

Happy Hour

Food

Rocco's Shrimp Tacos

Salsa Fresca, Greens, Lime Mayo | 7

Burger

Herbed Goat Cheese, Sweet Pickle | 5

Fries

Parmesan and Truffle Oil | 4

Crisp Vegetables

w/ Green Goddess Dressing | 4

Cleveland Cheesesteak

Caramelized Onions, Roasted Mushrooms,
Truffled Whiz, Soft Roll | 6

Happy Hour Pizza

Brie, Parmesan, Goat Cheese, Maple, Chives | 7

5 Chicken Wings

w/ Thai Chili Gastrique, Scallions | 5

Wine

Rocco's Red | 4

Fahrenheit White | 4

Sangria, Red or White | 4

Cocktails

Tequila, Blood Orange, over Ice | 5

Beer Selection

4

F A H R E N H E I T

STARTERS / SALADS

- Crispy Calamari Salad**
Baby Greens, Miso Vinaigrette, Kimchi, Thai Sauce
- Vietnamese Chicken Spring Rolls**
Local Bibb Lettuce, Cucumber Salad, Hong Kong Dipping Sauce
- "Cleveland" Nachos**
Crispy Potato, Parmesan Fondue, Romano Cheese, Scallions & Bacon
- Steamed Mussels**
Tomato & White Wine Broth, Basil, Grilled Bread
- Chorizo Stuffed Sweet Dates**
Bacon Wrapped, Roasted Tomato Aioli
- Crispy Cauliflower**
Capers, Almonds, Golden Raisins, Citrus
- Rocco's Black Truffle Meatballs**
Veal, Beef & Pork, Red Sauce, Basil, Grilled Ciabatta
- Tuscan Kale & Butternut Squash Salad**
Toasted Pumpkin Seeds, Grana Padano, Lemon Vinaigrette
- Seared Lamb Sliders**
Asian Pear Marmalade, Triple Cream Brie, Toasted Brioche
- Slow Braised Ohio Pork Belly**
Caramelized Coconut Milk, Chilies, Peanuts, Mint
- Grilled Avocado**
Thai Sweet Soy, Goat Cheese, Grilled Bread, Lime
- Seasonal Soup**
Changes Daily
- Fahrenheit House Salad**
Hand-Picked Greens, Carrots, Miso Dressing, Candied Cashews
- Shaved Brussels Sprouts**
Tart Green Apple, Gruyere, Radicchio, Pancetta, Pine Nuts, Roasted Apple Vinaigrette

12.5
10
14.75
11
12
10.5
11
10
10
11
10
10
9
9.5

SIGNATURE ENTREES

- Kobe Beef Short Ribs** 34
Teriyaki Lo-Mein Noodles, Bok Choy, Roasted Mushrooms, Ginger, Soy-Apple Glaze
- Coffee & Mustard Crusted Pork Tenderloin** 27
Roasted Sweet Potato Mousse, Toasted Macadamia, Ohio Maple, Wilted Spinach
- Grilled Filet Mignon** 35
Garlicky Broccolini, Buttery Mashed Potatoes, Truffle Jus
- Grilled Rib Steak** 31
Haricot Verts, Roasted Potatoes, Basil Pesto, Pecorino Romano
- Grilled Salmon** 25
Wasabi Mashed Potatoes, Hand Picked Greens, Sweet Pickled Cucumbers, Saikyo Miso
- Seared Tuna** 29
Tomato-Edamame Fried Rice, Green Curry & Coconut Sauce, Baby Greens
- Butter-Poached Maine Lobster Macaroni & Cheese** 30
Cognac Reduction, Chives, Brie & Goat Cheese, Oven Dried Tomato, Rigatoni
- Sea Scallop Phở** 33
Rice Noodles, Star Anise Broth, Snap Peas, Fennel, Herbs, Chiles
- 18 Hour Ohio Pork Shank** 29
Honey & Mascarpone Polenta, Broccolini, Jus
- Braised Veal Shoulder & Pappardelle Pasta** 24
Mushroom Conserva, Brussels Sprouts, Ricotta Salata

PIZZAS

Our Fresh Baked Pizza is a 12" pie with a crispy Caputo Flour Crust. We offer a custom blend of high quality, fresh ingredients fired in a Stone Oven that burns at 515 °F.

Pepperoni & Sausage

Pancetta, Marinara, Ricotta Salata

Wild Mushroom

Fresh Goat Cheese, Caramelized Onions, Rosemary, Roasted Garlic

Margherita

Oven-Dried-Tomato, Fresh Tomato, Garlic Oil, Mozzarella, Fresh Basi

Butter Poached Shrimp

Roasted Garlic Cream, Arugula, Triple Cream Brie, Roasted Tomatoes

19

18

16.5

20

Seared Halibut

Braised Cauliflower, Golden Raisin, Almond & Caper Pesto, Lemon

32

Roasted Bell & Evans Chicken

Ohio City Pasta, Butternut Squash Ravioli, Sage, Brown Butter, Walnuts, Brussels Sprouts

26

Grilled Creekstone Farms Burger

Apple Wood Bacon, Grand Cru Gruyere, Tomato "Jam", Arugula, Brioche, Parmesan Fries

14

Please do not hesitate to ask Chef Rocco & Co. to prepare your meal "Fahren-lite® Style"

Consuming under-cooked meat, fish and dairy may pose a health risk. Please notify your server about all food allergies.

Respectfully, Tables are Booked Based on a Two Hour Dining Experience. 20% Gratuity Added to Parties of Six or More. Please inquire about our Private Dining Room, Patio Dining and Catering. Contact: 216.781.8858 or visit us at fahrenheitremont.com. Follow Chef Rocco on Twitter @Rock1Chef

VEGAN

STARTERS

Roasted Cauliflower

Golden Raisin, Almond & Parsley Gremolata

9

Grilled Avacado

Thai Sweet Soy, Lime, Tomatoes, Sea Salt, Toasted Ciabatta

9.5

Tuscan Kale Salad

Toasted Pepitas, Roasted Butternut Squash, Lemon Vinaigrette

10

ENTREES

Ohio City Pasta Potato Gnocchi

Fennel, Broccolini, Tomatoes, Kale, Red Sauce

21

DESSERTS	Caramelized Fennel & Edamame Lo Mein Toasted Sesame, Napa Cabbage, Apple-Ginger-Soy "Teriyaki"	19
	Churned Ice Cream	7.5
	Raspberry & Lemon Sorbet	6.5

DESSERTS	Banana Cream Pie Caramelized Bananas, Vanilla Whipped Cream	8.5	
	Vanilla Panna Cotta Fall Spice Crème Anglaise, Churned Pumpkin Ice Cream, Roasted Walnuts	8	
	Chocolate Chip Cookie Dough Pot de Crème Vanilla Custard, Chocolate Whipped Cream, "Just Baked" Cookie	9	
	Chocolate "Lava" Cake Vanilla Ice Cream, Chocolate Whipped Cream	8.5	
	Apple & Pear Crostada Cranberries, Powdered Sugar, Cinnamon Streusel, Churned Vanilla Ice Cream	8.5	
	Ohio "Buckeye" Peanut Butter Mousse, Chocolate Cookie Crust, Whipped Cream, Canded Walnuts	9	
	Ice Cream Chocolate / Vanilla	5	
	Sorbet Lemon / Raspberry	5	
	DESSERT WINES	3oz pour Pass The Cookies , Italy	9
		2010 Vidal Ice Wine "Sweet Genevieve" , Grand River Valley, Ohio	9
2008 Royal DeMaria Vidal Ice Wine , Canada		10	
Far Niente "Dolce" , California		25	
Jackson-Triggs Reserve Vidal Ice Wine		16	
PORTS	3oz pour Dow's Boardroom Reserve Tawny	6.5	
	Graham's Six Grapes Reserve Port	9	
	Norman Zinfandel Port	12	
	Dow's 20 Year Old Tawny Port	15	
	Ramos Pinto 10 Year Tawny, NV	15	
	Taylor Fladgate 20 Year Tawny	21	

SCOTCH SELECTIONS

MacCallan / 12 Year	14.75
MacCallan / 18 Year	33
Glenlivet / 12 Year	11.50
Glenlivet / 15 Year	14
Glenlivet / 18 Year	16
Chivas Regal / 12 Year	10
Chivas Regal / 18 Year	17
Oban / 14 Year	24
Lagavulin / 16 Year	17
Dewar's / 18 Year	16
Johnny Walker Blue	48



CORDIALS

Courvoisier V.S.O.P.	12.75
Avion Reserva 44	31
Avion Espresso	8
Grand Marnier	10
Grand Marnier - Raspberry Peach	10

COFFEE DRINKS

Fahrenheit Coffee Cocoa Di Vine, Kahlua, Drambuie. Whipped Cream	7.25
Keoki Coffee Kahlua, Brandy, Dark Creme de Cocoa. Whipped Cream	7.25
Hazelnut Coffee B&B and Frangelico. Whipped Cream	7.25
Jameson Irish Coffee Jameson Irish Whiskey, Coffee, Brown Sugar, Whipped Cream	7.25
B-52 Cocoa Di Vine, Kahula, Grand Marnier. Whipped Cream	7.25
Chocolate Coffee Dark Godiva, Cocoa Di Vine. Whipped Cream	7.25

DESSERT MARTINIS

Fahrenheit Chocolate Covered Orange Grey Goose Orange, Grand Marnier, Chocolate Godiva, Chocolate Syrup, Fresh Squeezed Orange	12.50
The Double Shot Martini Avion Espresso, Cream	12.75
Peanut Butter Cup Vodka, Peanut Butter, Hershey's Syrup, Godiva Dark and Cream	13
Thin Mint Three Olives Chocolate Vodka, Stoli Vanilla, Kahlua, Cocoa Di Vine and Peppermint	13

City Roast Coffee	3.25
Tea Lab Hot Tea	3.25

FAHRENHEIT



PRESENTED BY CHEF ROCCO WHALEN & STAFF

2417 Professor Avenue | Cleveland, OH, 44113
