

Beer

Draft

Lost Forty 2nd Rodeo, Rockhound IPA, Michelob Ultra, Flyaway, Bluemoon, Dos Equis Amber, Superior Maddens Ale

Hard Seltzers- Mighty Swell

Peach, Watermelon Mint, Grapefruit and Cherry Lime

Wine

Josh Cab, Frank Family Cab, Josh Chardonnay, Pinot Gris, Kim Crawford Sauvignon, Frank Family Chardonnay, Meiomi Pinot Noir

Cocktail Specials

Sangria

Josh Cabernet, St. Elizabeth Allspice Dram, Apples, Cherries, Oranges, Sugar

Cold Spring Martini

Hypnotic Liqueur, Cruzan Vanilla Rum
Sprite and a Splash of Blue Curacao.

Pandemic Punch

Malibu Rum, Orange and Pineapple juices with a splash of Grenadine.

Mango Kicker

Mango Habanero Whiskey, Pineapple juice, Mango puree, Club soda.

Waters Punch

Nue Vodka, Blue Curacao, Sweet & Sour with splash of Sprite.

Oak Trail Tea

Deep Eddy Sweet Tea Vodka and Pink Lemonade

Captain Apple

Captain Morgan, sliced apple, spiced rum with apple cider topped with cinnamon apple slice.

Hot Chocolate with your choice of:

Rumchata Peppermint/ Vanilla Cinnamon
Baileys/ Rumchata/ Gingerbread Liqueur/ Baileys/
Bourbon Cream Liqueur.



340 Central Ave
Hot Springs, Arkansas

Menu

Wednesday - Friday

5pm - close

Saturday & Sunday

12pm - close

P. 501.321.0001

THEWATERSHS.COM

Appetizers

Crab Cakes

2 Lump crab cakes with roasted pepper cream sauce.

\$13.00

Quesadilla Bites

Flour Tortilla, Cheddar, Pico, Sour Cream, Iceberg.

Add Chicken or Steak (\$5)

\$9

Rooftop Cocktail shrimp

Spicy soy ginger grilled shrimp, salted spicy garlic, green onion with sriracha and Aioli

6 for **\$12** or 12 for **\$20**

Charcuterie

3 Meats, 2 Cheeses, Beer mustard, House Pickles, Toast Points

\$10

Hummus & Veggies

Roasted Red Pepper Hummus, Carrot Celery, Broccoli

\$7

Salads

Fiesta

Mix greens, Cheddar cheese, Pico de Gallo, Mexi-ranch dressing, Corn chips,

Blackened Chicken breast. **\$12**

House Iceberg

Iceberg Lettuce, Cherry Tomatoes, Cheddar, Croutons **\$5**

Add Chicken or Beef for **\$5**

Entrée

Chicken Sammie

Grilled Chicken, Havarti, Tomato, Pesto, Aioli, Balsamic Reduction-Served on Brioche

\$10

The Rooftop Burger

Ribeye & Tri-tip, Iceberg, Tomato, Red Onion-Choice of A1 or Rooftop Aioli

\$13

10 oz. Ribeye

Topped with sauteed mushrooms serve with mashed potatoes or house fried rice

\$33.00

6 oz. Filet

Served over mashed potatoes and drizzle honey bourbon glaze

\$28.00

Bourbon Glazed Salmon

Salmon, Mash Herb Potato

\$22.00

Pork Chop with Rice

Pork Chop, House fried Rice, Orange Teriyaki Glaze

\$15

SIDES:

Broccoli **\$7**

Mashed potatoes **\$7**

Fried Rice **\$7**

Roasted Brussels and mushrooms **\$7**

ASK YOUR SERVER ABOUT OUR DELICIOUS DESSERTS!