

OPENERS

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

OHIO CORN DIP - \$13.00 / V
fresh local corn, roasted chiles, oaxacan cheese,
cheddar jalapeño crostini

ROASTED SQUASH - \$14.00 / V, VG
kabocha squash, miso glaze, tofu cream, thai chili,
toasted walnuts & sesame seeds

**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, sweet bbq,
buffalo parmesan, agave lemongrass glaze or cajun dry rub
served with buttermilk garlic ranch, blue cheese or vegan ranch

TOFU WINGS - \$14.00 / V, VGA
crispy panko breading, with buffalo, sweet bbq,
buffalo parmesan, agave lemongrass glaze or cajun dry rub
served with buttermilk garlic ranch, blue cheese or vegan ranch



SALADS & SOUP

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,
blue cheese, vegan ranch*

CAESAR - \$14.00 / G
baby kale, roasted squash, pecorino romano,
garlic croutons, crispy capers, sumac onions,
lemon, caesar dressing

WHITE CHICKEN CHILI* - \$9.00
shredded chicken, cannellini beans, tomatillo,
sour cream, oaxacan cheese
ADD CORNBREAD & WHIPPED BUTTER - \$5.00

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

SMOKED MEATLOAF* - \$19.00 / VA
local bonner farms beef meatloaf, sharp cheddar, pickled carrots, roasted apple chutney, sourdough

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

PAN SEARED WALLEYE* - \$28.00
stone ground grits, haricot vert, cajun bbq cream, scallion

WESTSIDE PORK* - \$24.00 / VA
panko breaded pork cutlet or breaded tofu, tarragon & sweet corn maque choux,
shaved fennel & arugula salad

SMOKED LAMB SHEPHERD'S PIE* - \$20.00
smoked lamb vindaloo, english peas, sweet potato puree,
toasted seasoned breadcrumbs

VEGAN SHEPHERD'S PIE - \$16.00 / VG
smoked tofu, confit mushrooms, english peas, herb gravy, sweet potato puree,
toasted seasoned breadcrumbs

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
HONEY LIME COLESLAW - \$4.00
SALAD - \$6.00
DAL MAKHANI - \$6.00
CORNBREAD & WHIPPED BUTTER - \$5.00
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)

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

AGENT ORANGE

- \$14.00 ☞
towpath american gin, aquavit, carrot shrub, dill liquor, cynar, msg tincture, lemon and ginger beer / *vegetal, funky, zingy*

CRIMSON & CLOVE(R)

- \$14.00 ☞
watershed four peel gin, house-made orange liquor, chai syrup and house-made spiced cranberry juice / *herbaceous, fruity, warming*

ONE-EYED ONE-HORNED FLYIN'

PURPLE PEOPLE EATER

- \$14.00 ☞
reposado tequila, barbados rum, branca menta, cardamom, coconut ube syrup, acid adjusted pineapple, lime and tonic / *tart, vanilla, nutty*

PUMPKINHEAD

- \$14.00 ☹
fig infused watershed vodka, cafe boreghetti, cold brew coffee, house-made pumpkin syrup and vanilla liquor / *smooth, hearty, energizing*

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 / *tart, bright, refreshing*

ROTTEN APPLE

- \$14.00 ☐
watershed four-year bourbon, watershed apple brandy, brown butter fat washed venezuelan rum, burnt sugar syrup, apple pie shrub and green apple peel tincture / *bright, earthy, silky*

BRANCA MENTA JELLO SHOT

\$3 / with OREO \$4

FERNET JELLO SHOT

- \$3 / with OREO \$4

MALORT JELLO SHOT

\$3 / with Candy Cigarettes \$4

*all jello shots made with vegan alternative***

HOUSE MADE

BLOODY MARY

- \$12.00 ☞
house bloody mary mix with a choice of vodka or tequila, spicy rim and dramatic garnish
vegetal, eye-catching

HOUSE MADE HORCHATA

- \$12.00 ☞
rice milk, brown sugar, baking spices and towpath spiced rum / *NA option available*

NA COCKTAILS

PURPLE RAIN

- \$10.00 ☞
ube, chai, coconut, orgeat, pineapple and lime
*Contains almonds***

DISMANTLE ME

- \$12.00 ☐
zero proof gin, cranberry, orange, sprite

PARANOID

- \$10.00 ☞
cold brew coffee, chai syrup, rice milk, pumpkin foam

DRAFT BEER

ALL LOCAL CLEVELAND BEERS FROM OUR FRIENDS

FAT HEADS

- \$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

- \$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

- \$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.

GREAT LAKES

- \$8.50
nosferatu - double red ipa 8% abv ☹

sink your teeth into a rich, roasty, red double IPA with a frightfully delectable hop bite (super seasonal and rare on draft)

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 franklin castle - \$6.00 *pumpkin ale 7.5% 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 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
- river roots heads will roll 8-year 8-month 142.88 PROOF - \$13

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 whiskey 8 year 100 PROOF - \$14

COGNAC

- d'usse 4.5-year 80 PROOF - \$13

TEQUILA

- herradura silver 80 PROOF - \$10
- herradura reposado 80 PROOF - \$12

AMARO & OTHER LIQUORS

- montenegro 46 PROOF - \$7
- amaro nonino 70 PROOF - \$9
- cynar 70 PROOF - \$7
- fernet branca 78.5 PROOF - \$7
- branca menta 60 PROOF - \$7
- underberg 88 PROOF - \$7
- green chartreuse 110 PROOF - \$20

WINE

PROSECCO

candoni - italy \$12 / \$30 *delicate, fruity, hints of honey*

ROSÉ

mariana rosé \$10 / \$30

strawberry, watermelon, citrus, crisp finish

DRY WHITE

mantel blanco dry spanish white \$12 / \$38

crisp, citrus, green apple, light floral notes

RIESLING

zeppelin \$13 / \$39 *peach, apricot, citrus, bright & refreshing*

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 ipa - \$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