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

PROOF PUBLIC HOUSE

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

CHICKEN & SAUSAGE GUMBO* - $9.00
roasted chicken, smoked sausage, white rice, scallion
ADD CORNBREAD & WHIPPED BUTTER - $6.00

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

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
STONE GROUND GRITS - $5.00
CORNBREAD & WHIPPED BUTTER - $6.00
RICE WITH CASHEW CREAM - $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

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

* 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)

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
conezilla ipa *6.5% abv*
welcome the destroyer of dank! heavy whirlpool and dry hop additions of strata and krush with copious amounts of whole leaf citra, mosaic, and sultana give this ipa huge citrus zest, orange, mixed berry, tropical juicy flavors and aromas with a soft grapefruit bitterness. very rare on draft - enjoy!

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*
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 91.1 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 112.88 PROOF - $13

RYE
- michter's rye 91.8 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

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*

CABERNET FRANC
boundary breaks finger lakes, ny $14 / $42
red berries, tobacco, bright acidity, brambleberry
light to medium bodied

CHÂTEAU D'HANTEILLAN BORDEAUX
haut- médoc $14 / $42
blackberries, dark chocolate, cherries, dry, medium bodied

LA POSTA FAZZIO MALBEC $14 / $42
plum, blueberries, red currant cassis, medium full bodied

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

special guest:

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