



## COCKTAILS

### STEAM MIXER OLD FASHION - \$13

*Woodford, Luxardo, Hopped Bitters, Simple Syrup*  
Notes: Spirit forward, sweet mid pallet, slightly bitter

### BURT DOW - \$13

*Old Overholdt Rye, Amaro Montenegro, Simple Syrup, Peychaud's Bitters, Absinthe*  
Notes: Spirit forward, light spice, herbal and floral notes

### ONE MORNING IN MAINE - \$14

*Drumshambo Gunpowder Gin, Ancho Verde, Lemon, Hibiscus Simple Syrup*  
Notes: Bursting herbal and floral notes with a hint of green chili, sweet

### MAKE WAY FOR DUCKLINGS - \$13

*Plantation Pineapple Rum, Lime, Orange Cream Simple Syrup*  
Notes: Fruit forward, easy drinking, balance of sweet and citrus

### CENTERBURG TALES - \$14

*Coffee Infused El Jimador Reposado, Fernet Branca, Kahlua, Simple Syrup, Egg White*  
Notes: Coffee, vanilla, herbal bitterness, frothy

### HOMER PRICE - \$13

*El Jimador Blanco, Orange Liqueur, Grapefruit Shrub, Mezcal*  
Notes: Sweet, acidic, spirit forward, hint of smoke

### BLUEBERRIES FOR SAL - \$13

*Tito's, Chambord, Lemon, Blueberry Simple Syrup, Soda*  
Notes: Very sweet, bubbly, berry fruit forward

### THE CHAMBER OF PEACHES - \$14

*Woodford Bourbon with Peach Infused Simple Syrup*

## NON-ALCHOLIC BEVERAGES

Pellegrino - \$4.50  
Soda - \$3.25  
Juice (Cranberry, Orange or Pineapple) - \$4  
Hot Tea - \$2.99  
Iced Tea - \$3.25  
Rooted Grounds Coffee - \$3.89

## BEER

### DRAFT

Miller Light - \$6  
Coors Banquet Lager - \$6  
Strongbow - \$7  
Blue Moon - \$7/\$4.90  
Municipal Brew Works Cats Eye PA - \$7  
Bell's Oberon Eclipse - \$6  
Leinenkugel Summer Shandy - \$6  
Warsteiner - \$7

### BOTTLES/CANS

Miller Light - \$6  
Coors Lite - \$6  
Stella Artois - \$7  
Blue Moon - \$7  
Fosters - \$7/  
Amstel Light - \$7  
Red Stripe - \$7  
Topo Chico Seltzer - \$6.50  
Redd's Apple - \$7  
Pilsner Urquell - \$7.25  
Peroni - \$7.25  
Bell's 2 Hearted - \$7.25  
Cigar City Jai Alai - \$7  
Corona - \$7  
Michelob Ultra - \$6  
Corona Light - \$7

## WINE

### HOUSE (Glass/Bottle Prices)

Zonin Prosecco - \$9/\$45  
Mark Stone Pinot Grigio - \$9/\$45  
Mark Stone Pinot Noir - \$9/\$45  
Bieler Rose - \$10/\$50  
Diora Chard - \$10/\$50  
Kim Crawford Sauvignon Blanc - \$12/\$51  
Joel Gott Cabernet - \$12/\$53

### PREMIUM

Terra D'ora Chenin - \$13/\$42  
Z Alexander Pinot Noir - \$13/\$45  
Grand Ardeche Chard. - \$13/\$55  
Oberon Cabernet - \$16/\$69  
Harvey and Harriet Blend \$20/\$80  
Post and Beam Chard. - Bottle Only - \$85  
Saldo Zinfandel - Bottle Only - \$90  
Prisoner - Bottle Only - \$120  
Frank Family Cabernet - Bottle Only - \$180

### The Hydraulic Hours:

Monday & Tuesday: Closed  
Wednesday & Thursday: 3PM-12AM - Happy Hour: 3-6:30PM  
Friday: 2PM-1AM - Happy Hour: 3-6:30PM  
Saturday: 11AM-1AM  
Sunday: 11AM-9PM



## BOURBON/WHISKEY/RYE

1792 Small  
Angels Envy  
Angels Envy Rye  
Basil Hayden  
Bib & Tucker Small Batch  
Blanton's  
Bulleit  
Bulleit Rye  
Dickel Rye  
Eagle Rare  
Elijah Craig  
Evan Williams  
Four Roses Single  
Four Roses Small  
George Remus  
High West  
Jack Daniels  
Jefferson Ocean  
Jim Beam

Knob Creek  
Larceny  
Makers Mark  
Michter's Rye  
New Riff  
Old Overholt Rye  
Rabbit Hole Sherry Cask  
Rabbit Hole  
Rabbit Hole Rye  
Rittenhouse Rye  
Russels 10 Yr.  
Weller Antique  
Weller Special  
Whistle Pig 6  
Willet Noah's Mill  
Willet Pot Still Reserve  
Woodford  
Woodford Double Oak

## SCOTCH/JAPANESE

Balvenie 12  
Dewars  
Glenfiddich 14  
Glenlivet 15  
Hibiki  
Laphroig  
Macallan 12  
Monkey Shoulder

## IRISH

Jameson  
Tullamore Dew  
Green Spot  
Sexton Single Barrel  
Teeling

## CANADIAN

Crown Royal  
Seagrams

## HAPPY HOURS AT THE HYDRAULIC BAR

Wednesdays-Fridays  
3-6:30PM

Wind Down Wednesdays - Trivia Thursdays with \$1 Wing Night - TGIF Fridays

30% off all draft and bottled beer, 50% off all house wine by glass and bottle. \$5 well drinks and 25% off all premium liquors.

## HAPPY HOUR FOOD MENU

SEASONAL ARTISAN CHEESE PLATE - \$10

*With jam and crostinis*

BRISKET TACOS - \$10

*Smoked brisket, cilantro, red onion, avocados, Cotija cheese garnished with fresh lime*

CHEF SALAD WITH HOUSE HONEY MUSTARD - \$8

SPINACH STUFFED MUSHROOMS - \$10

GARLIC CHEESE BREAD WITH MARINARA - \$8

HUMMUS PLATE WITH NAAN - \$10

DEEP FRIED BREADED CHICKEN WINGS - \$1 (ORDERS OF 6, 12, 18, 24 OR MORE)

*Naked, BBQ, teriyaki, garlic parmesan, mild, medium, hot, or sweet chili sauces; Cheetos and Grippo encrusted options*

# REFINERY TAPAS AT CHAMPION MILL

## APPETIZERS

### CHARCUTERIE BOARD

Chef's selection of fine meats and cheeses with house dips served with crackers and fresh garnish. Perfect for sharing! \$26

### COLOSSAL PRETZEL

Monster hand-twisted soft baked pretzel with Municipal Brew Works Blonde Ale beer cheese, stone ground mustard & cinnamon icing. Shareable! \$17

### SKILLET SPINACH DIP

Bubbling hot spinach dip baked in a cast iron skillet, topped with Parmesan and house made breadcrumbs, served with tortilla chips. \$9

### FRIED PICKLES

Golden fried pickles served with chipotle ranch dipping sauce. \$12

### BACON WRAPPED JALAPENOS

Five grilled bacon wrapped jalapenos stuffed with seasoned ranch cream cheese & served with ranch dipping sauce. \$12

### NACHO BUCKET

Massive stuffed bucket with chili, cheese, pico, sour cream, fresh jalapenos & house-made tortilla chips served with a little tableside razzle dazzle. \$17  
Add on chicken - \$5; BBQ pulled pork -\$6

### STEAK CROSTINIS

Bruschetta crostinis topped with medium rare Prime NY Strip steak, drizzled with balsamic glaze. \$18

### DIRTY SARATOGA CHIPS

House made Saratoga chips topped with our warm house BBQ sauce & melted bleu cheese crumbles - \$7 appetizer/\$2 as sandwich side

## SALADS

### CORN SALAD

Fried corn ribs on a bed of Romaine with heirloom tomatoes, Cojita cheese & tortilla strips served with chipotle ranch dressing. \$12

### CAESAR SALAD

Traditional Caesar with romaine lettuce, toasty croutons, parmesan cheese & tossed in Caesar dressing. \$12

Add on chicken - \$5, salmon - \$8, shrimp - \$6, steak - \$8

## SOUPS & CHILI

Chili

Soup Du Jour (Soup of the Day)

## CHAMPION WINGS

Deep fried breaded wings tossed in sauce of your choice:

Naked

Medium

BBQ

Hot

Garlic Parmesan

Sweet Chili

Mild

6 Wings - \$8.99 12 Wings - \$16.99 24 Wings - \$27.99

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# REFINERY TAPAS AT CHAMPION MILL

## FLATBREAD

Gluten free available upon request

### CLASSIC PEPPERONI

Classic pepperoni flatbread with seasoned garlic butter crust

\$14

### MARGHERITA

Classic red sauce topped with fresh mozzarella and sliced tomatoes, finished with fresh basil

\$14

### SKY HIGH WILD MUSHROOM

House-made white sauce topped with a blend of wild mushrooms, finished with fresh basil & Mike's Hot Honey

\$15

### RAGIN' BLAZIN'

Classic red sauce topped with spicy soppressata, fresh mozzarella, fresh jalapenos & finished with Mike's Hot Honey

\$16

## MILLWRIGHT HANDHELDS

All handhelds are served with Saratoga chips and a pickle

### MAFIA BOSS

Capicola, pepperoni, ham & provolone topped with shredded lettuce, tomato pepperoncini, Italian dressing, mayo & salt & pepper on a toasted hoagie roll

\$15

### RANCH CHICKEN SLIDERS

Pulled chicken sliders with a bacon, cream cheese & ranch blend on a toasted Brioche bun topped with house-made pickled red onions

\$13

### BBQ PULLED PORK SLIDERS

Savory slow roasted pulled pork drenched in BBQ sauce on a toasted Brioche bun topped with pickles

\$14

### 2ND HAND SMOKE

Slow smoked shredded beef brisket tossed in BBQ sauce, topped with crispy onions & pickles

\$17

Dirty Saratoga Chips - Make your chips "Dirty" for an additional \$2

## KIDS MENU

Mac & Cheese Bites

Cheese Pizza

Boneless Wings

Mini Corn Dogs

\$8.50

Served with a choice of applesauce or house-made chips

## DRINKS

Pepsi, Diet Pepsi, Pepsi Zero, Starry, Dr. Pepper, Mountain Dew, Orange Crush, Minute Maid Lemonade, Sobe LifeWater or Ice Tea: \$3.25

Hot Coffee or Hot Tea: \$3.89

Pellegrino Glass Bottle Sparkling Water: \$4.50

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