WATERWORKS

A ROOFTOP DINING EXPERIENCE

4 PM – 11 PM | 21 & OLDER

DRINKS AT THE ROOFTOP

Hazy Russian $16
Caramel vodka, kahlua, rumchata, and cream

Blueberry Basil $16
Citron vodka, lemon juice, simple syrup, blueberries, and basil, topped with club soda

Lavender Lemonade $16
Empress gin with lemon juice, lavender, and agave

Old Fashioned $16
Woodford bourbon, agave syrup, woodford cherry, and bitters

Waterworks Flight $30
Try our three exclusive margarita flavors: twisted citrus, kiwi daybreak, and raspberry dream

Sunset On The Rooftop $16
Tequila, rum, peach schnapps, pomegranate juice, and pineapple juice

Waterworks Margarita $16
Tequila mixed with agave, triple sec, and lime juice, with your choice of peach, watermelon, mango, blueberry, pomegranate, or black cherry

Bama Manhattan $16
Clyde mays rye whiskey, sweet vermouth, and bitters

Alabama Slammer $16
Vodka, gin, tequila, rum, orange juice, and grenadine

BEERS

Budweiser	$8	**Modelo**	$8
Bud Light	$8	**Heineken**	$9
Michelob Ultra	$8	**Corona**	$9
Common Bond	$8	**Heineken 0.0 (Non-Alcoholic)**	$7

SHAREABLES

Trio Of Hummus $16
A trio of flavors featuring roasted butternut squash, black bean hummus, and roasted garlic garbanzo hummus, accompanied by grilled pita and fresh veggies

Charcuterie Board $24
Chef's selection of imported and domestic smoked meats and cheeses, seasonal fruit, and nuts, served with grilled baguette

Slider Trio $26
Chef's trio of sliders featuring wagyu beef with cheddar, caramelized onion, pickle, and spicy ketchup; colorado lamb with cucumber yogurt, tomato, and feta; and pulled pork with alabama white sauce and slaw

Chicken Skewers $22
BBQ chipotle maple roasted sweet potato topped with creamed mushroom and finished with a chipotle maple glaze

Twisted Caesar Wedge $18
Baby gem and radicchio with cherry tomatoes, chopped egg, benton's bacon, and shaved red radish, tossed in anchovy-garlic caesar dressing

Squid Ink Lemon Risotto $32
A coastal medley of gulf blue crab, diver scallop, and squid, finished with a bright lemon cream

Buttermilk Fried Chicken $22
A coastal medley of gulf blue crab, diver scallop, and squid, finished with a bright lemon cream

Trilogy Tacos $26
A trio of tacos featuring slow-cooked mojo pork, grilled shrimp, and beef brisket, each finished with shredded cabbage, pickled onions, jalapeño lime crema, and chipotle crema

Vegetable Skewers $22
Superfoods slaw tossed in creole dressing, served with pina colada basmati and creamed mushrooms

Roasted Brussel Sprouts $16
Tossed in maple glaze with roasted walnuts and a hint of chili flakes

FROM THE BRICK OVEN

Pizza Margherita $18
A classic combination of light tomato sauce, fresh mozzarella, and basil

Pizza Ortolana $21
A vibrant mix of fresh tomato, garlic confit, spinach, mushrooms, and peppers, topped with our nine-cheese blend and finished with extra virgin olive oil

Down On The Bayou $25
Cajun béchamel with our house nine-cheese blend, blackened shrimp, conecuh sausage, and roasted peppers

Prosciutto Arugula Pizza $26
A tomato sauce and house nine-cheese blend topped with prosciutto di parma and fresh arugula

Meat Lovers Pie $20
A hearty blend of salami, sausage, and soppressata layered over tomato sauce and our house nine-cheese blend

Bbq Chicken Pie $24
Chipotle bbq sauce with our house nine-cheese blend, caramelized red onion, and a kick of jalapeños

SIDES AND DESSERT

Fries $10
Truffle Fries $8
Pickle Fries $8
Cheese Curds $8

Seasonal Salad $12
Granny Smith Apple Pie $14
New York Style Cheesecake $14
Red Velvet Cake $14

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

NON-ALCOHOLIC

Citrus Glow Up $8
Orange juice, pineapple juice, and lime juice, topped with soda water

Sweet Passion $8
Passion fruit juice, vanilla, and lime juice, topped with sprite

Water Without The Works $8
Non-alcoholic tequila, lime juice, and agave

Bottled Water $6
Coke $6
Sprite $6
Ginger Ale $6
Lemonade $6

WINES

House By Canyon Road - $10 per glass

- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- Pinot Noir
- Merlot
- Cabernet Sauvignon

Specialty Wine By The Glass

La Crema Chardonnay	$14	Drumheller Merlot	$16
Drylands Sauvignon Blanc	$14	Corbin Farms Moscato	$14
Davinci Pinot Grigio	$14	Lunetta Sparkling Rosé	$14
Outlier Pinot Noir	$14	Hampton Still Water Rosé	$14
Martis Cabernet	$20	La Marca Prosecco	$16
Harvey and Harriet Red Blend	$16		

By The Bottle

Lingua Franca Avni Chardonnay	$60	Louis Martini Napa Cabernet	$90
Oberon Sauvignon Blanc	$60	Prisoner Red Blend	$90
Daisy Pinot Grigio	$75	Duckhorn Merlot	$90
Lingua Franca Avni Pinot Noir	$60		

A 20% gratuity charge is added to all to-go orders and all parties of six or more