

COLDWATER

256-403-2334

FARM FRESH

OUR SEASONAL VEGETABLES
ARE GROWN AND HARVESTED ON
SITE IN THE CLONTS MEMORIAL
URBAN FARM
(SELF-GUIDED TOURS ALLOWED)

1208 WALNUT AVENUE ANNISTON, AL 36201

SUNDAY BRUNCH
MONDAY
TUESDAY, WEDNESDAY, THURSDAY
FRIDAY, SATURDAY

10AM-3PM
CLOSED
11AM-9PM
11AM-11PM

CHEF'S FEATURES

ASK YOUR SERVER FOR MORE
INFORMATION ABOUT OUR
WEEKLY SPECIALS FEATURING
FRESH SEAFOOD, STEAKS, PASTA
& MORE

SMALL PLATES

BRUSSEL SPROUTS	\$14
<i>Gorgonzola Bacon Craisins</i>	
PORK NACHOS	\$18
<i>Freewheeler Cheese UF Pico de Gallo Pork Shoulder</i>	
CHERRY BOMBS 	\$16
<i>Piquillo Pepper Smokehouse Mousse Belle Chevré</i>	
TRUFFLE FRIES	\$12
<i>Alba Truffle Oil UF Herbs Parmesan</i>	
CALAMARI	\$16
<i>Five Spice Sesame Oil Torn UF Herbs</i>	
MUSSELS 	\$18
<i>White Wine Charred Lemon Crostini</i>	
PUB PRETZEL	\$17
<i>Freewheeler Cheese Inglehoffer Cornichon</i>	
GLAZED PORK-BELLY 	\$16
<i>Gochujang Sesame Torn UF Herbs</i>	
F.G.T.	\$18
<i>Rougaroux Sauce Crispy Green Tomatoes</i>	

FROM THE GARDEN

BURRATA 	\$15
<i>Mixed UF Greens Tellicherry EVOO</i>	
MILE HIGH WEDGE	\$11
<i>Roma Crunch Bacon Lardons Gorgonzola</i>	
THE CAESAR	\$14
<i>Grilled Romaine Parmesan Croutons</i>	
WALNUT AVENUE	\$14
<i>Mixed UF Greens Fresh Berries Bell Chevré</i>	
THE SMOKEHOUSE 	\$15
<i>Chopped Romaine Bacon Lardons Colby Jack</i>	
SOUP OF THE DAY	\$9
<i>Ask your server about our fresh soup selections</i>	

EXECUTIVE CHEF | W. BRETT JENKINS
CHEF DE CUISINE | ALYSSA JOHNSON
EXECUTIVE SOUS CHEF | JEFF SMITH
PASTRY CHEF | LACEY HENSON
SOUS CHEFS | LUKE RING, LIAM ROOSMA

FROM THE SMOKEHOUSE

Served with fries and slaw

PORK PLATE	\$23
<i>Smoked Pork Shoulder Trail Magic BBQ Dill Pickle Chips</i>	
THE YARDBIRD 	\$21
<i>Smoked Half Chicken AL White Sauce Scallions</i>	
SMOKED SAUSAGE PLATTER	\$19
<i>House-Smoked Sausage Inglehoffer Pickled Onions</i>	
THE NOTORIOUS P.I.G.	\$18
<i>Martins Potato Bun Pork Shoulder Dill Pickle Chips</i>	
THE SAUSAGE SANDO 	\$18
<i>Amoroso Roll House-Smoked Sausage Inglehoffer</i>	
HINGES 	\$18
<i>(6) Whole Wings Naked or Tossed</i>	

BETWEEN BREAD

Served with fries

THE BLT 	\$15
<i>Amoroso Roll (5) Strips of Bacon Lettuce & Tomato Fried Green Tomato for +\$1.25</i>	
COLDWATER CLUB	\$17
<i>Ham & Cheddar Turkey & Swiss B.L.T.</i>	
FRIED BOLOGNA 	\$14
<i>Shaved Crispy Bologna Lettuce & Tomato Mayo</i>	
SMASH BURGER	\$15
<i>(2) 4oz. Patties American Cheese LTOP Add Bacon, Fried Egg, or Fried Bologna +\$3</i>	
THE HEATWAVE	\$16
<i>Chicken Breast Bacon & Swiss Chipotle Aioli Grilled or fried Tossed in Criterion Kolsch Buffalo</i>	
THE CUBAN	\$16
<i>Pork Shoulder Ham & Swiss Pickles & Mustard</i>	
CHICKEN CAESAR WRAP	\$15
<i>Grilled Chicken Chopped Romaine Creamy Caesar Dressing</i>	
FISH SANDO 	\$15
<i>Beer-Battered Fish Tartar LTOP</i>	

UF * Grown in our Urban Farm!

 * The Brew Crew's Faves!

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CHEF'S SELECTIONS

MISO GLAZED SALMON  **\$24**

PNW Salmon | Jasmine Rice | Asian Slaw

STEAK FRITES **\$21**

Demi-Glace | Fries | Dressed UF Greens

THE ROUGAROUX **\$28**

Trinity | Chicken & Sausage | Shrimp & Crawfish

FARMHOUSE PASTA  **\$19**

Seasonal UF Veggies | White Wine | Linguine Pasta

FISH & CHIPS  **\$21**

(1lb) Beer-Battered Fish | Fries | Malt Vinegar

GLAZED PORK-BELLY **\$24**

Rice Noodles | Pickled Veggies | Sesame

LAMB CHOPS **SMKT**

Porterhouse (3) | Chimichurri

SURF OF THE DAY **SMKT**

Ask your server about our fresh fish selections | Paired with two sides

TURF OF THE DAY **SMKT**

Ask your server about our fresh steak selections | Paired with two sides

DESSERTS

PRALINE BREAD PUDDING **\$9**

CHEESECAKE OF THE MOMENT **\$9**

BANANA PUDDING (WARM) **\$8**

WILD CARD **\$-**

SIDES **\$4**

SWEET POTATO WAFFLE FRIES **SIDE SALAD**

ASIAN SLAW **HOUSE-FRIED CHIPS**

SHOESTRING FRIES **MASHED POTATOES**

VEGGIE OF THE DAY **POTATO SALAD**

CUP OF SOUP **WHOLE-FRIED OKRA**

KIDS **\$6**

Served with fries

CHEESE PIZZA **PEPPERONI PIZZA**

CHICKEN STRIPS **GRILLED CHEESE**

HAMBURGER

COLDWATER BEER

16oz/20oz

CRITERIUM KOLSCH **\$5.50/\$6.60**

German Pilsner Style | Hopped with Saaz | American Ale Yeast

TRAILHEAD PALE ALE

English Pale Ale | Strong Malt Backbone | Hopped with Cascade

HAZY DAISY IPA

East Coast Hazy | Centennial, Chinook, Cascade, Nugget, & Saaz Hopped

HAWKEYE IPA

American IPA | Chinook, Nugget, & Centennial Hopped

POP-TART SOUR

German Berliner Weisse | Citrus & Sour Fruits

SMOKESTACK LIGHTNING PORTER

Robust English Porter | Coffee & Chocolate Notes

FREEWHEELER BLONDE ALE

Light & Subtle | Fruit & Hop | Like riding a bike on a summer day

COCKTAILS

PINEAPPLE JALAPENO MARGARITA **\$10**

Tequila | Triple Sec | Pineapple Juice | Fresh Jalapeño | Sour Mix | Tajin Rim

CUCUMBER MULE **\$9**

Vodka | Ginger Beer | Lime Juice | Cucumber Ribbon | Lime wedge

MEZCAL PALOMA **\$12**

Mezcal | Grapefruit & Lime Juice | Pinch of Salt | Soda Water | Grapefruit Wheel

COCONUT RUM PUNCH **\$11**

Coconut Rum | Pineapple & Orange Juice | Cherry Syrup | Coconut Flakes | Orange

BROWN SUGAR OLD FASHIONED **\$18**

Bourbon | Brown Sugar | Aromatic Bitters | Orange Peel | Cinnamon Stick

ESPRESSO VODKA MARTINI **\$15**

Espresso Vodka | Coffee Liqueur | Hazelnut Liqueur | Coffee Beans

LAVENDER TOM COLLINS **\$8**

Gin | Lemon Juice | Lavender Simple Syrup | Soda Water

MAPLE WHISKY SOUR **\$10**

Whisky | Egg White | Maple Syrup | Aromatic Bitters | Maraschino Cherry



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