



STYLE GUIDE

FONT

NEW ATHLETIC M54

WATERFRONT WAREHOUSE

LOGO



PRINT



JUST SOMETHING TO START

REUBEN ROLLS
Corned beef, sauerkraut, chihuahua cheese and thousand island dressing wrapped inside a wonton, deep fried and served with a side of thousand island dressing. 7.49
Add one roll for only 1.79

TJUANA ROLLS
A tasty mix of breaded chicken, cream cheese, chihuahua cheese, roasted corn, black beans, pico de gallo and jalapenos wrapped inside a wonton and deep fried. Served with a side of homemade guacamole. 7.99
Add one roll for only 1.99

CHICKEN STRIPS
Crispy chicken strips served with your choice of ranch, honey mustard or our signature BBQ dipping sauce. 6.99

BACON CHEESEBURGER QUESADILLA
Hert tortilla stuffed with smoked gouda and cheddar cheeses, ground chuck, chopped cherryywood smoked bacon and habanero chipotle ranch. 10.99

CORNED BEEF TACOS
Three corn tortillas filled with corned beef, cabbage and drizzled with spicy thousand island dressing. 8.49

WISCONSIN CHEESE CURDS
A Wisconsin classic! Melted, breaded white American cheese curds served with your choice of arriacha, ranch, honey mustard or our signature BBQ dipping sauce. 7.99



Our burgers are cooked PINK or NOT PINK and served on a brioche bun with pepper mayo, mixed red onion, pickle slices and served with fries. Upgrade to sweet potato, waffle or curly fries for ONLY .99

THE SINGLE STACK
Two 4oz patties served on a brioche bun with two slices of cheese, pepper mayo, mixed onion, and pickles. 9.99

THE DOUBLE STACK
Load up your belt for the one! THREE 4oz patties served on a brioche bun with three slices of cheese, pepper mayo, mixed onion, and pickles. 13.79

BANDITO BURGER
Two 4oz patties, chonzo, grilled jalapeno, chihuahua cheese, queso blanco, and our homemade guacamole. 12.99

WISCONSIN'S OWN MERKTS CHEESE & BACON BURGER
Two 4oz patties, thick-cut cherryywood smoked bacon and Merks signature cheese served. 11.99

BLACK BEAN BURGER
Black bean patty, guacamole, minced red onion, and pickles. 8.99

GREEK
Waffle fries topped with homemade tzatziki (cucumber) sauce, imported Greek feta, Kalamata olives, organic Greek olive oil, chives, oregano and garnished with lemon dressing. 7.49

BANDITO
Waffle fries topped with chorizo, queso blanco, pickled jalapenos, pico de gallo, chives and sour cream. 9.49

THE WISCONSIN DUCK
Waffle fries topped with Wisconsin cheese curds, duck confit savory mushroom gravy and topped with chives. 10.99

LOADED FRIES
Waffle fries topped with thick-cut cherryywood smoked bacon, cheddar cheese, sour cream and chives. 7.49

THAI
Waffle fries topped with thick-cut pork belly, egg, soy, roasted peanuts, fig marmalade, chives, and drizzled with sweet chili sauce. 8.49

TRUFFLE
Waffle fries tossed in truffle oil and topped with parmesan cheese, Italian parsley. 9.49

CHILI CHEESE FRIES
Waffle fries smothered in our homemade chili and topped with cheddar cheese, minced onion, chives and sour cream. 7.99

WISCO KID NEW
Waffle fries topped with shrimp (16oz), cheese curds, grilled green pepper, mushroom, and onion, finished with queso blanco, brown gravy, and pickles. 12.99

Eat with

FRENCH FRIES

Make me a SANDWICH

All sandwiches are served with fries

Upgrade to sweet potato, waffle or curly fries for ONLY .99

BUFFALO CHICKEN
Crispy chicken breast tossed in buffalo sauce and topped with cherryywood smoked bacon, cheddar cheese, shredded lettuce, tomato, and drizzled with ranch. Served on a brioche bun with pepper mayo and minced red onion. 11.49

KICKIN' CHICKEN
Breaded chicken breast topped with pepper jack cheese, thick-cut cherryywood smoked bacon, onion strings, guacamole, tomato and drizzled with our homemade habanero chipotle ranch. Served on a ciabatta roll with pepper mayo and minced red onion. 12.49

CHICKEN PESTO PRESTO
Organic grilled chicken breast, mozzarella cheese, roasted red peppers, sautéed spinach and mushrooms, pesto spread and pepper mayo, served on a ciabatta roll. 9.49

PARMESAN-ENCRUSTED CHICKEN SANDWICH
Our homemade parmesan-encrusted chicken breast topped with marinara sauce and mozzarella cheese. Served on a ciabatta bun. 8.99

TRADITIONAL WINGS
Eight crispy, mildly spicy wings tossed in any one of our specialty sauces and served with a side of bleu cheese or ranch dressing. 9.99

BONELESS WINGS
Eight crispy boneless wings tossed in any one of our specialty sauces and served with a side of bleu cheese or ranch dressing. 9.99

SPECIALTY SAUCES
BBQ
That Sweet Chili
Mango Habanero
Cajun Curry
Buffalo
Gaucho
Honey Habanero

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.



Introducing

DUBS



WATERFRONT
Wheat

THE RELEASE OF WATERFRONT WAREHOUSE'S EXCLUSIVE BREW.

WHEN:
FRIDAY, FEBRUARY 24TH 7-9PM

WHERE:
WATERFRONT WAREHOUSE

LIFE JUST KEEPS GETTING BETTER HERE! COME CELEBRATE THE RELEASE OF DUBS WATERFRONT WHEAT WITH A 3RD SIGN BREWERY TAP TAKEOVER, FOOD, BEER SAMPLES, AND GIVEAWAYS!

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3RD SIGN
DUALY // BREWED



WATERFRONT WAREHOUSE TOUR DE TAPPER

COMPLETE THE TOUR AND RECEIVE A COMPLIMENTARY T-SHIRT

21 20 19 18 17 16 15 14



TWO-CHICKEN STACK
Two organic grilled chicken breasts stacked on top of braised cheddar roasted potatoes and smothered in sautéed mushrooms, green peppers, red peppers, and onions, then drizzled with pesto sauce. Served with fresh Italian bread and your choice of soup or salad.

BABY BACK RIBS
Our homemade ribs are slow cooked and smothered in our signature BBQ sauce. Served with parmesan of side and soup or salad. We offer a half rack or a full rack.

GRILLED WILD SALMON
Fresh, wild caught salmon grilled with lemon and herbs. Served with your choice of side and soup or salad.

140Z AGED RIBEYE STEAK
21-29 day aged ribeye, expertly seasoned, and char-grilled with sautéed mushrooms on top. Served with your choice of side and soup or salad.

SOMETHING A LIL MORE SERIOUS

RIGATONI PASTA
Rigatoni pasta tossed in your choice of marinara, alfredo, pesto, or creamy pesto sauce, topped with imported shaved parmesan cheese, and served with fresh Italian bread and your choice of soup or side salad. (Substitute for our spicy Diavolo sauce by request.) 11.99

Add Grilled Gulf Shrimp 5.99 Add Grilled Chicken 4.29

MEDITERRANEAN PASTA
Grilled organic chicken breast, artichoke hearts, sundried tomatoes, and sautéed spinach and mushrooms tossed in alfredo sauce and rigatoni pasta. Served with fresh Italian bread and your choice of soup or side salad. 17.99

Add Grilled Gulf Shrimp 5.99

CHICKEN PARMESAN
Parmesan-encrusted organic chicken breast on a bed of rigatoni pasta tossed in marinara sauce. Served with fresh Italian bread and your choice of soup or salad. 14.99

CHICKEN STACK
Cajun-seasoned organic grilled chicken breast stacked on top of bacon cheddar mashed potatoes and smothered in sautéed mushrooms, green pepper and onion, and drizzled with queso blanco. Served with fresh Italian bread and your choice of soup or side salad.

One chicken breast: 11.99 Two chicken breasts: 15.99

BABY BACK RIBS
Our homemade baby back ribs are slow cooked and smothered in our signature BBQ sauce. Served with your choice of side, and cup of soup or side salad.

Half Stek: 14.99 Full Stek: 19.99

PAN-SEARED CAJUN TILAPIA
Our pan-seared Cajun seasoned to perfection, lightly coated in flour, and pan-seared. Served with your choice of side, and cup of soup or side salad. 13.99

TUSCAN PASTA
Sliced, grilled Italian sausage, sautéed green red pepper, and onion, tossed with rigatoni pasta in our homemade creamy red pepper pesto sauce. Served with a cup of soup or side salad. 12.99

Add Gulf Shrimp: 5.99 Add Grilled Chicken: 4.29

NONA'S PESTO PASTA
Five-cheese filled pasta served in our homemade creamy pesto sauce and topped with shaved imported parmesan cheese. Served with fresh Italian bread and your choice of soup or salad. 14.99

Add Gulf Shrimp: 5.99 Add Grilled Chicken: 4.29

Salads

Contains Organic Items

Add organic chicken breast to any salad for 4.29.

MEDITERRANEAN QUINOA
A mix of quinoa, baby spinach and baby greens, topped with quinoa, imported Greek feta, Kalamata olives, sliced tomato, parmesan cheese, chopped red onion, and served with cherryywood dressing. 9.99

WATERFRONT CHOPPED
A mix of chopped kintira, celery, tomatoes, cucumbers, arugula and baby greens tossed with organic chicken breast, thick-cut cherryywood smoked bacon, gorgonzola cheese, pesto, and drizzled with our signature dehydrated srub. Served with creamy red wine vinaigrette dressing. 12.99

CAPRESE
Sliced beef steak, tomatoes, slices of fresh mozzarella, basil, served on a bed of arugula and topped with organic olive oil and balsamic dressing. 8.49

THE WAREHOUSE WEDGE
Organic chicken breast topped with cherryywood smoked bacon, gorgonzola cheese, tomatoes and chives. Served with buttermilk ranch. 7.99

HAIL, CAESAR!
Chopped organic hearts, tossed with grated parmesan cheese, croutons, and topped with shaved parmesan. Served with Caesar dressing. 7.49

SOUTHWEST SALAD
Isberg and romaine tossed with organic chicken breast, chopped cherryywood smoked bacon, corn, black beans, pico de gallo, (tostitos or beanitos), and chives. Served with avocado and chipotle hot sauce. 12.99

FRIED GOAT CHEESE SALAD
Organic chicken breast, tomato and beef-steak, pine nuts, and dried apricots served over a bed of arugula and baby greens, tomato, red onion, and cucumber. Served with champagne dressing. 12.99

FLATBREADS ADD SIDE SALAD FOR ONLY .99

THE ULTIMATE B.L.T.
Thick-cut smoked bacon, smoked gouda and cheddar cheeses topped with shredded lettuce, minced tomato and drizzled with organic olive oil and ranch dressing. 8.49

MARGARITA
Roasted tomatoes, fresh mozzarella, fresh basil, organic herb olive oil, and garlic herb tomato sauce. 7.99

PISTO ITALIANO
Grilled organic chicken breast, roasted red pepper, sautéed spinach, pesto sauce, alfredo sauce, and shredded mozzarella cheese. 8.99

FRIED GOAT CHEESE
Goat cheese, lightly breaded and deep-fried, and our homemade marinara sauce topped on our signature flatbread. Finished with organic herb olive oil. 11.99

THE CARNOVORE
Sausage, pepperoni, thick-cut cherryywood smoked bacon, garlic herb tomato sauce, and creamy fontina cheese. 8.99

CAPRESE
Fresh mozzarella, roasted tomatoes, basil, drizzled with organic Greek olive oil and balsamic served on a bed of arugula. 8.99

BBQ CHICKEN
Organic chicken breast tossed in our homemade BBQ sauce and topped with Wisconsin cheese curds, smoked gouda and cheddar cheeses, chopped red onion, and drizzled with bourbon sauce. 8.99

THE HERBIVORE
Grilled broccoli, sautéed zucchini, mushrooms and spinach, roasted red peppers, creamy goat cheese, shaved parmesan, and drizzled with imported Greek olive oil. 8.99

FIGENZA
Authentic prosciutto, fig marmalade, creamy goat cheese, organic Greek olive oil and topped with arugula and balsamic drizzle. 10.99

GET IT TO THE GREEK
Organic chicken breast, sautéed spinach, tomatoes, Kalamata olives, feta, and drizzled with organic Greek olive oil. 9.99

CHICKEN ALFREDO
Organic chicken alfredo, grilled broccoli, sautéed spinach, creamy fontina cheese, shaved parmesan and drizzled with organic Greek olive oil. 10.99

CALIFORNIA CLUB
Organic chicken breast, smoked bacon, fresh avocado, cheddar and smoked gouda cheeses, pico de gallo, and drizzled with chipotle ranch. 10.99

BUFFALO CHICKEN
Grilled organic chicken breast tossed in buffalo sauce, cherryywood smoked bacon, smoked gouda and cheddar cheeses, shredded toby's lettuce, chopped tomatoes and cucumbers and drizzled with buffalo sauce and ranch. 10.49

COCKTAILS

STRAWBERRY MOJITO
Fresh mint, strawberries, and lime muddled in our homemade simple syrup, a splash of freshly-squeezed lime juice, and Bacardi Dragon Berry rum. Shaken, served on the rocks, and topped with press. 7.75

CUCUMBER CRUSH
Cucumber vodka, freshly-squeezed lime juice, homemade simple syrup, and triple sec. Shaken and served on the rocks with a Tajin rim. Topped with setter. 8.00

JO OLD FASHIONED
Whiskeys, oranges, and bitters muddled with Wisconsin maple syrup; topped with Maker's Mark and a splash of lemon-lime soda. 7.50

TOMMY BOY
Big Gin, freshly-squeezed lemon juice, and homemade simple syrup shaken and served on the rocks. Topped with a splash of setter. 8.00

RICHIE BOY
Big Gin, freshly-squeezed lemon juice, homemade simple syrup, and cherry juice; shaken and served on the rocks. Topped with a splash of Three Floyds Gumballhead. 8.00

LA FOGATA RITA
La Fogata Doble Tequila, freshly-squeezed lime juice, homemade simple syrup, and triple sec. Shaken and served on the rocks with a salted rim. 9.00

HONEY MARGARITA
Save the bees! Donatuz Honey Spirit, homemade honey simple syrup, freshly-squeezed lemon juice, and triple sec. Shaken and served on the rocks with a sugar rim. 9.00

THE RENDEZVOUS
Cruzan Peach, coconut, and pineapple rum; orange and pineapple juice; shaken a served on the rocks with a drizzle of grenadine. 8.00

SWEET TEA MOONSHINE
American Born Sweet Tea Moonshine, freshly-squeezed lemon juice, homemade simple syrup, and iced tea shaken and served on the rocks. 8.00

SPIKED BASIL LEMONADE
Fresh basil and lemon muddled in our homemade simple syrup, freshly-squeezed lemon juice, and Rehorst Citrus vodka. Shaken and served on the rocks. Topped with setter. 8.00

CUCUMBER-LEMON DROP MARTINI
Cucumber vodka, homemade simple syrup, and freshly-squeezed lemon juice; shaken and strained. 8.00

BULLETT PEACH TEA
Bullett bourbon, peach vodka, freshly-squeezed lemon juice, and homemade simple syrup. Shaken and served on the rocks, topped with iced tea. 8.00

MARK LIKES BOURBON
Usually a beer drinker, I've been on a huge bourbon kick! I promise you won't regret this one. Oranges, bitters, and cinnamon muddled in our homemade simple syrup and shaken with Bullelt bourbon. Strained and served on the rocks. 8.25

BLACKBERRY SMASH
Fresh mint, blackberries, and a splash of lime muddled in our homemade simple syrup shaken with Bullelt bourbon. Served on the rocks and topped with ginger. 8.25

GIN REFRESHER
Fresh cucumber, basil, and mint muddled in our homemade simple syrup and shaken with Hendrick's gin. Served on the rocks. 8.50

STRAWBERRY SLAMMER
Fresh strawberries muddled in our homemade simple syrup, freshly-squeezed lime juice, Tito's vodka, shaken and served on the rocks with a sugar rim. Topped with U. Fiore Moscato. 9.00

SANGRIA (ALL OF OUR SANGRIAS ARE MADE IN-HOUSE) 6.00

PINK SANGRIA
Pink Moscato, strawberry vodka, and lemon-lime soda. Fresh-cut strawberries and apple are then soaked in the mix.

RED SANGRIA
Red wine, orange juice, brandy and lemon-lime soda. Fresh cut lemons and oranges are then soaked in the mix.

WHITE SANGRIA
White wine, homemade pear puree, peach vodka, triple sec, and lemon-lime soda. Fresh cut apples and oranges are then soaked in the mix.

BOTTLED BEER DOMESTIC

Miller Lite 3.25
MGD 3.25
Millr 64 3.25
High Life 3.25
Coors Light 3.25
PBR Tallboy 3.25
Bud Light 3.25
Michelob Ultra 3.50
O'Doul's NA 3.25

IMPORTS/CRAFTS/CIDERS

Guinness Draught Can 5.75
Stella Artois 5.00
Corona 4.50
Corona Light 4.50
Modelo 4.50
Pacifico 4.50
Heineken 4.50
New Glarus Two-Women 4.75
Topping Goliath Dorothy's Lager 6.00
Lakewood New Grit (GF) 5.00
Stragbow (GF) 5.00
Ciderboys Seasonal (GF) 5.00
Angrý Orchard (GF) 5.00
White Claw Mango (GF) 5.00
White Claw Black Cherry (GF) 5.00
Schilling Grapefruit and Ch'ard Hard Cider (GF) 5.00

WHITE WINE

Anterra Pinot Grigio...6.75...16
Fentlands Sauvignon Blanc...8.975...24
Trinity Oaks Chardonnay...6.75...16
Kendall Jackson Chardonnay...8.5...10.5...26
U. Fiore Moscato...9.5...12...33
Lunetta Prosecco...9
JJ Mueller Riesling...6.75...18

RED WINE

Trinity Oaks Pinot Noir...5.675...16
Jargon Pinot Noir...7.5...8.75...22.5
Stella Rosa Rosso Sparkling Red...8.5...10.5...26
Trinity Oaks Merlot...5.675...16
Callia Red Blend...7...8.50...22.5
Montevina Cabernet Sauvignon...7...8.50...22
Louis Martini Cabernet Sauvignon...8.75...11.5...30
Lunetta Rosé...9
Elsa Bianchi Malbec...7.50...8.75...22.50

WAREHOUSE MULES MOSCOW
Tito's vodka, freshly-squeezed lime juice, and topped with ginger beer. 7.00

LONG ISLAND
La Fogata Doble Tequila, Tito's Vodka, Cruzan Coconut Rum, triple sec, fresh-squeezed lime juice, fresh-squeezed lemon juice, and topped with ginger beer. 9.00

WISCONSIN CHERRY
Cerrita Standard Door County Cherry Vodka, fresh-squeezed lime juice, cherry juice, and topped with ginger beer. 7.00

CUCUMBER BASIL
Fresh cucumber and basil; homemade simple syrup, cucumber vodka, fresh-squeezed lime juice, and topped with ginger beer. 7.00

RENDEZVOUS
Cruzan peach, coconut, and pineapple rum; a splash of fresh-squeezed lime juice, pineapple juice, and orange juice. Topped with ginger beer. 8.00

BLACKBERRY BASIL
Fresh blackberries and basil muddled, a splash of fresh squeezed lime juice and homemade simple syrup, and Tito's vodka. Topped with ginger beer. 7.00



KENOSHA WI

WEB RESPONSIVE WEB DESIGN



We're Open: Monday - Thursday & Sunday 11AM-10PM, Friday & Saturday 11AM-11PM
3322 Sheridan Rd, Kenosha, WI 53140 - [\(262\) 764-4970](tel:2627644970)



FOOD MENUS

We have tons of food to eat and a bunch o' speciality fries that you can choose from!

[View Menu](#)

[View Desserts](#)

[Seasonal Specials](#)

[Lent Specials](#)



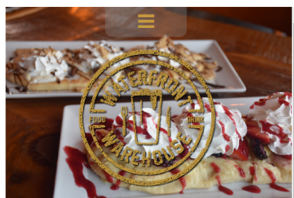
DRINK MENUS

Come on in today! We have something special for you everyday.

[Beer Menu](#)

[Cocktail Menu](#)

[View Happy Hour Specials](#)



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FOOD MENUS

