

HYDRAULIC BAR

FOOD MENU

FALL AND WINTER

APPETIZERS

SOUP OF THE DAY or CHILI \$3.99

COLOSSAL PRETZEL \$18

Monster hand-twisted soft baked pretzel with creamy beer cheese and stone-ground mustard, great for sharing!

NACHO'S \$17

Mountain of house made tortilla chips, beer cheese, shredded cheese, pico-de-gallo, sour cream, shredded lettuce, diced avocado and sliced fresh jalapenos. *Served with your choice of ground beef, chili or BBQ pulled pork*

SPINACH AND ARTICHOKE DIP \$10

Bubbling hot homemade spinach and artichoke dip baked to perfection in a cast iron skillet, topped with parmesan breadcrumbs and served with warm tortilla chips

FRIED PICKLES \$10

Golden fried pickle chips served with homemade chipotle-ranch

STEAK CROSTINI \$18

Crostini topped with med-rare prime NY strip steak, topped with bruschetta and drizzled with a balsamic glaze

BACON WRAPPED JALAPENO'S \$14

Five grilled bacon wrapped garden fresh jalapeno's stuffed with seasoned ranch cream cheese and served with a ranch dipping sauce

WINGS | 6 \$9.99 | 12 \$17.99 | 24 \$28.99

Deep fried breaded wings tossed in your choice of sauce (see below)

Every Thursday \$1 Wing Day

Sauces: Garlic parm (house made), BBQ, mild, medium, hot, sweet chili, Grippio dust, and lemon pepper dry rub

STREET TACO'S \$11

Three tacos served with your choice of ground beef or pulled pork, cotija cheese, red onion, dice avocado with cilantro and fresh lime wedges
- *Add a side of homemade tortilla chips \$3*

CHEESE, CRACKER, VEGETABLE AND HUMMUS BOARD \$16

Variety of cubed cheeses, fresh assorted veggies and crackers served with homemade hummus and dip

LOADED STEAK FRIES \$10

Crispy hot steak fries topped with beer cheese, shredded cheese, chili, bacon, pico, sour cream and green onion

PIZZA'S

GF crust available

THREE CHEESE \$13

Melted mozzarella, parmesan and cheddar cheese with a seasoned garlic crust and red sauce

PEPP AND SAUSAGE \$14

Classic pepperoni and sausage pizza with a seasoned garlic crust and red sauce

MARGARITA \$13

Red sauce flatbread crust topped with fresh mozzarella, sliced red tomatoes and fresh garden basil

SPIN AND MUSHROOM WITH HOT HONEY \$14

White sauce flatbread crust topped with fresh spinach and mushrooms and drizzled with a hot honey

BUFFALO OR BBQ CHICKEN \$13

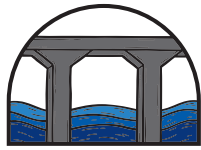
Ranch sauce crust topped with buffalo chicken and mozzarella cheese and finished with a drizzle of buffalo sauce and ranch. Sprinkled with diced green onion

CHICKEN, BACON RANCH \$15

White sauce crust topped with diced bacon, seasoned grilled chicken and drizzled with homemade chipotle-ranch

PARTIES OF EIGHT OR MORE

20% Gratuity is automatically added and large parties of more than 10 will be on one check



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SANDWICHES

All sandwiches' served with homemade Grippo chips, seasoned steak fries or homemade coleslaw

THE BALLER'S SUB 6" \$12, 12" \$20

Fresh meatballs topped with homemade specialty marinara sauce, provolone cheese and topped with fresh garden basil in a crisp hoagie bun

★ MAFIA BOSS SUB 6" \$13, 12" \$21

Capicola, pepperoni, ham and provolone melted on a hoagie bun and topped with shredded lettuce, tomato, pepperoncini, italian dressing, mayo

PULLED PORK SLIDERS \$12

Two spicy BBQ pulled pork sliders, topped with house made creamy coleslaw and crispy fried onions

BUFFALO OR BBQ CHICKEN WRAP \$13

Fried tenders chopped up and served wrapped in a warm tortilla with cheddar cheese, diced tomato and red onion and shredded lettuce, drizzled with ranch or blue cheese and blue cheese crumbles

Grilled chicken available for an additional \$2

CLUB \$14

Crispy bacon, turkey, ham, cheddar cheese, lettuce and tomato, mayonnaise served double stack style on white or wheat bread or try it in a wrap

CHICKEN SALAD \$11

Specialty chicken salad with lettuce and tomato served on white, wheat bread, or as a wrap

*GF wrap available upon request *GF hoagie

KID'S MENU

All kid's menu items served with housemade Grippo chips, seasoned fries, or apple sauce

MAC AND CHEESE BITES \$7.99

GRILLED CHEESE \$5.99

CHEESE FLATBREAD \$8.99

TWO CHICKEN TENDERS \$6.99

With choice of BBQ or buffalo sauce

SALADS

SPINACH SALAD \$13

Spinach, egg, bacon, pickled red onion, mushroom, cotija, hot bacon dressing

COBB SALAD \$14

Blue cheese, egg, carrots, tomato, cucumber, pickled red onion, bacon bits, avocado, served on a bed of fresh mixed greens served with poppyseed dressing

ADD PROTEIN TO ANY SALAD

Grilled chicken \$4, steak \$5, salmon \$6

SIDES

SEASONED STEAK FRIES \$4

FAMOUS HOUSE MADE GRIPPO CHIPS \$2

FRESH COLESLAW \$2.50

SPINACH SIDE SALAD \$7

Bacon, egg, pickled red onion, and mushroom

TOSSED SIDE SALAD \$6

Tomato, cucumber, red onion, and croutons

ADD A SIDE SALAD TO ANY ENTRÉE

Spinach \$4.50, tossed \$4

DESSERTS

We take pride in baking fresh weekly dessert specials, ask your server about Chef Joan's specials

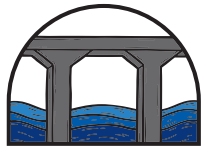
DID YOU KNOW?



492,000 square feet of the paper mill's ground was covered by buildings (more than 11 acres)



1M+ square feet of the paper mill was floor space (23 acres)



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COCKTAILS

THE MILL MOJITO \$12

Silver rum, mint-hibiscus syrup, lime juice and splash of lemon-lime syrup

Notes: Fruit forward, easy drinking, balance of sweet and fresh

ALEXANDER GIN FIZZ \$13

Strawberry gin, elderflower liqueur, simple syrup, lemon juice and egg white, served up in a martini glass

Notes: Bursting citrus and silky smooth finish

MARCUM MARGARITA \$12

Silver tequila, triple sec, agave and fresh lime juice

Add flavor for \$1, strawberry, peach, blueberry, black-berry and spicy

Notes: Refreshing and organic, make it your way!

B STREET BERRY BLAST \$13

Vodka, black raspberry liqueur, fresh lemon juice, blueberry syrup and a splash of cranberry

Notes: A guest favorite - Very sweet, bubbly, and berry fruit forward

STEAM MIXER OLD FASHIONED \$14

Woodford bourbon, Luxardo cherry liqueur, agave, orange bitters or try with Espolon Reposado tequila

Notes: spirit forward, sweet mid pallet, slightly bitter

THE MIAMI MULE \$12

Pineapple rum, fresh lime juice, orange simple syrup, clove and ginger beer

Notes: Crispy, fall season forward, herbaceous

BUTLER'S BOURBON SMASH \$12

House bourbon, elderflower liqueur, simple syrup, fresh lemon juice, fresh mint and strawberry mash

Notes: Fresh strawberry patch, floral, yet not too sweet

RIVER'S EDGE MARTINI \$14

Espresso vodka, coffee liqueur, Irish cream liqueur and an egg white served up in a martini glass

Notes: Perfect marriage of sweet and coffee

BARTENDER'S SPECIAL

Ask your server about this month's feature signature cocktail

BEER

DRAFT STAPLES

Miller Light, Coors Light, Blue Moon

Please ask your server about our current draft and rotating craft beer can selections

BOTTLES/CANS

Bells Two-Hearted

Coors Banquet (D)

Coors Light (D)

Corona (I)

Corona Light (I)

Michelob Ultra (D)

Miller Light (D)

Modelo (I)

Modelo Negra

New Castle

Peroni

Red Stripe (I)

Redd's Apple

Stella Artois (I)

BUCKETS - 4 BEERS

Domestic (D) \$15

Import (I) \$18

N/A BEER

Athletic, Original Sin Cider

WINE

HOUSE - BY THE GLASS

Zonin Prosecco \$9

Mark Stone Pinot Grigio \$9/\$45

Kim Crawford Sav Blanc \$11/\$51

Diora Chardonnay \$10/\$50

Hanover Winery (local vineyard) Riesling \$9/\$45

Hanover Winery (award winning) Dammit Annie! Sweet Red \$9/\$45

Mark Stone Pinot Noir \$9/\$45

Joel Gott Cabernet \$12/\$53

PREMIUM - BY THE GLASS

Z Alexander Pinot Noir \$13/\$45

Oberon Cabernet \$16/\$69

PREMIUM - BY THE BOTTLE

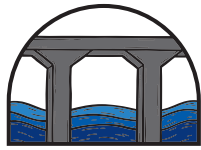
Harvy And Harriet Red Blend \$70

Post And Beam Chardonnay \$75

Saldo Zinfandel \$85

Prisoner \$100

Frank Family Cabernet \$170



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BOURBON, WHISKEY, AND RYE

**Limited availability*

- 1972 Small
- Angels Envy
- Angels Envy Rye
- Basil Hayden
- Bib and Tucker Small Batch
- Blackened
- Blanton's*
- Bulleit
- Bulleit Rye
- Dickle Rye
- Elijah Craig
- Evan Williams (House)
- Four Roses Single Batch
- Four Roses Small Batch
- Four Roses Bourbon

- George Remus
- Hand Barrel Small Batch
- Heaven's Door Straight
- High West
- Jack Daniels
- Jeffersons Ocean
- Jim Beam
- Knob Creek
- Larceny
- Makers Mark
- Michter's Rye
- New Riff
- Old Overholt Rye
- Rabbit Hole Dareringer
- Rabbit Hole Heigold

- Rabbit Hole Cavehill
- Rittenhouse Rye
- Russels 10Yr
- Russels Single Barrel
- Weller Antique*
- Weller Special*
- Whistle Pig 6
- Widow Jane 10Yr
- Willet Noah's Reserve
- Willet Pot Still Reserve
- Woodford
- Woodford Double Oak

CANADIAN

- Crowl Royal
- Seagrams

SCOTCH/JAPANESE

- Balvenie 12
- Dewars (House)
- Glenfiddich 12 and 14
- Glenlivet 12 and 14
- Hibiki
- Macallan 12
- Monkey Shoulder

IRISH

- Green Spot
- Jameson
- Sexton Single Barrel
- Teeling
- Tellamore Dew

TEQUILA

BLANC/SILVER

- Casamigos
- Clase Azul Plata*
- Don Juilo
- El Jimador
- Espolon
- Patron
- Patron Cristalino
- Sauza (House)
- Teremana

MEZCAL

- Del Maguay Vida
- Wahaka Joven
- Illegal Reposado

RESPOSADO

- Casamigos
- Cazadores
- Clase Azul*
- Corralejo
- Don Julio
- El Jimador
- Epsolon

ANEJO

- 1942
- Cantera Negra
- Casamigos
- Don Julio
- Espolon
- Rey Sol

HAPPY HOUR

WED-FRI 4-6:30PM *(Seasonal hours may change)*

- ½ Off all house wine
- 30% Off all draft and bottled beer
- \$5 Well drinks and 25% off all premium liquor
- \$14 Buckets of domestic, \$17 Buckets of import
- ½ Off all appetizers

THURSDAY ALL DAY \$1 WINGS

DID YOU KNOW?



The mill supplied paper for maps

used by US forces during D-Day and other military maneuvers