

# 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 SKILLETS \$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

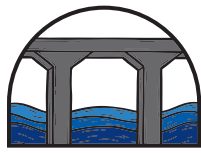
Ranch sauce topped with buffalo chicken and mozzarella cheese, finished with a drizzle of buffalo sauce and ranch, sprinkled with diced green onions

### 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?

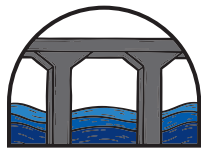


The former Champion Coated Paper Co. began production in  
**April of 1894**



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

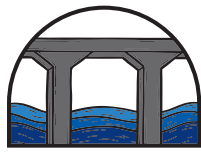
Harvy And Harriet Red  
Blend \$70

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

#### ANEJO

Don Julio 1942

Cantera Negra

Casamigos

Don Julio

Espolon

Rey Sol

#### MEZCAL

Del Maguey Vida

Wahaka Joven

Illegal Reposado

### 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