

OPENERS

BEET ROOT MUHAMMARA - \$15.00 / V, VGA, G
roasted beets, toasted walnuts, crumbled goat cheese, grilled bread

WHIPPED GOAT CHEESE - \$14.00 / V, G
smoked tomato tapenade, grilled bread

VEGETABLE FRITTO MISTO - \$13.00 / V, VGA, G
seasonal vegetables, crispy tempura style batter, agave lemongrass glaze & chipotle aioli

FRIED POTATO & BRUSSELS SPROUTS “SALAD” - \$14.00 / V, G
crispy fried redskins and brussels, arugula, creamy dressing, toasted walnuts, pecorino romano, lemon

PIEROGI - \$10.00 / V
vodka braised cabbage, caraway seed spice blend, sour cream

GRILLED CHICKEN WINGS* - \$15.00 / G
house smoked & char-grilled, tossed in buffalo, burnt honey bbq, buffalo parmesan, agave lemongrass glaze or cajun dry rub
served with buttermilk garlic ranch or vegan ranch

TOFU WINGS - \$13.00 / V, VGA
crispy panko breading, with buffalo, burnt honey bbq, buffalo parmesan, agave lemongrass glaze or cajun dry rub
served with buttermilk garlic ranch or vegan ranch



SALADS

ADD GRILLED CHICKEN - \$4.50
ADD SMOKED GRILLED TOFU - \$4.00

CHOPPED - \$13.00 / VA, VGA, G
local greens, tomato, cucumber, bacon, egg, croutons, crumbled feta
buttermilk garlic ranch, herb vinaigrette, vegan ranch

CAESAR - \$14.00 / G
grilled baby romaine, braised and charred cabbage, pecorino romano, croutons, crispy capers, sumac onions, caesar dressing

BAKED - \$14.00 / V, G
baked feta, marinated grilled vegetables, arugula, basil, mint, orange & calabrian chili marmalade

SANDWICHES

ADD BACON \$2.50 / CARAMELIZED ONIONS \$1.00 / CREMINI MUSHROOMS \$1.50 / GLUTEN FREE BREAD - ADD \$1.00
CHEESE \$1.50: AMERICAN, PROVOLONE, SHARP WHITE CHEDDAR / GOAT CHEESE \$2.50

PROOF BURGER* - beef \$16.00 / chicken \$13.00 / VA, VGA, G
house blended beef burger or grilled chicken breast, arugula, tomato, onion, house pickle, special sauce, challah bun

AU POIVRE BURGER* - \$19.00 / VA, G
cracked black peppercorn, caramelized onion, cremini mushroom, arugula, creamy cognac-peppercorn pan sauce, challah bun

SPRING CHICKEN* - \$16.00 / VA
crispy fried chicken, agave chili & lemongrass glaze, honey lime slaw, pickled jalapeño, roasted garlic aioli, challah bun

CLEVELAND CHEESESTEAK* - \$22.00 / VA
shaved roasted ribeye, onions, sweet peppers, cremini mushrooms, chipotle aioli, provolone, hoagie roll

PULLED PORK “THE GONZO”* - \$19.00 / VA, G
coconut citrus braised & smoked pork, charred pepper & onion black bean spread, smoked pineapple bbq slaw, oaxacan cheese blend

SHRIMP ROLL* - \$19.00 / G
wild caught red shrimp, garlic herb butter, pickled jalapeño slaw, roasted garlic aioli, soft hoagie roll

MAPO TOFU BURGER - \$14.00 / V, VG
black bean & tofu burger, spicy szechuan eggplant, crunchy asian slaw, house pickles, sea salt focaccia

PARMAGEDDON - \$14.00 / V
rudy’s potato & onion pierogi, braised cabbage, caraway, sharp white cheddar, sourdough

HEADLINERS

SMOKED CRISPY TANDOORI CHICKEN* OR TANDOORI CAULIFLOWER STEAK - chicken \$25.00 / cauliflower steak \$22.00 / VA, G
sumac onion salad, cilantro cashew cream sauce, avocado mint mousse, banana hot sauce

RAMEN RISOTTO* - \$23.00 / VA
mushroom dashi risotto, smoked cherry chashu pork belly, nori pickled corn, scallion oil

DAL MAKHANI - \$20.00 / V, VG, G
black beluga lentils, ginger, fenugreek, smoked grilled tofu, cilantro cashew cream sauce, crispy fried shallot
grilled chicken instead of tofu - \$22.00

SIDES

HAND CUT FRIES - \$5.00

SMASHED REDSKIN SALAD - \$5.00

SMALL HOUSE CHOPPED SALAD - \$6.00

DAILY GRAIN - \$5.00

HONEY LIME COLESLAW - \$4.00

Parties of 8 or more add 25% gratuity

No smoking, vaping or e cigarettes
permitted interior or patio

* the consumption of raw or undercooked eggs & meat
products may increase the risk of foodborne illness

V=Vegetarian | VA=Vegetarian Available | VG=Vegan | VGA=Vegan Available | G=Can be prepared gluten sensitivity friendly

DESSERTS

CHOCOLATE CHIP

COOKIES - \$9.00 (kids) / \$12.00 (adult or NA) / V

mrs.fish's top secret recipe, baked fresh daily served with choice of whole milk (kids) or house-made towpath spiced rum horchata (adult or NA)

BROWNIE (THE DLR) - \$12.00 / V

homemade chocolate fudge brownie, rum & brown sugar caramelized banana, topped with spiced banana whipped cream and crushed walnuts



KIDS

12 YEARS OLD AND UNDER
SIDE CHOICES - FRIES, DAILY GRAIN OR SALAD

GRILLED CHEESE - \$8.00 / V

sourdough, american

HAMBURGER - \$8.00

house beef burger, challah bun / *add cheese* - \$1.00
american, provolone, sharp white cheddar

GRILLED CHICKEN SANDWICH - \$8.00

grilled chicken breast, challah bun / *add cheese* - \$1.00
american, provolone, sharp white cheddar

CHICKEN TENDERS - \$8.00

breaded chicken, buttermilk garlic ranch or vegan ranch

WHATCHA DRINKIN'

SIGNATURE COCKTAILS

FLOWERS BY THE DOOR - \$14.00 Y

meloncello, berry aperitif, rose chamomile syrup, lemon, orange and prosecco
light, citrus, floral, effervescent - low abv.

DAIKAIJU ATTACKS

CLEVELAND - \$15.00 Y

reposado tequila, cherry blossom liquor, agave syrup, lime, shisho and oak tincture
bright, earthy, refreshing

TALES OF BRAVE ULYSSES - \$13.00 @

jamaican white rum, blood orange liquor, black pepper, rosemary and grapefruit shrub, raspberry syrup, lime and a 151 dark rum float / *herbaceous, tannic, fruity, boozy*

SONIC REDUCER - \$12.00 ☐

rye whiskey, banana peel liquor, baked banana syrup, vanilla and sarsaparilla tincture / *balanced, decadent*

* Nut Allergy Alert - Peanut Cookie Garnish

MR. CROWLEY - \$15.00 ☐

blended scotch, dark rum, falernum spice and ginger syrup, lemon, orange and isle of islay spritz / *spiced, smoky, easy to drink contains almonds**

SHOUT! AT THE DEVIL - \$15.00 Y

pisco, poblano infused tequila, herbal gin, passionfruit, lime and habanero tincture, chile rim / *tropical, complex, subtle heat*

POISON IVY - \$10.00 ☐

house bloody mary mix with a choice of vodka or tequila, spicy rim and dramatic garnish / *vegetal, eye-catching*

CREAMY HOUSE MADE

HORCHATA - \$9.00 @

rice milk, brown sugar, baking spices and towpath spiced rum / *NA option available*

NA COCKTAILS

BANNED IN D.C. - \$10.00 ☐

orgeat, lime, flarenum, black pepper and tonic / *contains almonds*

I'M A MATCH,

SHE'S KEROSENE - \$10.00 Y

grapefruit apple cider vinegar shrub, floral honey syrup, lemon and orange soda

HEART OF GLASS - \$13.00 ☐

banana, passionfruit, coconut, pineapple, lime lucky na amaro and orange dhos na spirit.

DRAFT BEER

ALL LOCAL CLEVELAND BEERS FROM OUR FRIENDS

FAT HEADS - 16oz / \$8.50

head hunter 7.5% abv

award-winning, aggressively dry-hopped, american-style ipa with a huge hop display of pine, grapefruit, citrus, and pineapple. a punch-you-in-the-mouth brew for those who truly love their hops!

BUTCHER & BREWER - 16oz / \$7.50

the repeater - german-style lager 5.3% abv

munich helles showcases traditional german ingredients and brewing methods. pils malt and german noble hops produce a light, refreshing lager with soft maltiness, delicate floral spice, and an easy finish you'll be eager to repeat.

MARKET GARDEN - 16oz / \$8.00

prosperity hefeweizen 6.0% abv

great american beer fest gold medal winner! a bavarian-style hefeweizen brewed with a blend of sweet wheat and pale malts, packed with banana and clove aromatics, and finishing with zesty wheat beer yeast.

NOBLE BEAST - 16oz / \$8.50

fever dream 5.8% abv

dry-hopped belgian blonde - creamy tropical fruit salad followed by crisp saphir hops.

PACKAGE BEER

LAGER & PILSNER

coors banquet - \$5.00 *american golden lager 5% abv*

great lakes dortmunder - \$5.50 *german lager 5.8% abv*

miller high life - \$5.00 *the champagne of beers 4.6% abv*

modelo especial - \$5.00 *pilsner style lager 4.5% abv*

pabst blue ribbon - \$5.00 *american lager 4.7% abv*

IPA

3 floyds zombie dust - \$9.50 *undead pale ale 6.5% abv*

masthead hazy headlines - \$9.50 *hazy ipa 6.7% abv*

WHEAT

allagash white wit - \$6.50 *belgium style whitbier 5.2% abv*

FRUIT & CIDER

fat heads bumbleberry - \$5.00 *honey blueberry ale 5.3% abv*

shacksberry classic cider - \$8.50 *dry apple cider 5.2% abv*

urban artifact gadget - \$9.00 *midwest fruit tart 8% abv*

STOUT

butcher & brewer albino white stout - \$7.00 5.4% abv

guinness - \$8.00 *irish dry stout 4.2% abv*

masthead single origin - \$9.00 *coffee stout 6.8% abv*

CANNED COCKTAILS

high noon - \$6.50 *vodka + fruit / rotating flavors 4.5% abv*

sun cruiser - \$6.00 *vodka + iced tea 4.5% abv*

SINGLE POURS

BOURBON

• old fitzgerald 7 year bottled in bond 100 PROOF - \$19

• weller 107 antique 107 PROOF - \$17

• weller special reserve 90 PROOF - \$9

• colonel e.h. taylor 100 PROOF - \$17

• four roses single barrel 100 PROOF - \$14

• michter's bourbon 914 PROOF - \$13

• willett pot still reserve 94 PROOF - \$16

• river roots founders reserve straight kentucky bourbon whisky 6 year 100 PROOF - \$14

• river roots barrel select queen bee straight bourbon finished in north east ohio honey barrels - \$27

RYE

• michter's rye 84.8 PROOF - \$13

• high west double rye 92 PROOF - \$9

• willett family estate straight rye whiskey 108 PROOF - \$21

• river roots founders reserve straight rye whisky 8 year 100 PROOF - \$14

WINE

PROSECCO

candoni - italy \$12 / \$30

delicate, fruity, hints of honey

DRY WHITE

teliani valley tsolikouri - georgian \$11 / \$27

crisp, bright, balanced, fruit forward

CHARDONNAY

j vineyards - california \$14 / \$35

bright, ripe apple, orange, pineapple, lemon

SAUVIGNON BLANC

saint clair - new zealand \$15 / \$37

crisp, balanced layers with

gooseberry & grapefruit

PINOT NOIR

kali hart - california \$15 / \$37

plum, strawberry, caramelized vanilla

RED BLEND

gabrielle vertex - california \$16 / \$40

bold red & black fruits, dark chocolate

CABERNET

subterra - california \$11 / \$27

dark, medium-bodied, bold fruit flavors

NA BEER

ace pineapple cider zero - \$9.50 *fruit cider 0% abv*

ellicottville blueberry - \$6.00 *blueberry wheat 0.5% abv*

fair state hyper cold lager - \$8.50 0.5% abv

guinness zero - \$8.00 *dry irish stout 0% abv*

well being intentional IPA - \$7.50 0.5% abv

SOFT DRINKS & NA BEVERAGES

SODA POP - \$3.50

coke, diet coke, barqs root beer, fanta orange, sprite, dr pepper, ginger ale

LIQUID DEATH - \$4.00

mountain water, sparkling water, severed lime, cherry obituary, orange squeezed to death

HOUSE MADE LEMONADE - \$3.50

COLD BREWED ICED TEA - \$3.50

COFFEE - \$3.00

duck rabbit roasters

COLD BREW COFFEE - \$3.50

duck rabbit roasters

HOT TEA - \$2.50

earl grey black or pomegranate green

MILK - \$3.00

white or chocolate