

## Craft Beer

**Great Lakes Dortmunder Gold**, Cleveland, OH 5.8%

Smooth, balance of sweet malt and dry hop flavors **5.75**

**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. **5.75**

**Columbus IPA**, Columbus, OH 6%

Pale Orange with balanced malt flavor and finishes with a wonderful aroma provided from the American hops **5.75**

**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**

**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. **5.75**

## Small Plates

**Truffle Cheese Ravioli**, tossed with Garlic, Maitake Mushrooms, Heirloom Tomatoes, Arugula and Extra virgin Olive Oil 13.95

**Maumee Bay Glass Hoper IPA/Saint M Riesling**

**Grilled Pork Chop**, with Roasted Fingerling Potatoes, Compressed Green Apple and Maple Versus 14.95

**Great Lakes Burning River Pale Ale/La Crema Pinot Noir**

**Mandarin BBQ Short Rib**, Celery Root Mash Potatoes and Charred Citrus 13.95

**Thirsty Dog Old Leghumper Robust Porter/Meadowcroft Zinfandel**

**Grilled Cajun Shrimp** with white Cheddar Grits, and Bacon Marmalade 12.95

**Great Lakes Dortmunder Gold/Saint M Riesling**

**Grilled Salmon** Over Quinoa, Kale and Shimeji Mushrooms with Blood Orange Gastrique, Citrus and Micro Greens 15.95

**Blue Moon/Steele Chardonnay**

**Panko Crusted Lake Perch** with Pea Shoot, Shitake Mushroom and Sesame Salad, Miso Aioli and Crispy Lotus Root 11.95

**Columbus IPA/Hogue Late Harvest Riesling**

**Tacos del Dia** House Slaw, Habanero Aioli and Fresh Lime (changes daily) 12.95

**Thirsty Dog Citra Dog IPA/Perle de Roseline Rose**

**Sautéed Calamari** with Fresh Tomatoes, Saffron Aioli and

Micro Greens 8.95

**Fat Head's Head Hunter IPA/Maryhill Pinot Gris**

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.

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