

# COLDWATER

256-403-2334

1208 WALNUT AVENUE ANNISTON, AL 36201

SUNDAY BRUNCH

10AM-UNTIL

MONDAY

CLOSED

TUESDAY, WEDNESDAY, THURSDAY

11AM - 9PM

FRIDAY, SATURDAY

11AM - 11PM

## APPETIZERS

### CRISPY BRUSSELS

\$11

Flash fried Brussel Sprouts, tossed with bacon, bleu cheese and crasins.

### TRUFFLE FRIES

\$9

Shoestring fries with white truffle oil, parmesan cheese, chili flakes and herbs.

### CHEF’S BOARD

\$18

Artisan beer cheese, whole grain mustard, wickles pickles, chips, pickled onions & smoked bologna.

### SMOKED PORK NACHOS

\$14

House made chips, artisan beer cheese, smoked pork, Trail Magic bbq sauce, Alabama white sauce, pico de gallo, & jalapenos.

### BEER BRAISED PORK BELLY BITES

\$12

Hawkeye IPA braised pork belly, served crispy with choice of sauce; Naked, Asian, Buffalo, Alabama white sauce, or Trail Magic bbq sauce

## SOUPS & SALADS

### WALNUT STREET

\$12

Local greens, candied walnuts, fresh berries, and goat cheese.

### GREEK

\$12

Crisp wedge of romaine topped with feta, olives, red onion, pepperoncini, and croutons.

### WEDGE

\$9

Generous wedge of romaine with blue cheese, bacon lardons, grape tomatoes, and shaved red onions.

### SOUP OF THE DAY

\$8

Ask your server about our seasonal rotation of fresh soups.

## MAINS

### CATFISH PLATE

\$18

Two cornmeal battered Alabama catfish filets served with your choice of two sides.

### THE ROUXGAROU

\$24

Shrimp, crawfish, sausage, chicken, and trinity in a Cajun cream sauce served over penne pasta.

### SHRIMP AND GRITS

\$24

Bronzed shrimp with smoked andouille sausage in a creole cream sauce served over granite ground grits.

### PICKLED CHICKEN STRIPS

\$16

A half pound of pickle brined chicken strips, grilled or fried, served with crispy shoestring fries.

### SMOKED WINGS

\$14

Slow smoked and flash fried, tossed in your choice of sauce; Naked, Asian, Buffalo, Alabama white sauce, or Trail Magic bbq sauce. Served with house fried chips.

### FARMHOUSE PASTA

\$18

Chef’s selection of seasonal veggies, served over penne pasta with a white wine cream sauce.

### BBQ PLATE

\$21

USDA pork, slow smoked over hickory wood. Served with Trail Magic bbq sauce. Substitute Brisket \$4

### FISH AND CHIPS

\$18

Crispy beer battered Cod filets, served with shoestring fries and malt vinegar.

### SURF OF THE DAY

\$MKT

Ask your server about our fresh fish selections, served grilled, fried, or blackened. Paired with two sides, or chose your own.

### TURF OF THE DAY

\$MKT

Ask your server about our fresh steak selections. Paired with two sides, or chose your own.

## SANDWICHES

### EL CUBANO

\$14

House smoked pork, shaved ham, pickles, yellow mustard, and Swiss cheese, on pressed cuban roll.

### HOT CATFISH

\$15

Beer battered Alabama catfish, tossed in house made hot sauce, on a Martin’s potato bun with lettuce, tomato, and pickles.

### POBOY

\$15

Your choice of fried shrimp, crawfish, chicken, or our fish of the day, on an amoroso roll dressed with remoulade, shaved lettuce, tomato, and red onion

### HAWKEYE IPA PORK BELLY

\$15

Crispy pork belly with an Asian glaze, house pickled veggies, and cilantro on an amoroso roll.

### SMASH BURGER

\$12

Two griddle pressed beef patties smothered with cheese and topped with lettuce, tomato, onion, & pickle.

Additional Options: Bacon, Fried Egg, Smoked Bologna \$3

### CHICKEN SANDWICH

\$14

Pickle brined chicken, grilled or fried, topped with wickles pickles, lettuce, tomato, and onion.

### SMOKED BOLOGNA

\$12

A thick cut serving of our house fried bologna smothered in American cheese. Served with lettuce, tomato, onion, pickles, and mayo on a Martin’s potato bun.

### SMOKED BBQ

\$12

A generous pile of our house smoked pork, dressed in our Trail Magic bbq sauce and wickles pickles. Substitute Brisket \$4

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## SIDES

SHOESTRING FRIES

HOUSE FRIED CHIPS

VEGGIE OF THE DAY

STONE GROUND GRITS

CUP OF SOUP

\$3

WHOLE FRIED OKRA

POTATO SALAD

FRIED POTATOES

SWEET POTATO TOTS

COLE SLAW

SIDE SALAD

## DESSERTS

GRAN'S PEANUT BUTTER PIE

\$6

Creamy peanut butter, roasted nuts, in a flaky graham cracker pie crust

BANANA PUDDING

\$6

A southern tradition, prepared just like your grandmother used to make.

ICE CREAM SANDWICH

\$6

Two salted caramel cookies, with Tahitian vanilla ice cream.

CHEESECAKE OF THE DAY

\$7

Ask your server about our fresh, locally made cheesecake selections.

## WINE

GLASS/BOTTLE

JOSH CHARDONAY

\$8/\$30

A balance of bright citrus and honey with a touch of oak character and hints of juicy peach.

KATE ARNOLD SAUVIGNON BLANC

\$8/\$30

Guava up front with lemon grass and citrus ribbons throughout. Balanced acidity, juicy, and a clean finish.

KATE ARNOLD PINOT NOIR

\$10/\$35

Dark ruby, black cherry, cedar, vanilla, blackberry, cinnamon, Bright acidity,balanced mid-palate weight.

FARMHOUSE BLEND

\$8/\$30

a fresh bouquet with notes of pear, peach, anise and honey. Fruity and crisp to taste, very refreshing.

DOUBLE CANYON CABERNET SAUVIGNON

\$11/\$37

Medium-bodied, luscious red wine with nicely balanced acidity, plum, chocolate, and berry notes and a rich finish.

ACENTUADO ROSE

\$7/\$25

Pale pink, with prominent aromas of ripe raspberry and wild sweet strawberries with hints of fresh rubbed herbs.

CAVA BRUT CHAMPAGNE

\$7/\$25

Cava in its purest state. Bright and glistening, the perfect companion for all types of dishes, from starter to dessert.

CASTELLO DEL POGIO PROCCECO

\$8/\$30

Bright straw yellow, intense and fruity with apple notes. Balanced and elegant wine with sweet honey finish.

## KIDS

CHEESE PIZZA

\$5

PEPPERONI PIZZA

\$5

CHICKEN STRIPS & FRIES

\$5

HAMBURGER & FRIES

\$5

GRILLED CHEESE & FRIES

\$5

## C OLDWATER BEER

16oz./20oz.

CRITERIUM KOLSCH

\$5/\$6

Light & crisp German Pilsner style, hopped with Saaz and finsihed with an American ale yeast

OKTOBERFEST

\$5/\$6

Traditional German Style Marzen, with buiscuit notes and subtle hop additions.

TRAILHEAD PALE ALE

\$5/\$6

Traditional English pale Ale, strong malt backbone hopped with Cascade

HAZY DAISY IPA

\$5/\$6

East Coast hazy IPA, hopped with Centennial, Chinook, Cascade, Nugget, & Saaz

HAWKEYE IPA

\$5/\$6

American IPA, hopped with Chinook,, Nugget, & Centennial

POP TART SOUR

\$5/\$6

German berliner weisse, with notes of citrus and sour fruits.

SMOKESTACK LIGHTNING PORTER

\$5/\$6

A robust English porter with notes of coffee and chocolate.

CHILLDOG IPA

\$5/\$6

Traditional English style IPA, hopped with Centenial.

## SIGNATURE COCKTAILS

SOUTHERN POLYNESIAN

\$7

Southern Comfort, Malibu Rum, fresh pineapple juice, and grenadine

THE NOBLE MULE

\$7

Tito's Vodka, fresh lime juice, and ginger beer

COLDWATER SPRITZER

\$7

Cava Brut, vermouth, grapefruit, orange, lemon, bitters

MARGARITA

\$9

Blanco Tequilla, fresh lime juice, agave syrup

MARTINI

\$9

Choice of Gin or Vodka, and dry vermouth

RESERVE SPIRITS

\$MKT

Ask your server for a current list of our rare burbon, scotch, and whisky