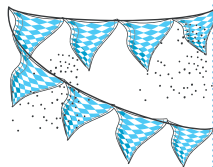


GET YOUR PRETZELS!



served with Austrian pimento cheese dip, horseradish mustard, Radeberger cheese sauce



MINI PRETZELS FLIGHT (3) \$24: ORIGINAL, GARLIC PARSLEY, EVERYTHING SEASONING

JUMBO SOFT PRETZEL \$24



OKTOBERFEST

Pretzel Dog \$12

traditional mild German pork & milk sausage, spicy brown mustard, everything seasoning pretzel bun

Giant Beer Braised Turkey Leg \$15

lemon-thyme rub

Bratwurst \$16

sauerkraut, mustard, pretzel roll

"Make It Deluxe" add potato chips & sauerkraut + \$5

Beer Battered Onion Rings \$17

Sriracha mayo

Kölsch Beer Mac & Cheese \$18

Weisslacker, fontina, Gouda, garlic breadcrumbs

Schnitzel \$22

breaded & fried chicken cutlet, lemon wedge, potato salad

Brat Sampler (3) \$30

a trio of Schaller & Weber brats: Classic, Truffle, and Jalapeño Cheddar, served with sauerkraut & chips

- SWEETS -

Mini Cinnamon Pretzel Bites \$14

mini pretzels, cinnamon sugar, vanilla ice cream, Jäger caramel sauce

Chocolate Molten Cake \$14

vanilla ice cream, chocolate sauce



DRAFT BEER

..... \$10 SINGLE • \$50 PITCHER

Hofbräu Oktoberfest Märzen 6.3%

Radeberger Pilsner 4.8%

Samuel Adams OctoberFest Märzen 5.3%

Weihenstephaner Hefeweizen 5.4%

Schofferhofer Grapefruit Hefeweizen 2.5%

Watermark Pierbier IPA 6%

100%
EXCLUSIVE



MEGA PINT \$33

32OZ GERMAN BEER + LARGE 1L STEIN TO KEEP!



5L MINI KEGS



160OZ MINI KEG + 2 HALF LITER STEINS (YOURS TO KEEP) \$125

Reissdorf Kölsch 5%

Paulaner Oktoberfest Märzen 5.8%



HONEY DEUTSCH \$19



Remus 6yr Bourbon, Woodinville Bourbon, Allspice Dram, Aperol, House-made Apple cordial, pumpkin, cinnamon, lemon; Garnished with 3 slices of German Bratwurst

16oz DRAFT BEER + SHOT \$20

SPECIAL
SPECIAL
SPECIAL

JÄGER • FIREBALL • TITO'S • PATRON SILVER

WOW!



SHOTS CLINIC

1 = \$12 • 6 = \$65 • 10 = \$100 • 20 = \$180

Golden Hour Tequila + Orange Juice + Grenadine

Sugar Rush Tequila + Melon + Lemon + Bubblegum

Palm Breeze Gin + Watermelon + Mint + Lemon Juice

Coco Slide Coconut Rum + Pineapple + Lime

Espresso Beach Fireball + Espresso + Dulce de Leche + Cacao



SHOTS FIRED

6 = \$84 • 10 = \$130 • 20 = \$240

Jäger, Casamigos Blanco, Tito's, Lemon Drops, Green Tea



STARTEN SIE DIE PARTY

START THE PARTY: \$200

1 Mini Keg (160oz) + 4 Jager Shots

Served on a Shot Ski

Includes 4 .5L Steins to Keep

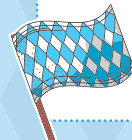


BOTTLES + PACKAGES

SOUVENIER STEINS (YOURS TO KEEP)

.5L (16OZ BEER) \$10* • 1L (32OZ BEER) \$15*

*beer not included



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% Gratuity Will Be Added to Groups of 6 or More

TO SHARE OR NOT TO SHARE

East & West Coast Oysters • Half DZ \$24 • DZ \$45
champagne-habanero chili mignonette, cocktail sauce, lemon

Crispy Chicken Wings • \$18 • Platter of 20 \$50
ranch or blue cheese, celery sticks; Buffalo, Sweet Chili Garlic, or Chipotle BBQ

Truffle French Fries • \$16
Parmesan, black pepper aioli

Chicken Tendies • \$19
honey mustard

Chips and Dip Trio • \$24
Charred salsa Roja, spicy feta, and guacamole with chips

Honey Halloumi Gyro • \$20
grilled honey-glazed halloumi, Greek yogurt, cucumber, tomato, pickled onion, roasted peppers, fresh dill, soft flatbread

Guac & Chips • \$19
homemade guacamole, tortilla chips



WATERMARK CLASSICS

Watermark Classic Lobster Roll • \$35
Maine lobster, citrus mayo, chives, toasted New England roll

The Beach Burger* • \$24
8 oz beef brisket/short rib blend, cheddar, lettuce, tomato, onion, pickles, chipotle aioli, potato roll
Add shoestring fries \$5 • Add bacon \$4

Melo Minted Summer Salad • \$19
watermelon, cucumber, blackberries, mint, watercress, feta, spicy honey-glazed walnuts, lemon-mint dressing
Add chicken \$8 • Grilled salmon \$10

SPECIALTY COCKTAIL POUCHES • \$18



Kiwi West
Strawberry & Kiwi Infused Patron Silver, Cointreau, Lime, Kiwi Syrup

Blue Lagoon
Grey Goose Infused Cucumber, Pinaq Original, Leroux Blue Curacao, Pineapple, Lime, Soda

Hennything is Possible
Hennessy VS Cognac, Tempus Fugit Crème de Banane, Leroux Banana Liqueur, Falernum, Lemon, Lime, Honey

Petals in Paradise
Gran Coramino Reposado Tequila, Pinaq Rosé, House-made Citrus Cordial, Guava, Rosé, Cardamom, Coriander, Lemon, Orange Bitters

Dragon's Kiss
Bacardi Dragonberry Rum, St Germain, Dragonfruit, Lemon, Mint

Gincredible Hulk
Glendalough Rose Gin, Gray Whale Gin, Leroux Melon, Lemon, Mint, Fever Tree Lime & Yuzu

Suavemente
Maestro Dobel Silver Tequila, Bacardi Coconut Rum, Leroux Blue Curaçao, Smith & Cross Rum, Lime, Mango, Agave

Zero Proof Cucumber Cool Aid • \$12
Cucumber, Pineapple, Fever Tree Lime & Yuzu, Citric Acid



Honey Deutsch 19
Remus 6yr Bourbon, Woodinville Bourbon, Allspice Dram, Aperol, House-made Apple cordial, pumpkin, cinnamon, lemon; Garnished with 3 slices of German Bratwurst



CANNED BEERS

\$10 CAN • BUCKET OF 5 \$45

Sloop Juice Bomb IPA 6.5%
Blue Moon Belgian White 5.4%
Brooklyn Brewery Summer Ale Pale Ale 5%
Modelo Lager 4%
Corona Lager 4.6%
Modelo Negra Dark Lager 5.4%
Downeast Guava Passionfruit Cider 5.1%

WORLD FAMOUS SLIDERS

Crispy Chicken • \$19 • Platter of 10 \$55
crispy chicken breast, citrus coleslaw, Sriracha mayo, pickles; potato bun

Smashed • \$20 • Platter of 10 \$59
grilled black angus beef, gruyere, bourbon caramelized onion, pickles, black pepper aioli

WATERMARK TACOS

Adobo Chicken • (3) \$17 • Platter of 10 \$55
corn tortillas, onion, cilantro, radishes, limes

Carne Asada • (3) \$19 • Platter of 10 \$60
corn tortillas, onion, cilantro, radishes, limes

Mini Lobster Tacos (4) \$21
Maine lobster salad, pineapple slaw, sriracha aioli, micro cilantro



Add shoestring fries \$5 • Platter \$50

MARGARITA MADNESS

Single \$16 • Fishbowl \$45 • Yardstick \$49 • Carafe \$65

Classic or Ghost Spicy (+\$2)

Flavors: Strawberry, Watermelon, Mango, Passion (+\$1 Single • +\$3 Large)



CANNED COCKTAILS

\$12 CAN • BUCKET OF 5 \$55

Sun Cruiser Vodka Iced Tea 4.5%
Dogfish Head Blood Orange–Mango Vodka Crush 7%
Dogfish Head Strawberry–Honeyberry Vodka Lemonade 7%
High Noon Watermelon Hard Seltzer 4.5%
SUNBOY Spiked Coconut Water – Pineapple 5%

ROSÉ MY WAY • \$35

Half Bottle of Rosé with Built-in Wine Glass



WHITE WINE

Barone Fini Pinot Grigio Valdadige • \$15 | \$63
light, honeydew melon & ripe apples; IT 2022

The Crossings Sauvignon Blanc • \$15 • \$63
medium, tropical fruits & citrus; Marlborough, NZ 2022

RED WINE

Wölffer Estate Finca Malbec • \$16 • \$68
blackberry, plum & spice; AR 2021

Skyside Pinot Noir • \$15 • \$63
medium, cherry, rhubarb ; CA 2019

ROSÉ & SPARKLING

Hampton Water Rosé • \$17 • \$80
fresh strawberry, citrus & herbs; FR 2022

Château Minuty Prestige Rosé • \$16 • \$68
citrus, red berries & saline minerality; FR 2022

Maison Marcel Sparkling Rosé • \$16 • \$68
rose petal, watermelon & bubbles; FR NV

Val D'Oca Prosecco • \$15 • \$63
medium, yellow apples & lime zest; Piedmont, IT NV

CHAMPAGNE BOTTLES

Moët Imperial \$225 • 2 \$400

Moët Rosé \$275 • 2 \$500

Veuve Clicquot \$250 • 2 \$450

Ace Of Spades \$400 • 2 \$750

Dom Perignon \$450 • 2 \$850