WATERSHED

THE GOOD STUFF

Lil Hugo
Elderflower Shrub, Lime, Club Soda†
$16
†non-alcoholic

Annabelle
Light Lager, Tequila, Ginger, Allspice, Lime
$16

Jet2 Holiday
Jamaican Rum, Saffron, Sun-dried Tomato, Curaçao, Lemon, Bitters
$17

Pink Moon
Vodka, Genepy, Hibiscus, Cardamom, Lemon
$17

Girl, Whatever
Vodka, Coffee, Amaro, Chocolate, Ancho, Black Salt
$17

Vespertine
Rose Gin, Manzanilla Sherry, Nori, Onion
$17

Smashing Machine
Chicago Single Malt, Bourbon, Smoked Black Tea, Benedictine
$17

Streeterville
Colonel E.H. Taylor Small Batch Bourbon, Sweet Vermouth, China China, Maraschino, Barrel-aged Bitters
$34

Surely Gentle
Hibiscus, Cardamom, Lemon, Soda†
$16
†non-alcoholic

Crescent Kiss
Gin, Raspberry, Mint, Licorice, Salt, Lemon, Foam
$17

Gladys
Corn Whiskey, Chamomile, Hay, Maple, Lemon, Bitters
$17

Water Taxi
Mezcal, Curaçao, Quince, Cinnamon, Lime
$17

Red Line Express
Rums, Port, Red Bitter, Pineapple, Lime
$17

Nest Egg
Blended Malt Scotch, Amaro, Orgeat, Barrel-aged Bitters, Whole Egg*
$17
**contains nuts*

One of Those
Apple Brandy, Pear, Sauternes, China-China
$20

Plum Lucky
*Scotch, Tawny Port, Plum Brandy, Black Walnut**
$20
**contains nuts*

20% gratuity add to parties of 6 or more

October 16, 2025

BEER

DRAFT

Art History | Catch the Sun | hefeweizen 5%	14 oz draft	9
Garage Beer | light lager 4%	12.5 oz draft	8
Begyle | Hophazardyly | american IPA 7.1%	14 oz draft	9
Old Irving | Della | kolsch 5.2%	14 oz draft	9

PACKAGED

Ayinger | Bavarian Pils | pilsener 5.3%	11.2 can	15
Best Day Brewing | kölsch | non-alcoholic 0%	12 oz can	8
Casa Humilde | Marina | mexican lager 4.7%	16 oz can	10
Casa Humilde | Viva La Frida | hibiscus lager 4.5%	16 oz can	10
Duchesse | Red | flanders sour ale 7%	10 oz can	15
Maplewood | Charlatan | APA 6.1%	16 oz can	11
Seattle Cider Co. | Honey Crisp | hard cider 5.5%	12 oz can	8

WINE

RED

Calera | Pinot Noir | California	15/bottle 75
Baron de Ley | Tempranillo | Spain	bottle 50
Bouza | Tannat 2020 | Uruguay	bottle 55

WHITE

Round Pond | Sauvignon Blanc 2024 | Napa Valley, California	15/bottle 75
Tattinger | Méthode Traditionnelle | Sparkling | California	22/bottle 110
Cusumano | Angimbé | Insolia, Chardonnay | Italy	bottle 45
La Colline auz Fossiles | Chardonnay | France	bottle 50
Flowers | Sonoma Coast 2023 | Chardonnay | California	bottle 65

ROSÉ

Touraine | Domaine des Corbilliéres | Loire Valley, France	15/bottle 75

FUN STUFF

BAD IDEA
Rotating cocktail shot
$6

THC SELZER
Cheech and Chong's Citrus Sunrise 5mg
$14

"HANDSHAKE"
A quaffable lager, a shot of Malort
$12

FEATURED SPIRITS ✨

All prices are for 2 oz pours unless otherwise specified

DOMESTIC WHISKEY

Blanton's | Single Barrel Bourbon	36
Barrell | Vantage | Mizunara Finish Bourbon	33
Dark Arts | Empyrean | Port-Finished Bourbon	32
Eagle Rare | 10 year | Bourbon	26
Elijah Craig | Small Batch | Bourbon	15
Heaven Hill | Bottled-in-Bond | Bourbon	22
Judson & Moore | Red Corn | Bourbon	19
Penelope | Wheated | Bourbon	20
Stagg | Barrel Proof | Bourbon	36
Dark Arts | Amburana Cask Finish | 7 year Rye	26
Michter's | Single Barrel Rye	17
Templeton | Midnight | Port-finished Rye	30
Willett | 4 year | Cask Strength Rye	19
Judson & Moore | Chicago Single Malt	18
St. George | Baller | Umeshu Cask Single Malt	18
Uncle Nearest 1856 | Tennessee Whiskey	19

WORLD WHISKEY

Amrut | Peated Single Malt | India	24
Brenne | 10 year | Single Malt | France	35
Glendalough | Double Barrel | Ireland	12
Matsui | Sakura Cask | Single Malt | Japan	26
Stauning | Rye | Denmark	20
Takamine | Koji Malt | Japan	28
West Cork | Bog Oak Charred Cask | Ireland	19

SCOTCH

Ardbeg | 10 year | Islay	25
Blackadder | Peat Reek | Islay	32
Gordon Daniels | 8 year | Aberfeldy | Highlands	32
Johnnie Walker | Black | Blend	32
Lochlea | Our Barley | Lowlands	22
Springbank | 12 year | Campbeltown	28

CHARTREUSE

Green Chartreuse	1 oz/	8.5
Yellow Chartreuse	1 oz/	8.5
Élixir Végétal Chartreuse	1 oz/	25

ABSINTHE

Duplais Verte | Switzerland	25
Letherbee | Absinthe Americaine | Chicago	18
Vieux Pontarlier | France	25

GIN

Bayab | African Rose | South Africa	15
Bayab | Orange & Marula | South Africa	15
Cadenhead | Old Raj | Navy Strength | Scotland	15
Polugar | #10 Juniper | Poland	15
St. George | Dry Rye Reposado | California	18
St. George | Botanivore | California	16

BRANDY / EAU DE VIE

L'Encantada | 1995 Single Cask | Armagnac	70
Coquerel | Fine | Calvados	10
TTGV | 1988 Single Cask | Cognac	50
A. Hardy | X.O. Rare | Cognac	35
Hennessy | X.O. | Cognac	50
Nonino | Aged Chardonnay Grappa | Italy	25
Asbach | 8 year | Germany	15
Asbach | 15 year | Germany	22
Asbach | 21 year | Germany	40
Blacklisted | Pear | Serbia	13
Blacklisted | Apricot | Serbia	13
Blacklisted | Quince | Serbia	13
Blacklisted | Aged Plum | Serbia	16
Jacquelot | Fine de Bourgogne | France	15
Joseph Drouin | Marc de Bourgogne | France	55
Reisetbauer | Raspberry | Austria 1oz /	18

TEQUILA

Casamigos | Reposado	18
Lagrimas | Palo Verde	19
Ocho | Plata	19
Ocho | Puntas | 2021 Distiller's Cut	33
Tapatio | 110 Proof Blanco	20
Tapatio | Blanco	13
Tapatio | Reposado	18
Tapatio | Anejo	22

MEZCAL

Banuelos | Masparillo | Zacatecas	20
Chacolo | Lineno | Jalisco	30
La Luna | Bruto | Michoacán	35
La Luna | Chino+Manso Sagueyo | Michoacán	22
Lagrimas de Dolores | Sierreno | Durango	25
Sotoleros | Lechugilla | Chihuahua	22

CLASSICS

Caviar Bump | bite sized taste of Polanco Siberian Reserve caviar**		10
This item is served raw.		
East Coast Oysters** | classic accoutrements	1/2 dozen for	21
This item is served raw.	dozen for	42
Caviar Polanco** | potato chips, créme fraîche	Oscietra Grand Reserve	150
This item is served raw	Oscietra Grand Cru	225

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SNACKS

Popcorn | white cheddar, truffle salt		5
Marinated Olives | multiple varieties, orange zest, spices		7
Fries | ketchup, dijonnaise		9
Whipped Ricotta | confit shallot focaccia, honeycomb, flowers		14
Cheese Curds | sparkling batter, serrano ranch		12
Fried Oysters | chili oil, dill remoulade	3 for	10
	6 for	20
Cheese & Charcuterie | house jam, mustard, mixed nuts, crackers		34

PLATES

Twice-fried Popcorn Chicken | korean BBQ sauce, scallions, sesame seeds	16
Tuna Ceviche | avocado, cucumber, red onion, serrano, citrus	22
Prosciutto Arugula Flatbread | fresh mozzarella, balsamic reduction, parmesan	16
Burger** | aged cheddar, caramelized onion, dijonnaise, fries	22
This item cooked to order.	
Steak Frites** | roasted tomatoes, chimichurri, fries	25
This item cooked to order.	

SWEETS

Seasonal Sorbet | rotating tropical flavors!	5
Grandma's Cookies | chocolate chip	5

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

The kitchen closes half an hour before the bar.