



FORKLIFT & PALATE™

AT CHAMPION MILL



GRILLED PORK CHOP

29

Center-cut Duroc pork chop with a blackberry passionfruit glaze

CRAB STUFFED SALMON

32

Crab meat, shredded potato, and pimento cheese-stuffed salmon, broiled and served with a mild roasted red pepper sauce

NY STRIP STEAK

45

11 oz. strip loin, seasoned and grilled to order

PASTA FLORENTINE

18

Roasted tomato and spinach in a garlic cream sauce

BREAD BIN

6

Artisanal bread served with dipping oil or butter

A LA CARTE SIDES

5

Proteins are served with chef's choice of vegetable and starch. Please ask your server for details.

SEASONAL RISOTTO

21

Classic Italian risotto, prepared by our chef with the season's freshest ingredients

BACON JALAPENO BURGER

17

8oz Black Angus burger grilled medium with a roasted pepper and caramelized onion bacon jam, topped with cheddar cheese, shredded lettuce, and tomato

LOBSTER ROLL TRIO

18

Three lobster roll sliders: New England-style cold with mayo, Connecticut-style hot poached in butter, and Korean-style cold with gochujang aioli and Korean slaw

"WARE"HOUSE SALAD

11

Fresh lettuce, tomato, red onion, cucumber, and cheese with a lemon vinaigrette

Side salad \$6

GRILLED ADD-ONS

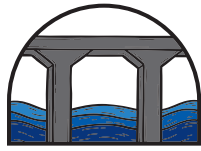
Chicken breast \$8

Salmon \$11

5 oz. NY strip \$13

ASK YOUR SERVER ABOUT DESSERT SPECIALS





HYDRAULIC BAR

FOOD MENU

APPETIZERS

PRETZEL BITES \$14

Warm Bavarian pretzel bites served with queso blanco and honey mustard, or make it a dessert with pretzel bites tossed in cinnamon sugar and served with vanilla icing

NACHOS \$17

Mountain of homemade tortilla chips, queso blanco, shredded cheese, pico de gallo, sour cream, shredded lettuce and sliced fresh jalapenos. *Served with your choice of shredded beef, chili, or pork carnitas*

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

BUFFALO RANCH CHICKEN DIP \$12

Homemade bubbling hot buffalo chicken dip, drizzled with ranch and served with fresh tortilla chips

STEAK CROSTINI \$18

Crostini topped with medium rare choice NY strip steak, topped with bruschetta and drizzled with balsamic glaze

BACON-WRAPPED JALAPENOS \$15

Five grilled bacon-wrapped jalapenos stuffed with seasoned cream cheese and served with a ranch dipping sauce

HOT MOZZARELLA CHEESE STICK BITES \$12

Bite-size cheese sticks served with warm marinara and ranch

CUP OF CHILI \$3.99

WINGS & THINGS

FAMOUS HYDRAULIC WINGS

6 \$9.99 | 12 \$18.99 | 24 \$29.99

Oven roasted, lightly breaded, and deep fried large chicken wings tossed in your choice of sauce

Sauces: Garlic parm (homemade), BBQ, mild, medium, hot, sweet chili, Grippo dust, and lemon pepper dry rub (Ranch and blue cheese .50 per cup)

LOADED MAC & CHEESE SKILLET \$13

Homemade mac & cheese topped with pork carnitas and crispy onion straws or buffalo chicken tenders with ranch and BBQ drizzle

STREET TACOS \$14

Three street tacos with your choice of spicy shredded beef, chicken, or pork carnitas, topped with shredded cheese, pico de gallo, fresh lime, and a side of southwest sour cream

LOADED SEASONED FRIES \$12

Crispy hot seasoned french fries topped with queso blanco, shredded cheese, chili, bacon, pico de gallo, southwest sour cream, and green onions
Substitute pork carnitas or shredded beef for \$3

FLATBREADS *GF crust available*

THREE CHEESE \$13

Melted mozzarella, parmesan and cheddar cheese

PEPPERONI \$14

Classic pepperoni pizza

MARGHERITA \$13

Fresh mozzarella, sliced red tomatoes, and fresh garden basil

SPINACH AND MUSHROOM \$14

White sauce topped with fresh spinach and wild mushrooms

BUFFALO CHICKEN \$13

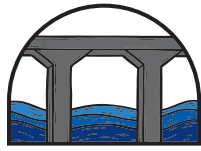
Ranch sauce topped with buffalo chicken and mozzarella cheese, finished with a drizzle of buffalo sauce and ranch, sprinkled with diced green onions

CHICKEN BACON RANCH \$15

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

All minors must be accompanied by an adult. A 20% gratuity will be added to parties of 6 or more. We are unable to split individual checks for parties larger than 8.

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.



HYDRAULIC BAR

FOOD MENU

SANDWICHES

All sandwiches are served with your choice of homemade Grippo chips, seasoned french fries, smoky southern bacon green beans, tossed or Caesar salad. GF bun available upon request.

MAFIA BOSS GRINDER \$15

Capicola, salami, turkey, and provolone melted on a hoagie bun and topped with a shredded lettuce, diced tomato, and a spicy pepperoncini dressing

MISSISSIPPI POT ROAST SANDWICH \$16

Slow roasted beef served on a fresh bun with a homemade spicy giardiniera

THE FRENCH PHILLY \$17

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

SIDES

SEASONED FRENCH FRIES \$4

SMOKY SOUTHERN BACON GREEN BEANS \$4

FAMOUS HOMEMADE GRIPPO CHIPS \$2

SIDE CAESAR OR TOSSED SALAD \$6

Add a side tossed salad to any entrée \$4
Add fried or grilled chicken to any salad \$6

DRESSINGS: Ranch, Italian, honey mustard, balsamic, Caesar, and blue cheese

WRAPS

CLUB \$14

Crispy bacon, turkey, ham, cheddar cheese, lettuce, diced tomato, and mayo

CHICKEN CAESAR \$13

Romaine, shaved parmesan, diced tomato, Caesar dressing, and grilled chicken

BUFFALO CHICKEN \$15

Fried buffalo tenders, cheddar cheese, diced tomato, red onion, shredded lettuce, and drizzled with ranch

KIDS MENU

All kids menu items are served with homemade Grippo chips, seasoned fries, or apple sauce

MAC & CHEESE SKILLET \$7.99

GRILLED CHEESE \$5.99

MINI CORN DOGS \$6.99

CHICKEN TENDERS \$6.99

With choice of BBQ or buffalo sauce

DESSERTS

Ask your server about our weekly dessert specials

DID YOU KNOW?

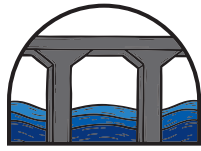


The former Champion Coated Paper Co. began production in **April of 1894**



Have you seen the large yellow crane in the conference center lobby? That is an original paper crane from the former mill and it can **hold up to 20 tons!**

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HYDRAULIC BAR

BAR MENU

COCKTAILS

MARCUM MARGARITA \$14

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 \$14

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, and 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

BARTENDER'S SPECIAL

Ask your server about this month's feature signature cocktail

MAKE YOUR MULE \$14

Choose from one of our signature mules:
- Classic Moscow (Tito's Vodka)
- Kentucky (Buffalo Trace)
- Mexican (Casamigos Blanco)
- Irish (Jameson) or
- Dark & Stormy (Goslings)

COCO LOCO \$14

Hot chocolate, peppermint liquor, dark chocolate liquor, topped with whipped cream and peppermint candy

HOT TODDY \$14

English breakfast tea, honey, fresh lemon juice, cinnamon stick, and Buffalo Trace

POISON APPLE \$14

Fresh apple cider, salted caramel vodka, apple liquor, garnished with a dehydrated apple and caramel sauce

IRISH COFFEE \$14

Fresh brewed coffee, Jameson Irish Whiskey, bourbon creme liquor, topped with whipped cream upon request

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

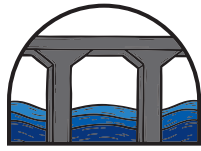
Harvy And Harriet Red Blend \$70

Post And Beam Chardonnay \$75

Saldo Zinfandel \$85

Prisoner \$100

Frank Family Cabernet \$170



HYDRAULIC BAR

BAR MENU

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)

DID YOU KNOW?



The mill supplied paper for maps

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