Valley, Oregon, 2017

Gigondas 76

Chateau Redortier, Rhone, France, 2019

Ripasso 60

Marchesi Biscardo, Veneto, Italy, 2018

Super Tuscan 52

Falconeri, Tuscany, Italy, 2017

Brunello di Montalcino 80

Uggiano, Tuscany, Italy, 2017

Cabernet Sauvignon 100

Imperfetto, Tuscany, Italy, 2019

Nebbiolo 55

Simone Scaletta, Langhe, Italy, 2020

Barolo 80

Reverdito, Piedmont, Italy, 2018

FLIGHT 20

Watershed Distillery Bourbon Flight

Watershed Bourbon 90 proof

Watershed Bottled-in-Bond 100 proof

Watershed Apple Brandy Finished Bourbon 126.1 proof

Watershed Distillery Restaurant Wars Flight

Little Barrel Boo Boo (BOH) 126 proof

86 Hopes and Dreams (FOH) 129.6 proof

Birthday Barrel (Founder) 117.4 proof

BEER subject to change

DRAFT

Kolsch 7

Kolsch, Parson's North, 5.0%

CBC Lager 7

Lager, CBC Brewing, 4.6%

The Big Reveal 7

American Pale Ale, Hoof Hearted, 5.4%

Stone Fort 7

Brown Ale, Seventh Son, 5.0%

CANS & BOTTLES

Prosperity 6

Market Garden, Wheat Ale

Chomolungma 6

Jackie O's, Brown Ale

Alpha Assault 7

Fat Head's, IPA

Dire Wolf 7

Wolf's Ridge, Imperial Stout

NON-ALCOHOLIC

Lemon-Lime Soda 3

Boylan Cola 3

Boylan Diet Cola 3

Boylan Ginger Ale 3

Iced Tea 3

WHITE BOTTLES

Nostre Pais Blanc 55

Domaine Gassier, South Rhone, France, 2019

Parellada 49

Pares Balta, Penedes, Spain, 2021

Petite Arvine 50

La Source, Valle d'Aosta, Italy

Orange Wine 65

SeeSaw, Orange, Australia, 2021

Vermentino 50

Praie, Liguria, Italy, 2018

Inzolia 65

Marino Abate, Sicily, Italy, 2018

Verdicchio 55

Fattoria Nanni, Marche, Italy, 2021

Chardonnay 60

Flâneur, Willamette Valley, Oregon, 2021