

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

\$12.00

Gluehwein (Mulled Wine)

Heated red wine spiced with cinnamon sticks, cloves, orange and sugar.

Santa's Eggnog

Eggnog, Disaronno, Vodka.

Christmas Morning

Hot Coffee, Rock town Bourbon cream, Crème de Cacao.

Milk and Cookies

Rock town Bourbon cream, Crème de cacao, Whiskey.

Jack and Jingle

Jack Daniels, Aperol, Cranberry juice, Sprite.

Grinch

Rum, Blue Curacao, peach schnapps, orange juice.

Captain Apple

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

Memphis Toddy Cider

Infused bourbon from Old Dominick, small batch distillery in Memphis combined with apple cider



340 Central Ave
Hot Springs, Arkansas

Menu



Wednesday - Thursday

5pm - 10pm

Friday

3pm - 11pm

Saturday & Sunday

12pm - 9pm

Holiday Hot Chocolate with your choice of:

Rumchata Peppermint/ Vanilla Cinnamon
Baileys/ Rumchata/ Gingerbread Liquor/
Baileys/ Bourbon Cream liquor.



thewatershs

P. 501.321.0001

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Appetizers

Crab Cakes

2 Lump crab cakes with roasted pepper cream sauce.

\$10.00

Quesadilla Bites

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

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

Greek Salad

Iceberg Lettuce, Tomatoes, Cucumbers, Olives, Onions with Greek dressing.

\$8.00

House Iceberg

Iceberg Lettuce, Cherry Tomatoes, Cheddar, Dijon Buttermilk, Croutons

\$5

Add Chicken or Beef for \$5

Entrée

Chicken S sammie

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

\$10

The Avenue Burger

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

\$13

10 oz. Ribeye

Topped with sauteed mushrooms serve with mashed potatoes or fried rice

\$33.00

6 oz. Filet

Served over mashed potatoes and drizzle honey bourbon glaze

\$28.00

Bourbon Glazed Salmon

Salmon, Lemon Herb Potato

\$19

House Chili

Chili, Jalapeno Cornbread

\$7

Pork Chop with Rice

Pork Chop, House fried Rice, Orange Teriyaki Glaze

\$15

SIDES:

- Asparagus \$7
- Roasted Brussels and mushrooms \$7

ASK YOUR SERVER ABOUT OUR DELICIOUS DESSERTS!