

# 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 pickles, 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, hoagie roll

**LAKE ERIE MONSTER\*** - \$19.00 / VA  
fried walleye, sweet slaw, house pickles, jalapeno tartar sauce, american, 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 SHEPHERDS 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](http://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)

**CHOCOLATE PEANUT BUTTER CAKE** - \$12.00 / V, VG

fluffy chocolate cake, whipped chocolate ganache, peanut butter cups, creamy peanut butter frosting, ganache drip



# 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 B

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 B

rye whiskey, banana peel liquor, baked banana syrup, vanilla and sarsaparilla tincture / *balanced, decadent*  
\* Nut Allergy Alert - Peanut Cookie Garnish

**MR. CROWLEY** - \$15.00 B

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 B

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 B

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 B

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

## NA COCKTAILS

**BANNED IN D.C.** - \$10.00 B

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 B

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 / \$8.50

**still thinking about it - hoppy wheat** 4.8% abv

lightly hopped in the kettle with simcoe hops. soft bready mouthfeel and a light touch of fruit on the nose.

## 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