

Craft Beer

Great Lakes Dortmunder Gold, Cleveland, OH 5.8%
Smooth, balance of sweet malt and dry hop flavors **5.25**

Great Lakes Burning River Pale Ale, Cleveland, OH 6%
Crisp and bright, with refreshing flickers of citrus and pine that ignite the senses **5.25**

Thirsty Dog Old Leghumper Robust Porter, Akron, OH 6.7%
Dark brown full bodied with a malty sweet taste. Deep roasted including roasted chocolate mat yet silky smooth. **5.25**

Thirsty Dog Citra Dog IPA, Akron, OH 6.5%
Full bodied with evidence of tangerine, grapefruit, orange, and mango in the aroma. A citrus lovers delight. **5.25**

Columbus IPA, Columbus, OH 6%
Pale Orange with balanced malt flavor and finishes with a wonderful aroma provided from the American hops **5.25**

Maumee Bay Glass Hoper IPA, Toledo, OH 7%
Nicely balanced flavorful ale, made bitter with copious amounts of Centennial hops and a long fascinating history. **5.25**

Great Lakes Elliot Ness Amber Lager, Cleveland, OH 6.1%
Smooth flavors, armed with lightly toasted malts and noble hops **5.25**

Fat Head's Head Hunter IPA, North Olmsted, OH 7.5%
Aggressively dry-hopped. West Coast-Style IPA with a huge hop display of pine, grapefruit, citrus and pineapple. **5.25**

Small Plates

Truffle Cheese Ravioli with Sweet Carrot Broth Emulsion, Shimeji Mushrooms and Pea Shoots 10.95
Maumee Bay Glass Hoper IPA/Ste. Michelle Eroica Riesling

Grilled Pork Chop with Wilted Greens Port Reduction and Crispy Fried Leeks 13.95
Great Lakes Burning River Pale Ale/Annabella Pinot Noir

Red Eye BBQ Short Rib served with Celery Root Mashed Potatoes and Wilted Arugula 14.95
Thirsty Dog Old Leghumper Robust Porter/OZV Zinfandel

Grilled Cajun Shrimp with white Cheddar Grits, and Onion Jus 11.95
Great Lakes Dortmunder Gold/Saint M Riesling

Grilled Salmon with Quinoa, Baby Kale, Maitake Mushrooms and Blood Orange Gastrique 14.95
Great Lakes Elliot Ness Amber Lager/Steele Chardonnay

Panko Crusted Lake Perch with Asian Slaw and Togarashi Aioli 10.95
Columbus IPA/The Clippings White Blend

Fish Tacos With Avocado, House Slaw, Habanero Aioli and Fresh Lime (fish changes daily) 9.95
Thirsty Dog Citra Dog IPA/Vivanco Rosado

Sautéed Calamari with Fresh Tomatoes, Saffron Aioli and Micro Greens 8.95
Fat Head's Head Hunter IPA/Maryhill Pinot Gris

Please enjoy responsibly. State law prohibits the purchase or consumption of alcohol by persons under the age of 21.

© 2013 Starwood Hotels & Resorts Worldwide, Inc.

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

© 2015 Starwood Hotels & Resorts Worldwide, Inc