




WATERHOUSECHICAGO.COM
773.871.1200



 Waterhouse Tavern & Grill
 @WaterHouse3407
 waterhousechicago

NOW DELIVERING! ORDER AT WATERHOUSECHICAGO.COM

PLATES TO SNACK AND SHARE



CHICKEN TORTILLA SOUP

Shredded all-white meat chicken, black beans, roasted poblano peppers, and fresh cilantro in a zesty tomato-based broth. Topped with crispy tortilla strips. \$6.50

HUMMUS PLATTER

Smooth, creamy, and made fresh in house. Served with warm pita and seasonal veggies. \$10

JUMBO WILD WINGS

Tossed in sweet BBQ, spicy Buffalo sauce, or Memphis dry rub. Bleu cheese or ranch to dip. \$10 for 10 / \$18 for 20

BUFFALO CHICKEN ROLLS

Grilled Buffalo chicken breast, shredded Monterey Jack & crumbled bleu cheese, wrapped in a crispy wonton wrapper. Served with bleu cheese or ranch dressing. \$10

QUESADILLA

Your choice: \$10
Tinga Chicken | Portabella | Grilled Steak (add \$1)
Chipotle cream, pico de gallo, sour cream or guacamole.

CHEESE CURDS

Breaded chunks of cheddar cheese. Crispy golden outside, warm gooey inside. Served w/ Ranch. \$9.50

POPCORN CHICKEN

Crispy bite-sized, all-white meat chicken poppers. Served w/ Sriracha ranch. \$9
Toss in any of our signature wing sauces for \$1
Try them "Vegetarian Style" Breaded cauliflower - add \$1

BLT STUFFED AVOCADO

Grilled avocado halves filled with diced rustic bread, bacon, tomato, spinach & lemon aioli. (MARKET PRICE)

NACHOS

Your choice of Shredded Chicken | Spicy Pork | Ground Beef - \$11
Homemade tortilla chips, cheesy béchamel, shredded lettuce, pico de gallo, pickled jalapeño, & sour cream.

SANGRIA

Enjoy our famous house made sangria created with a blend of red or white wine, served with freshly cut apples and oranges.

Glass - \$7

Large Pitcher - \$20



WEEKEND BRUNCH

Brunch is served every Saturday and Sunday from 11am - 3pm



HOME OF



REDSKINS

SALADS

Make any salad a wrap



Dressings:

Homemade Ranch | Bleu Cheese | Balsamic | Fiesta Ranch | Caesar | Garlic Chive Vinaigrette

SOUTHWEST SALAD

Romaine-iceberg mix, blackened chicken breast, shredded Jack cheese, roasted corn salsa, black beans & crispy tortilla strips. Tossed in a fiesta ranch dressing. \$12

BLACKENED CHICKEN CAESAR

Crisp romaine, house-made croutons, shaved Parmesan, and blackened chicken tossed in a cool and classic Caesar dressing. \$12

GRILLED SKIRT STEAK & ASPARAGUS SALAD

Marinated steak & grilled asparagus on a bed of baby spinach, cherry tomatoes, crispy bacon & diced onions. Dressed in balsamic vinaigrette. \$13

GOAT CHEESE & ARUGULA

Arugula, grilled bartlett pear, fried goat cheese, pine nuts, garlic chive vinaigrette. \$13



3462 N Clark St.



2922 W Irving Park Rd.



3750 N Central Ave.

 Gluten Free  Vegetarian  Vegan

Consuming raw or undercooked meats may increase your risk of foodborne illness

YOUR CHOICE OF SIDE WITH BURGERS & SANDWICHES

Hand-Cut Kennebec Fries | Tots | Side Salad | Sweet Potato Fries (Add \$1) | Asparagus (Add \$2)

BURGERS

All our burgers are specially seasoned and hand-packed in house. Substitute an Impossible Burger (Meatless Patty) for \$3.

WATERHOUSE BURGER

Served on a toasted challah knot bun w/ crispy onion strings and your choice of cheese. \$11

MAC DADDY BURGER

Two premium, all-beef patties, American cheese, shredded lettuce, pickle, & our own special sauce. \$12

BEGGIN' BURGER

Our house burger w/ cheddar, bacon & a fried egg. \$12

HELL FIRE BURGER

Our house burger w/ pepper jack cheese, roasted jalapeño, Sriracha ranch & crispy onion strings. \$12

TURKEY BURGER

Freshly ground turkey combined with green onions and parsley. Seared to order and topped with provolone cheese & avocado. \$12

▽ IMPOSSIBLE DINER BURGER

Impossible burger patty, American cheese, pickles, grilled onions, & Dijon mayo. \$14

SANDWICHES

BUFFALO CHICKEN

Crispy chicken breast tossed in spicy Buffalo sauce. Topped with lettuce and tomato, served on soft Italian bread. \$11

GRILLED CHICKEN

Served on a soft pretzel roll w/ lettuce, tomato, bacon, avocado, provolone cheese & pesto mayo. \$11.50

ITALIAN PULLED CHICKEN

Pulled chicken simmered in hot giardiniera. Served on soft Italian bread w/ melted provolone & roasted red pepper aioli \$11

SoPo

Tender pork shoulder slowly braised in honey, soy sauce, & Sriracha. Served atop toasted brioche bread and topped w/ pickled jicama slaw. \$11

TURKEY ON PRETZEL

Locally sourced turkey breast, avocado & bacon w/ Dijon mustard, lettuce, tomato & provolone. \$12

▽ SMOKED TOMATO PO BOY

Hickory smoked tomato, grilled red onion, arugula, watermelon radish, remoulade, soft Italian roll. \$11

ENTREES

TACOS

Served on corn tortillas, w/ chips and avocado salsa. Your choice: \$12

☞ **FISH:** Sauteed white fish, cilantro, lime, green onion, pickled jicama slaw.

☞ **CHICKEN:** Shredded tinga chicken, slow cooked in a chipotle tomato sauce, topped w/ lettuce & queso fresco.

☞ **SoPo:** Tender pork shoulder slowly braised in honey, soy, and Sriracha. Topped w/ pickled jicama slaw.

▽ BUFFALO CAULIFLOWER BOWL

Fried buffalo cauliflower, quinoa, avocado, cherry tomato, romaine, green onion, ranch. \$14

▽ | ☞ WEST COAST BOWL

Romaine, quinoa, pistachios, watermelon radish, shaved parmesan, garlic chive vinaigrette. \$13

MAC N' CHEESE

Cavatappi pasta cooked perfectly al dente in a rich & creamy cheese béchamel. Served w/ your choice of char-grilled smoked turkey sausage or seasoned ground beef. \$12

DESSERT

▽ COOKIE MONSTER

Hot, gooey chocolate chip cookies topped with old fashioned vanilla ice cream, chocolate sauce, and whipped cream. \$8