

HYDRAULIC BAR

FOOD MENU

SPRING AND SUMMER

APPETIZERS

SOUP OF THE DAY \$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

STEAK CROSTINI \$18

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

SOUTHWEST FIRECRACKER \$14

Crispy warm wrappers (8) stuffed with cheese, black beans and fire roasted corn

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

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

HOT MOZZARELLA CHEESE STICKS \$8

Served with homemade marinara & ranch

WINGS

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

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

Every Thursday \$1 Wing Day

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

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 \$14

White sauce flatbread crust topped with fresh spinach and wild mushrooms

BUFFALO OR BBQ CHICKEN \$13

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

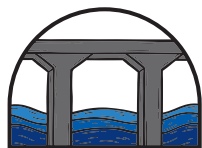
CHICKEN, BACON RANCH \$15

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

PARTIES OF EIGHT OR MORE

*20% gratuity will be automatically added
No more than four separate checks with any parties*

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. All property kitchens do include these allergens; there are NO allergen free zones or equipment. Please ask a Hydraulic Bar team member for more information about these ingredients in a particular item.



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FOOD MENU

SPRING AND SUMMER

SANDWICHES

*All sandwiches served with homemade Grippo chips, seasoned steak fries or homemade coleslaw
GF bun available upon request*

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, tomato, and mayonnaise served double stack style on white or wheat bread - or try it in a wrap!

THE FRENCH PHILLY 6" \$14, 12" \$22

The French dip and Philly collide with shaved beef, provolone cheese, caramelized onions, served on a fresh baguette and a side of piping hot au jus

THE CINCINNATI HOT CHICKEN SANDWICH \$10 MAKE IT A DOUBLE STACK \$14

Fried Chicken sandwich coated in a house made hot sauce with some local flare, pickle chips and served on a brioche bun

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

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 Balsamic Vinaigrette

Available dressings: Golden Italian, Ranch, Blue Cheese, Honey Mustard, Chipotle Ranch

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

Ask your server about our weekly dessert specials

DID YOU KNOW?

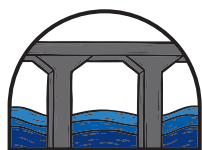


492,000 square feet of the paper mill's ground was covered by buildings (more than 11 acres)



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

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BAR MENU SPRING AND SUMMER

COCKTAILS

MARCUM MARGARITA \$12

Silver tequila, triple sec, agave and fresh lime juice
Add flavor for \$1, strawberry, peach, blueberry, 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

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

MAKE YOUR MULE \$14

Choose from the GOAT'S of mules
- Classic Moscow (Tito's Vodka)
- Kentucky (Buffalo Trace)
- Mexican (Casamigo's Blanco)
- Irish (Jameson) or
- Dark & Stormy (Goslings)

INDIGO FRENCH '75 \$14

Prosecco with indigo Empress Gin and fresh lemon juice

CREAMSICLE \$14

Crown Peach, orange liquor, orange juice, crème and whipped topping

GOLD RUSH \$14

Featuring Basil Hayden, Limoncello, lemon juice, and a hot honey drizzle

BARTENDER'S SPECIAL

Ask your server about this month's feature signature cocktail

BEER

DRAFT STAPLES

Miller Light, Coors Light, Blue Moon, Michelob Ultra
Ask your server about rotating tap handles and local craft can selections

BOTTLES/CANS

Bells Two-Hearted (C)

Coors Banquet (D)

Coors Light (D)

High Noon (RF)

Michelob Ultra (D)

Miller Light (D)

Modelo (I)

Modelo Negra (I)

New Castle (I)

Peroni (I)

Red Stripe (I)

Redd's Apple (D)

Stella Artois (I)

Topo Chico (RF)

BUCKETS

Domestic/Topo Chico \$20
Import/Craft \$25
High Noon \$27

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

Mark Stone Pinot Noir
\$9/\$45

Joel Gott Cabernet \$12/\$53

Relax Riesling \$8/\$38

PREMIUM - BY THE GLASS

Z Alexander Pinot Noir
\$13/\$45

Oberon Cabernet \$16/\$69

PREMIUM - BY THE BOTTLE

Harvy And Harriet Red
Blend \$70

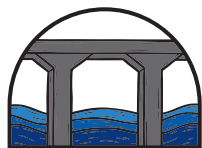
Post And Beam
Chardonnay \$75

Saldo Zinfandel \$85

Prisoner \$100

Frank Family Cabernet
\$170

(C) Craft (D) Domestic (I) Import (RF) Rotating Flavors



HYDRAULIC BAR

BAR MENU

SPRING AND SUMMER

BOURBON, WHISKEY, AND RYE

**Limited availability*

1792 Small Batch

Angels Envy

Angels Envy Rye

Basil Hayden

Bib and Tucker Small Batch

Blackened

Blanton's*

Bulleit

Bulleit Rye

Dickle Rye

Eagle Rare*

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

Rabiit 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

Macallan 12

Monkey Shoulder

IRISH

Jameson

Teeling

Tellamore Dew

TEQUILA

BLANC/SILVER

Casamigos

Clase Azul Plata*

Don Julio

Espolon

Patron

Patron Cristalino

Sauza (House)

RESPOSADO

Casamigos

Cazadores

Clase Azul*

Don Julio

Epsolon

MEZCAL

Del Maguay Vida

Wahaka Joven

Illegal Reposado

ANEJO

Don Julio 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
(excludes buckets)

\$5 Well drinks and 25% off all premium liquor

½ Off all appetizers (excludes wings)

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