

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

TEMPURA VEGETABLES - \$14.00 / 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* - \$16.00 / G
house smoked & char-grilled, tossed in buffalo, burnt honey bbq, sweet bbq, buffalo parmesan, agave lemongrass glaze or cajun dry rub
served with buttermilk garlic ranch or vegan ranch

TOFU WINGS - \$14.00 / V, VGA
crispy panko breading, with buffalo, burnt honey bbq, sweet 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 - \$14.00 / 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* - \$15.00 / VA, G
chili smoked pulled pork, local sweet corn & hatch chili oaxacan cheese spread, pickled jalapeño, sweet bbq sauce, crispy fried onions

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

MAPO TOFU BURGER - \$15.00 / V, VG
black bean & tofu burger, spicy szechuan eggplant, crunchy asian slaw, house pickles, sea salt focaccia

PARMAGEDDON - \$15.00 / V
rudy's potato & onion pierogi, braised cabbage, caraway, sharp white cheddar, sourdough

HEADLINERS

WESTSIDE PORK* - \$26.00 / VA
panko breaded pork cutlet or breaded tofu, tarragon & sweet corn maque choux, shaved fennel & arugula salad
\$1 of each sold in september will be donated to the Westside Market for restaurant month

SMOKED LAMB SHEPARDS PIE - \$20.00
smoked lamb vindaloo, english peas, sweet potato puree, toasted seasoned breadcrumbs

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

CHILI LEMONGRASS SMOKED TOFU - \$20.00 / VG
smoked tofu, smashed cucumber sesame cucumber salad, basil pickled radish, gem lettuce wraps, nauc cham sauce

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

SMASHED SESAME CUCUMBER SALAD - \$5.00

SIDE SALAD - \$6.00

DAILY GRAIN - \$5.00

HONEY LIME COLESLAW - \$4.00

BANANA HOT SAUCE - \$1.00



PROOFCLEVELAND.COM



PROOFPUBLICHOUSE



PROOFCLEVELAND

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

Thank you to our friends at Cleveland Whiskey for the bourbon-soaked cherry & white oak wood for smoking. Clevelandwhiskey.com

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

RIP HER TO SHREDS - \$14.00 @

house-made strawberry infused rye vodka & rhubarb puree, branca menta, giffard rhubarb liqueur, planteray 3 star white rum, lemon juice, orange tincture / \$1 of each sold in september will be donated to the Westside Market for restaurant month

CALL IN THE CORONER - \$15.00 Y

mezcal, orange liquor, dry vermouth, elderflower, lemon, blackberry, absinthe
smokey, bright, refreshing

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, flarenium, 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 ipa 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 / \$8.75

cyborg like you ipa 6.7% abv

west coast ipa with a lean, crisp and refined cali bitterness with hints of pine, nectarines and blueberries.

PACKAGED BEER & BEVERAGE

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 - \$9.00 *undead pale ale 6.5% abv*

masthead hazy headlines - \$8.00 *hazy ipa 6.7% abv*

WHEAT

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

FRUIT, CIDER & SEASONAL

fat heads spooky tooth - \$8.00 *imperial pumpkin ale 8% abv*

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

market garden giant pumpkin - \$8.00 *imperial*

pumpkin ale 9.5% 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*

THC BEVERAGES

great lakes lemon lime rickey - \$8.00 5mg

great lakes cherry cola - \$9.50 10mg

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 91.4 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*

brew dog cold af pilsner - \$5.00 0.5% 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 - \$5.00

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

HOUSE MADE LEMONADE - \$4.00

COLD BREWED ICED TEA - \$4.00

COFFEE - \$3.00

duck rabbit roasters

COLD BREW COFFEE - \$5.00

duck rabbit roasters

HOT TEA - \$2.50

earl grey black or pomegranate green

MILK - \$3.00

white or chocolate

Wall mural work by Jake Kelly @cleveland230muralproject • 4 individual mural pieces by Sean Kelly @seanjasonkellyart • Front menu background photo (Rollins Band, 1991) by Ken Blaze

Stained Glass by Eric Starr @thirteenfingers 13fingersglass.com • Menu & Design Work - Brandon Abate @NoProblemPrinting