

Happy Hour

Bottles & Cans

Coors or Coors Lite - 4

Magic Hat #9 - 5.5

American pale ale with apricot extract

Blue Moon White Ale - 5.5

Light and sweet, citrus and spice

North Coast Skrimshaw - 6.5

Pilsner, subtle hop character & a crisp, clean palate

Sierra Nevada Pale Ale - 5.75

Notes of malt & orange blossom, hoppy finish

Avalanche - 6.5

Amber, pale and caramel malts & bitter hops

Kentucky Bourbon Barrel Ale - 9.75

Milk Stout Nitro Left Hand Brewing Co. - 8

Light, sweet stout. Sweet chocolate blended with coffee

Maredsous Abbey Ale - 12

Amber, caramel malt, dark fruits & balanced hops

Revolution "Bottom up" Wheat - 6.5

Einbecher Non Alcoholic - 3.5

Boulevard Pop up Session IPA - 5.50

Breckenridge Autumn Ale - 6.50

Oskar Blues Ten Fidy Imperial Stout – 10

Great Lakes Commodore Perry IPA – 6

Gluten Free

Lakefront New Grist Ginger Style Ale - 6.75

Original Sin Apple Cider - 6.5

Dogfish Head Tweason's Ale - 7.5

Creative Cocktails

Lavender Gin Fizz - 9

Gin, lemon juice, lavender

Blood Orange Cocktail - 9

Skyy blood orange vodka, St.Germaine, blood orange puree, sparkling wine

Beets by PV - 9

Beefeaters gin, apple cider, fresh beets, tonic

Pura Vida Signature Lemonade - 9

Skyy citrus vodka, thyme simple syrup, lemon

Rye Manhattan - 11

Rye whisky, chai sweet vermouth, dash of bitters & cherry

Ginger martini - 10

Vodka, ginger, sugar and nutmeg rim

Seasonally Inspired Sangria - 9

Red wine, brandy, vanilla bean, pomegranate, apple, pear, cinnamon

Vanilla Old Fashion - 9.5

vanilla bourbon, orange bitters, sugar, brandied cherries

Smoke on the Water - 9

Captain Morgan, pumpkin spice, fresh squeezed lemon served with a torched cinnamon stick

Cider Margarita - 9

Tequila, grand marnier, apple cider, with cinnamon and cane sugar rim

Cranberry Whisky Sour - 9

Crown royal, cranberry & fresh squeezed lemon/lime

Scotches/Bourbon/Whisky/Cognac

Glenlivet 12 - \$10.95

McCallan 12 - \$13

Johnny Walker Gold - \$20

Johnny Walker Blue - \$32

Lagavulin 16 yr. - \$16

Woodford Reserve - \$9.75

Hennessy - \$10

Hennessy XO - \$25

Eagle Rare - \$7.75

Courvoisier - \$10

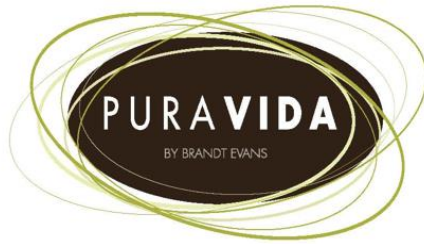
After Dinner Drinks

Ports and wines

Stump Jump “sticky” chardonnay, South Australia 8

Errazuriz Late harvest sauvignon blanc, Chile 8

Dolce, Napa Valley	16
Dizsnoko Aszu 6 Puttonyos Tokaji, Hungary	25
Ramos fine ruby	8
Ramos Pinto collector, vintage character	10
Dow's 20 year tawny	16



the mid-day

soup and salad

african peanut stew / sweet potato / kale / curry / peanuts (gf / v) 6 / 8

today's soup / ask for details 6 / 8

"simple" / mixed local lettuce / mackenzie creamery goat cheese / radish / honey pepper croutons / mustard – sherry vinaigrette (gf) 9

caesar / romaine / shaved pecorino / lemon - garlic - parmesan dressing / honey pepper croutons 11

quinoa / baby kale / cucumber- daikon radish & carrot slaw / cashews / snap peas / sesame- lime dressing (gf / v) 12

house smoked turkey cobb / romaine / cherry tomato / cucumber / shaved red onion / hardboiled egg / bacon / buttermilk cheddar dressing (gf) 15

add to your salad

grilled local chicken (gf) 6

7oz. faroe island salmon (gf) 8

to share

bread and butter / grilled baguette / pickled onions / sea salt / radish 5
add bacon- onion marmalade - 4 add smoked chickpea hummus (v) - 4

chickpea jar / ricotta / hummus / basil pesto / olive tapenade / radish / grilled bread / hawaiian pink sea salt (veg) 12

vegan nachos / refried black beans / charred scallion guacamole / tomato- corn relish / vegan nacho cheese (gf/ v) 12

bbq duck confit fries / amish cheddar / pickled jalapeño / avocado – lime sour cream 15

plates

- honey mustard grilled chicken** / apple / arugula / brie / ciabatta **12**
- blackened walleye tacos** / red cabbage slaw / tomato corn relish / citrus- avocado crema / lime **16**
- veggie big mac** / two rice and bean patties / special sauce / lettuce / cheese / pickles / sesame seed bun **(vegan preparation available) 10**
- vegan burrito** / jasmine rice / black beans / peppers and onions / charred scallion guacamole / vegan nacho cheese **(v) 13**
- tuna melt** / spanish line caught tuna / texas toast / amish swiss / tomato pickle / radish sprouts **13**
- the pura vida b.i.t.** / pura vida bacon / lettuce / tomato / pickled onion / fried egg / nine grain bread **12**
- house smoked turkey** / house made pimento- cheddar spread / pickles coleslaw / carolina mustard bbq / salt and pepper bun **12**
- duck confit grilled cheese** / brie / caramelized onions / amish swiss / peach jam **15**
- the boxed lunch** / whatever today's creation is / served with chips and a snack **mkt.**

add to your sandwich

- sea salt and rosemary fries - 3 cup of soup - 4
- garlic dill pickle potato chips - 2 small simple salad - 4
- grilled asparagus - 4 ingerling potato salad (gf) - 4

early supper

- spring pea fettuccine** / blistered tomato / mushrooms / grilled asparagus shaved pecorino / lemon / capers / spanish olive oil **22**
- blackened faroe island salmon** / corn spoon bread / grilled asparagus carolina mustard bbq **26**
- chicken fried cauliflower** / chipotle maple braised kale / vegan biscuit white pepper gravy / roasted fingerlings **(v) 21**
- basmati rice pilaf** / morrocan spiced carrot puree/ english peas / apricots / almonds / baby kale **(gf/v) 19**

jamaican jerk tofu kabobs / portobello mushrooms / pineapple /
red pepper / cilantro- lime red cabbage slaw / black bean puree **(v) 19**

dessert

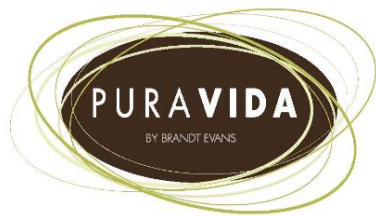
smore hand pie / house made marshmallow / salted peanut caramel /
marshmallow gelato **9**

vegan chocolate shake / pretzel rod / strawberries / peanuts / whipped coconut **(v) 9**

gluten free berry crisp / oat and almond crumble / house made vanilla gelato **(gf) 9**

house made gelato / today's creation / made with local milk and seasonal ingredients **3**

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urban picnic

soup and salad

african peanut stew / sweet potato / kale / curry / peanuts (gf / v) 6 / 8

"simple" / mixed local lettuce / mackenzie creamery goat cheese / radish / mustard- sherry vinaigrette (gf) 9

caesar / romaine / shaved pecorino / lemon- garlic- parmesan dressing / honey pepper croutons 11

quinoa / baby kale / cucumber- daikon radish & carrot slaw / cashews / snap peas / sesame- lime dressing (gf/v) 12

house smoked turkey cobb / romaine / cherry tomato / cucumber / shaved red onion / hardboiled egg / bacon / buttermilk cheddar dressing (gf) 15

Add grilled local chicken (gf) - 6

add faroe island salmon – 8

to share

bread and butter / grilled baguette / pickled onions / sea salt / radish 5
add bacon- onion marmalade - 4 **add smoked chickpea hummus (v) - 4**

chickpea jar / ricotta / hummus / basil pesto / olive tapenade / radish / grilled bread / sea salt 12

vegan nachos / refried black beans / charred scallion guacamole / tomato- corn relish / vegan nacho cheese (gf/v) 12

bbq duck confit fries / amish cheddar / pickled jalapeño / avocado – lime sour cream 15

plates

the pura vida burger / ohio grass fed beef / pimento cheese / pura vida bacon lettuce / pickle / challah bun 16

blackened faroe island salmon / corn spoon bread / grilled asparagus carolina mustard bbq 26

bbq duck confit mac and cheese / cavatappi pasta / cheddar / brie / caramelized onions / potato chip crust 27

grilled tandoori chicken / basmati rice / apricot / english peas / almonds / cucumber- cilantro yogurt / honey **(gf) 25**

ohio double bone pork chop / bacon- potato- and leek hash / charred peach- fennel compote / arugula **(gf) 32**

smoked ohio beef ribs / fingerling potato salad / texas toast / slaw / ohio maple- bourbon bbq **28**

sides

sea salt and rosemary fries - 5

peas and carrots (gf) - 5

garlic spinach (gf) - 5

side simple salad (gf) - 5

grilled asparagus (gf/ v) - 5

roasted fingerlings (gf / v) - 5

corn spoon bread - 5

black beans and rice (gf/ v) - 5

vegan / vegetarian

veggie big mac / two rice and bean patties / special sauce / lettuce / cheese pickles / sesame seed bun **(vegan preparation available) 12**

vegan burrito / jasmine rice / black beans / peppers and onions / charred scallion guacamole / vegan nacho cheese **(v) 13**

spring pea fettuccine / blistered tomato / mushrooms / grilled asparagus shaved pecorino / lemon / capers / spanish olive oil **22**

basmati rice pilaf / morrocan spiced carrot puree/ english peas / apricots / almonds / arugula **(gf/v) 19**

jamaican jerk tofu kabobs / portobello mushrooms / pineapple / red pepper / cilantro- lime slaw / black bean puree **(v) 19**

chicken fried cauliflower / roasted fingerlings / garlic spinach / white pepper gravy / vegan biscuit **(v) 21**

dessert

smore hand pie / chocolate ganache / salted caramel / house made marshmallow / marshmallow gelato **9**

vegan chocolate shake / pretzel rod / strawberries / whipped coconut milk **(v) 9**

gluten free berry crisp / oat and almond crumble / house made vanilla gelato **(gf) 9**



v= vegan gf= gluten free; Some items may contain raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.