

BREAKFAST

BREAKFAST BUFFET 21

Fresh fruits, hot and cold cereals, freshly baked breakfast breads, breakfast meats, potatoes, cooked-to-order eggs & omelets, and daily Chef's specials. Includes assorted juices, freshly brewed coffee, tea and milk

CONTINENTAL BAR 16.5

Seasonal fruit, hot and cold cereal, freshly baked breakfast breads, yogurt bar, assorted juices, freshly brewed coffee, tea & milk

BAKERY

LOCAL BAKERY BASKET 9.25

Butter croissant, buttermilk biscuit & today's muffin, whipped butter & fruit preserves

FRESH PASTRIES 3.50 ea

Muffin, butter croissant, English muffin

BREAD SELECTION 2.75

Country white, whole wheat, marble rye, gluten free

FRESH BUTTERMILK BISCUIT 3.75

Fruit preserves & butter

REFRESHMENTS

SODAS 3.25

Coke, Diet Coke, Sprite, ginger ale

JUICE 3.75

Orange, grapefruit, apple, canberry, tomato

COFFEE 4.50

Regular or decaffeinated

HARNEY & SONS TEA 4.50

Regular or herbal

HOT CHOCOLATE 4.50

SIDES 4.50

BREAKFAST POTATOES

OHIO SMOKED BACON

TURKEY SAUSAGE OR KIELBASA

SINGLE PANCAKE

LOW-FAT FRUIT YOGURT

ENTRÉES

CLE EGGS BENEDICT 16

House-made pastrami, poached eggs, buttermilk biscuit, Hollandaise, choice of breakfast potatoes or fresh fruit

HOUSE CORNED BEEF HASH 15.5

Certified Angus Beef® Brisket, potato, fresh herbs, mustard, two sunny side up eggs, Hollandaise and choice of toast

EGGS YOUR WAY 14.5

Two farm fresh eggs, choice of bacon, kielbasa or turkey sausage, breakfast potatoes or fresh fruit, toast

CREATE AN OMELET 15.25

Three egg omelet with whole eggs or egg whites, your choice of three ingredients. Additional ingredients 50¢ each. Roasted peppers, spinach, mushrooms, onions, oven fired tomatoes, asparagus, cheddar, feta, Gruyère, goat cheese, ham, or sausage.

Choice of breakfast potatoes or fresh fruit, toast

EGG IN A HOLE 15.25

Artisan French toast, country-style gravy

PRALINE BELGIUM WAFFLES 14.50

Crisp and light waffles filled and topped with candied pecans, fresh berries and caramel sauce

VEGETABLE FRITTATA 15.25

Egg whites or cage-free eggs, grilled onions & peppers, asparagus, oven fired tomatoes, goat cheese, tomatillo salsa, choice of breakfast potatoes or fresh fruit, toast

NUTELLA STUFFED FRENCH TOAST 14.5

Golden brioche, candied bacon, Ohio maple syrup

BLUEBERRY AND CHIA SEED PANCAKES 14.5

Fluffy buttermilk pancakes cooked with fresh blueberries and chia seeds. Topped with our house-made fruit compote. Served with 100% Ohio maple syrup

HOUSE GRANOLA YOGURT PARFAIT 8

Fresh mint, berry compote

SEASONAL FRUIT 10.5

Strawberry banana purée

STEEL CUT AMISH OATMEAL 8.50

Rum-raisin apple compote, Ohio maple syrup

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Parties of 8 or more are subject to a 20% service charge. Prices do not include state tax.

Maxime Kien, Executive Chef

Jack Halfin, Chef de Cuisine

BREAKFAST BUFFET ENHANCEMENTS

The signature items below are included in your Breakfast Buffet. Please order from your server.

EGGS YOUR WAY

Two farm fresh eggs prepared as you like them

CREATE AN OMELET

Three farm fresh eggs or egg whites with your choice of three ingredients: roasted peppers, spinach, mushrooms, onions, oven-roasted tomato, asparagus, Cheddar, Feta, Gruyère, goat cheese, ham, or sausage. Additional ingredients 50¢ each

CLE EGGS BENEDICT

House-made pastrami, poached egg, & Hollandaise sauce on a buttermilk biscuit

CORNED BEEF HASH

House-made corned beef, fingerling potatoes, fresh herbs, mustard, sunny side up egg

BISCUIT & GRAVY

Buttermilk biscuit, one egg your way, country-style gravy

The
BURNHAM
RESTAURANT • ESTABLISHED 2016

BRUNCH

SHAREABLES

BAKED GOODS | 13

Chef's choice, Fresh Out of The Oven

BRUNCH FRITES | 10

French Fries, Cajun Seasoning, Hollandaise, Bacon Jam

SHAKSHOUKA | 12

Poached Egg, Harissa Spiced Tomato, Grilled Naan

SMALL PLATES

WARM BUTTERMILK BISCUIT | 3.75

Bacon Jam, Fruit Preserves + Butter

BREAKFAST TACO | 6

Chorizo, Scrambled Egg, Cotija, Salsa Verde, Red Cabbage Slaw

Lox + Latkes | 9

Creme Fraiche, Everything Spice

CLE WINGS | 12

Honey Garlic Sriracha Glaze, Fried Brussels Sprouts

LARGE PLATES

TATOR TOT WAFFLE | 17

Certified Angus Beef® Short Rib, Horseradish Crema, Blistered Tomato, Peppercorn Sauce

CLE EGGS BENEDICT | 16

House-Made Pastrami, Poached Eggs, Buttermilk Biscuit, Hollandaise, Breakfast Potatoes or Fresh Fruit

CORNED BEEF HASH | 15.5

Certified Angus Beef® Brisket, Potato, Mustard, Herbs, Sunny Side Up Eggs, Hollandaise + Choice of Toast

SHRIMP + GRITS | 18

Ohio Shagbark Grits, Pickled Onion, Cilantro, Chili Oil

CHICKEN + DUMPLINGS | 16

Pulled Chicken, Paprika Jus, Gruyere Dumplings

QUINOA BOWL | 13.5

Crispy Kale, Pickled Onion, Tomatoe, Mushroom + Fried Egg

STEAK + EGGS | 18

Certified Angus Beef® Butcher's Cut, Home Fries, Asparagus, Eggs Your Way + Chimichurri

BLUEBERRY + CHIA SEED PANCAKES | 14.5

Blueberries + Chia Seed, House Made Fruit Compote + Ohio Maple Syrup

CREATE YOUR OWN BLOODY | 10

INFUSED VODKA

Dill
Pepper
Cucumber

HOT SAUCE

Frank's
Cholula
Sriracha
Tobasco

RIM SALT

Cayenne kosher
Celery
Old Bay

OLIVE

Bleu cheese
Anchovy
Caper

BONUS!

SKEWER | +5

Bacon, chicken wing + cajun shrimp

MAKE ME BOTTOMLESS | 20

BUBBLES | 10

JUICE

Orange
Blood orange
Pomegranate

PURÉE

White peach
Passionfruit
Mango
Lychee

COCKTAIL

Angostura bitters
Sugar cube &
Lemon twist

BONUS!

MAKE ME BOTTOMLESS | 20

MAKE ME VEUVE | 16 each

FLUFFED-UP BOOZY COFFEE DRINKS | 10

CAFFEINE

Coffee
Espresso
Cold brew

SPIRIT

Bourbon
Bailey's
Kahlua
Frangelico
Drambuie
Tuaca
or you call it

WHIPPED CREAM

Vanilla
Caramel
Hazelnut

Jack Halfin | CHEF DE CUISINE
Maxime Kien | EXECUTIVE CHEF

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% SERVICE CHARGE. PRICES DO NOT INCLUDE STATE TAX.

LUNCH

SOUPS

LOBSTER BISQUE *cup 5 | bowl 10*

Cognac cream florettes

ROASTED BUTTERNUT SQUASH *cup 4 | bowl 8*

Wild mushrooms, truffle oil, v

SALADS

50/50 CAESAR SALAD *12 GFO*

Romaine, kale, toast point, shaved parmesan, pickled egg

MIXED GREENS *11 VEG, VO, GF*

Great Lakes Growers mixed greens, Marcona almonds, local goat cheese, tomato, red onion, radish, carrot, balsamic vinaigrette

BEET SALAD *14 VEG, GF*

Golden beets, red beets, arugula, comte cheese, apples, cured egg yolk

Add grilled chicken breast 6, shrimp 7, steak 9, or salmon 8

PIZZA

MARGHERTIA *14 VEG*

Garlic, mozzarella, tomato, basil, balsamic reduction

HOT ITALIAN *16*

Chorizo, turkey sausage, banana peppers, shaved red onion, red pepper flakes, fontina and mozzarella cheese

PORTOBELLO *14 VEG*

Boursin cheese, arugula, vincotto, spinach, garlic

SEAFOOD *16*

Salsa verde, mussels, shrimp, clams, cotija cheese

SODAS *3.25*

SPRING, MINERAL

OR SPARKLING WATER *16.9 oz 4 | 33.8 oz 7*

COFFEE OR TEA *4.50*

EXPRESS PICK 2 LUNCH

Your Choice of Any 2 Items *16.50*

1/2 Sandwich: Turkey Club, Grilled Chicken, Muffuletta

Soup: Lobster Bisque or Butternut Squash

Salad: Caesar Salad, Side Salad

ENTREES

CLE MUSSELS *12 VEG*

PEI mussels, garlic, white wine, Hungarian paprika, chives, grilled bread

OHIO CITY BUTTERNUT SQUASH RAVIOLI *16*

Crispy brussels sprouts, roasted root vegetables, crumbled goat cheese, cauliflower puree

VEG

CHICKEN PAPRIKASH BOWL *16*

Pulled chicken, gruyere dumplings, spicy Cleveland Kraut, Thumbelina carrots, Hungarian Paprikash sauce

CRISPY SKIN SALMON *18 GF*

Ohio City sweet pea and sun-dried tomato gnocchi, charred onions, asparagus coulis

SANDWICHES

All sandwiches served with side salad, chips, or fries

GRILLED CHICKEN *14 GFO*

Avocado, pork belly, pepperjack, cilantro aioli, on ciabatta

MUFFULETTA *16 GFO*

Smoked turkey breast, ham, provolone, roasted red pepper, olive salad, on local ciabatta

TURKEY CLUB *14 GFO*

Slow roasted turkey breast, bacon, sharp cheddar, lettuce, tomato and mayo on whole wheat bread

PULLED PORK *14 GFO*

BBQ pulled pork, queso fresco, jicama pineapple slaw, on a sesame brioche bun

OHIO "BIG BOY" BURGER *16 GFO*

Certified Angus Beef®, caramelized onions, Amish cheddar cheese, beer battered onion rings on house brioche, LTO

Jack Halfin, Chef de Cuisine
Maxime Kien, Executive Chef

VEG: Vegetarian V: Vegan VO: Vegan option
GF: Gluten-free GFO: Gluten-free option

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Parties of 8 or more are subject to a 20% service charge. Prices do not include state tax.

DRAFT BEER

	reg	large
BUD LIGHT <i>Light Lager, St. Louis, MO, 4.2% abv</i>	6	9
PLATFORM NEW CLEVELAND <i>Palesner, Cleveland, OH, 5.0% abv</i>	7	10
BLUE MOON <i>Belgian White, Golden, CO, 5.4% abv</i>	7.50	10.50
STELLA ARTOIS <i>Pilsner, Leuven, BEL, 4.8% abv</i>	8	11
GOOSE ISLAND IPA <i>English IPA, Chicago, IL, 5.9% abv</i>	8	11
GREAT LAKES ELIOT NESS <i>Amber Lager, Cleveland, OH, 6.1% abv</i>	8	11
GREAT LAKES <i>Seasonal, Cleveland, OH, --% abv</i>	MP	MP
FAT HEAD'S HEAD HUNTER <i>IPA, North Olmsted, OH, 7.5% abv</i>	8	11

BOTTLED BEER

BUDWEISER <i>Lager, St. Louis, MO, 5.0% abv</i>	6	
BUD LIGHT <i>Light Lager, St. Louis, MO, 4.2% abv</i>	6	
MILLER LIGHT <i>Light Lager, Milwaukee, WI, 4.2% abv</i>	6	
COORS LIGHT <i>Light Lager, Golden, CO, 4.2% abv</i>	6	
MICHELOB ULTRA <i>Light Lager, Newark, NJ, 4.2% abv</i>	6	
BECK'S <i>Non-Alcoholic, <0.5% abv</i>	7	
HEINEKEN <i>Lager, Zoeterwoude, NLD, 5.0% abv</i>	7	
DOS EQUIS <i>Pale Lager, Monterrey, MEX, 4.5% abv</i>	7	
GREAT LAKES DORTMUNDER GOLD <i>Lager, Cleveland, OH, 5.8% abv</i>	7	
CORONA EXTRA <i>Pale Lager, Mexico City, MEX, 4.6% abv</i>	7	
STELLA ARTOIS <i>Pilsner, Leuven, BEL, 4.8% abv</i>	7	
AMSTEL LIGHT <i>Pale Lager, Amsterdam, NDL, 4.5% abv</i>	7	
BLUE MOON <i>Belgian White, Golden, CO, 5.4% abv</i>	7	
SAM ADAMS <i>Boston Lager, Jamaica Plain, MA, 4.9% abv</i>	7	
COLUMBUS BREWING CO. IPA <i>IPA, Columbus, OH, 6.5% abv</i>	7	
FAT HEAD'S BUMBLE BERRY <i>Honey Blueberry Ale, North Olmsted, OH, 5.3% abv</i>	8	
CRISPIN <i>Cider, Colfax, CA, 5.0% abv</i>	8	

CANNED BEER

PLATFORM SPEED MERCHANT <i>White IPA, Cleveland, OH, 6.6% abv</i>	7	
JACKIE O'S MYSTIC MAMA <i>IPA, Athens, OH, 7.0% abv</i>	7	
GUINNESS DRAUGHT <i>14.9oz, Irish Dry Stout, Dublin, IRL, 4.3% abv</i>	8	

WINES BY THE GLASS

SPARKLING

glass | glass & a half | bottle

MIONETTO AVANTGARDE BRUT PROSECCO <i>DOC Treviso, ITA NV</i>	11	16	40
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE <i>Reims, FRA NV</i>	18	27	90

WHITE

WENTE RIVERBANK RIESLING <i>Arroyo Seco, Monterey, CA</i>	11	16	40
JOEL GOTT SAUVIGNON BLANC <i>CA</i>	13	18.5	48
ALTA LUNA PINOT GRIGIO <i>Trentino, ITA</i>	10.5	15	40
CHATEAU ST. JEAN CHARDONNAY <i>North Coast, CA</i>	11	16	40
CHALK HILL CHARDONNAY <i>Sonoma Coast, CA</i>	14	19	52

ROSÉ

CHAPOUTIER BELLERUCHE <i>Côtes du Rhône, FRA</i>	11	16	40
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RED

PARKER STATION PINOT NOIR <i>Central Coast, CA</i>	12	16.5	45
MEIOMI PINOT NOIR <i>CA</i>	15	21	58
ZACA MESA Z CUVÉE RED BLEND <i>Santa Ynez, CA</i>	13	18.5	48
SEVEN FALLS CELLARS MERLOT <i>Wahluke Slope, WA</i>	10.5	15	40
TERRAZAS ALTOS DEL PLATA MALBEC <i>Mendoza, ARG</i>	11	16	40
STORYPOINT CABERNET SAUVIGNON <i>CA</i>	12	16	46
HESS SHIRTAIL RANCHES CABERNET SAUVIGNON <i>Lake County, CA</i>	13	18.5	48

DINNER

SOUPS

LOBSTER BISQUE 5/10

Cognac whipped cream, puff pastry

ROASTED BUTTERNUT SQUASH VELOUTE 4/8

Wild mushrooms, truffle oil

SALADS

MIXED GREENS 11

Great Lakes Growers mixed greens, Marcona almonds, local goat cheese, tomato, red onion, radish, carrots, and balsamic vinaigrette

63° EGG 12

Asparagus, baby spinach, prosciutto, truffle vinaigrette

50/50 CAESAR 12

Romaine, kale, toast point, shaved parmesan, pickled egg

BEET 14

Golden beets, red beets, arugula, Comte cheese, apples, cured egg yolk

APPETIZERS

BBQ WHITE BEAN HUMMUS 9

Tortilla chips, pickled vegetables

CLE MUSSELS 12

PEI mussels, garlic, white wine, Hungarian paprika, chives, grilled artisan bread

GOAT CHEESE PANNA COTTA 12

Toasted pine nuts, baby greens, roasted winter baby vegetables, chips

BUTTERMILK FRIED CALAMARI 13

Green tomatoes, Key lime aioli

GRILLED OCTOPUS 12

Cauliflower puree, smashed fingerling potatoes, radish, chimichurri

CLE WINGS 12

Honey garlic Sriracha glaze, fried Brussels sprouts

OHIO CITY SHITAKE MUSHROOM AND POTATO PIEROGIS 13

Chef's garden caramelized vegetables of the moment, creamy paprikash

GRILLED KIELBASA 14

Warm potato salad, celery, Dijonnaise dressing, local mixed greens

PIZZAS

MARGARITA 14

Garlic, tomato, basil, balsamic reduction

HOT ITALIAN 16

Fresh turkey sausage, banana peppers, shaved red onion, red pepper flakes, fontina and mozzarella cheese

PORTOBELLO 14

Boursin cheese, arugula, vincotto

SEAFOOD 16

Salsa verde, mussels, shrimp, clams, Cotija cheese

ENTRÉES

FILET AU POIVRE 44

8oz Certified Angus Beef® tenderloin, truffle whipped potatoes, chef's garden seasonal vegetables, black peppercorn sauce

SCALLOPS & PORK BELLY 36

Sweet potato puree, charred onions, bacon jam

BRAISED LAMB SHANK 34

White bean and red pepper cassoulet, garlic confit, lemon preserves, basil

ROASTED OHIO CHICKEN 32

Half chicken, Gruyère dumplings, spicy Cleveland kraut, Thumbelina carrots, Hungarian paprika jus

TOMAHAWK PORK CHOP 42

Crispy Dauphinoise potatoes, braised Belgian endive, morel sauce

CAULIFLOWER STEAK 28

Asparagus, mushrooms, peas, spring onion, red pepper, chimichurri

CRISPY SKIN SALMON 34

Ohio City sweet pea and sun-dried tomato gnocchi, charred onions, asparagus coulis

OHIO "BIG GUY" CAB BURGER 16

Certified Angus Beef® patty, house brioche bun, caramelized onions, Amish Cheddar cheese, beer battered onion rings

CHEF'S STEAK OF THE DAY Market Price

Certified Angus Beef® steak, white Cheddar macaroni & cheese, roasted Brussels sprouts, Cabernet demi

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

Parties of 8 or more are subject to an 20% service charge. Prices do not include State tax.

CLEVELAND INSPIRED OHIO PROUD

We at The Burnham take pride in selecting and serving the best available products The Land has to offer.

As such we partner with only the best local suppliers: The Chef's Garden, Mitchell's Ice Cream, On The Rise Bakery and the E.R Boliantz Family, and others.

Our menus are crafted and changed seasonally so you can experience the best products year round.

Jack Halfin *Chef de Cuisine*

Justine James *Pastry Chef*

Maxime Kien *Executive Chef*



STEAK OF THE DAY

In collaboration with the E.R Boliantz Family we are delighted to serve the best Ohio Certified Angus Beef available.

Their mission statement says it all :

"Our beef brands are USDA Certified Beef Programs that were developed to build recognition for the Ohio Agriculture and Beef Industries.

Agriculture has been an integral part of the Ohio economy for centuries and by now our farmers know a thing or two about raising beef cattle. In fact, it's the guiding principle behind everything we do. For three generations, the E.R. Boliantz Co. has passionately worked to offer our customers an exceptional dining experience."



DESSERT

SWEET POTATO CHEESECAKE 10

Torched marshmallow and candied pecans

S

TIRAMISU 9

Layers of lady fingers, coffee and marscapone mousse

T

SPICED CARAMEL PUMPKIN TART 9

Spiced rum caramel sauce, pumpkin anglaise, and vanilla ice cream

P

CHERRY CRÈME BRÛLÉE 10

With Chocolate Breton cookie and sautéed cherries

C

MITCHELL'S SORBET OR ICE CREAM 7

S

WATERSHED NOCINO 15

S

DEBONNÉ ICE WINE 7

D

TAYLOR FLADGATE LBV PORT 10

T

QUINTA DO NOVAL 10 YEAR TAWNY PORT 12

ALVEAR SOLERA 1927 PEDRO XIMÉNEZ SHERRY 10

*Justine James, Pastry Chef
Jack Halfin, Chef de Cuisine
Maxime Kien, Executive Chef*

DRINKS

ORIGINAL COCKTAILS

AGAIN & AGAIN 11

Atlantico Reserva Rum, Velvet Falernum, pineapple, lemon

SACRE BLEU 13

Watershed Vodka, St. Germain, lemon, lavender, butterfly pea flower

CANARY IN A COAL MINE 12

Sauza Silver Tequila, Galliano, pineapple, Prosecco

NIGHT LIGHT 13

Maker's Mark Bourbon, Campari, POM pomegranate juice, orange bitters

COCONUT GINGER LEMONADE 11

Malibu Coconut Rum, ABSOLUT Citron Vodka, Domaine de Canton Ginger Liqueur, lemon, Sprite

CLASSIC COCKTAILS

CORPSE REVIVER 15

The Botanist Gin, Cointreau, Lillet Blanc, Absinthe, lemon

PIMM'S #1 CUP 12

Ketel One Vodka, Pimm's #1, agave nectar, cucumber, strawberry, ginger beer

FRENCH 75 12

Watershed Four Peel Gin, lemon, simple, Prosecco

OLD FASHIONED 12

Watershed Bourbon, Ohio Maple Syrup, Angostura bitters

LAST WORD 13

Boodles Gin, Chartreuse, Luxardo, lime

DRAFT BEER

BUD LIGHT

Light Lager, St. Louis, MO, 4.2% abv

PLATFORM NEW CLEVELAND

Palesner, Cleveland, OH, 5.0% abv

BLUE MOON

Belgian White, Golden, CO, 5.4% abv

STELLA ARTOIS

Pilsner, Leuven, BEL, 4.8% abv

GOOSE ISLAND IPA

English IPA, Chicago, IL, 4.2% abv

GREAT LAKES ELIOT NESS

Amber Lager, Cleveland, OH, 6.1% abv

GREAT LAKES

Seasonal, Cleveland, OH, --% abv

FAT HEAD'S HEAD HUNTER

IPA, North Olmsted, OH, 7.5% abv

reg | large

6 9

7 10

7.50 10.50

8 11

8 11

8 11

MP MP

8 11

CANNED BEER

PLATFORM SPEED MERCHANT 7

White IPA, Cleveland, OH, 6.6% abv

JACKIE O'S MYSTIC MAMA 7

IPA, Athens, OH, 7.0% abv

GUINNESS DRAUGHT 8

14.9oz, Irish Dry Stout, Dublin, IRL, 4.3% abv

BOTTLED BEER

BUDWEISER 6

Lager, St. Louis, MO, 5.0% abv

BUD LIGHT 6

Light Lager, St. Louis, MO, 4.2% abv

MILLER LIGHT 6

Light Lager, Milwaukee, WI, 4.2% abv

COORS LIGHT 6

Light Lager, Golden, CO, 4.2% abv

MICHELOB ULTRA 6

Light Lager, Newark, NJ, 4.2% abv

BECK'S 7

Non-Alcoholic, <0.5% abv

HEINEKEN 7

Lager, Zoeterwoude, NLD, 5.0% abv

GREAT LAKES DORTMUNDER GOLD 7

Lager, Cleveland, OH, 5.8% abv

CORONA EXTRA 7

Pale Lager, Mexico City, MEX, 4.6% abv

DOS EQUIS 7

Pale Lager, Monterrey, MEX, 4.5% abv

STELLA ARTOIS 7

Pilsner, Leuven, BEL, 4.8% abv

AMSTEL LIGHT 7

Pale Lager, Amsterdam, NDL, 4.5% abv

BLUE MOON 7

Belgian White, Golden, CO, 5.4% abv

SAM ADAMS 7

Boston Lager, Jamaica Plain, MA, 4.9% abv

COLUMBUS BREWING CO. IPA 7

IPA, Columbus, OH, 6.5% abv

FAT HEAD'S BUMBLE BERRY 8

Honey Blueberry Ale, North Olmsted, OH, 5.3% abv

CRISPIN CIDER 8

Colfax, CA, 5.0% abv

WINES BY THE GLASS

glass | glass & | bottle
a half

SPARKLING

MIONETTO AVANTGARDE BRUT	11		40
<i>DOC Treviso, ITA NV</i>			
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE	18		90
<i>Reims, FRA NV</i>			

WHITE

glass | glass & | bottle
a half

WENTE RIVERBANK RIESLING	11	16	40
<i>Arroyo Seco, Monterey, CA</i>			
JOEL GOTT SAUVIGNON BLANC	13	18.5	48
<i>CA</i>			
ALTA LUNA PINOT GRIGIO	10.5	15	40
<i>Trentino, ITA</i>			
CHATEAU ST. JEAN CHARDONNAY	11	16	40
<i>North Coast, CA</i>			
CHALK HILL CHARDONNAY	14	19	52
<i>Sonoma Coast, CA</i>			
CHAPOUTIER BELLERUCHE ROSÉ	11	16	40
<i>Côtes du Rhône, FRA</i>			

RED

PARKER STATION PINOT NOIR	12	16.5	45
<i>Central Coast, CA</i>			
MEIOMI PINOT NOIR	15	21	58
<i>CA</i>			
ZACA MESA Z CUVÉE RED BLEND	13	18.5	48
<i>Santa Ynez, CA</i>			
SEVEN FALLS CELLARS MERLOT	10.5	15	40
<i>Wahluke Slope, WA</i>			
TERRAZAS ALTOS DEL PLATA MALBEC	11	16	40
<i>Mendoza, ARG</i>			
STORYPOINT CABERNET SAUVIGNON	12	16	46
<i>CA</i>			
HESS SHIRTAIL RANCHES CABERNET SAUVIGNON	13	18.5	48
<i>Lake County, CA</i>			

WINES BY THE BOTTLE

SPARKLING

LA MARCA PROSECCO 45

DOC Veneto, ITA NV

CHANDON BRUT CLASSIC SPARKLING 60

CA NV

ÉTOILE ROSÉ SPARKLING 80

Napa Valley, CA NV

MOËT & CHANDON IMPÉRIAL BRUT

CHAMPAGNE 120

Épernay, FRA NV

ROEDERER CRISTAL CHAMPAGNE 300

Reims, FRA

WHITE

TERLATO FAMILY VINEYARDS PINOT GRIGIO 68

Friuli, ITA

MATANZAS CREEK SAUVIGNON BLANC 55

Sonoma County, CA

CLOUDY BAY SAUVIGNON BLANC 78

Marlborough, NZL

WENTE VINEYARDS CHARDONNAY 55

Livermore Valley, CA

MER SOLEIL RESERVE CHARDONNAY 60

Santa Lucia Highlands, CA

SCHUG CHARDONNAY 66

Carneros, CA

SONOMA-CUTRER RUSSIAN RIVER RANCHES

CHARDONNAY 68

Sonoma County, CA

STAG'S LEAP WINE CELLARS KARIA CHARDONNAY

68

Napa Valley, CA

THE CALLING DUTTON RANCH CHARDONNAY 75

Russian River Valley, CA

FAR NIENTE CHARDONNAY 140

Napa Valley, CA

ELOUAN ROSÉ 60

OR

RED

THE FOUR GRACES PINOT NOIR 75

Willamette Valley, OR

THE CALLING PINOT NOIR 85

Russian River Valley, CA

CONUNDRUM RED BLEND 48

CA

TORRES “CELESTE CRIANZA” TEMPRANILLO 54

DO Ribera del Duero, Spain

LE VOLTE DELL’ORNELLAIA TUSCAN BLEND 75

Tuscany, ITA

BODEGA NORTON RESERVA MALBEC 50

Mendoza, ARG

FERRARI-CARANO MERLOT 56

Sonoma County, CA

COLUMBIA CREST “H3” CABERNET SAUVIGNON 44

Horse Heaven Hills, WA

OBERON CABERNET SAUVIGNON 63

Napa County, CA

THE CALLING CABERNET SAUVIGNON 75

Alexander Valley, CA

CONN CREEK CABERNET SAUVIGNON 84

Napa Valley, CA

PRISONER WINE CO. “THE PRISONER” 95

Napa Valley, CA

ORIN SWIFT “ABSTRACT” 80

Napa Valley, CA

ORIN SWIFT “PAPILLON” 140

Napa Valley, CA

CLIFF LEDE “STAGS LEAP”

CABERNET SAUVIGNON 150

Napa Valley, CA

CAYMUS CABERNET SAUVIGNON 180

Napa Valley, CA

OPUS ONE RED BLEND 360

Napa Valley, CA

BOURBON

BULLEIT 8

BUFFALO TRACE 9

EAGLE RARE 10

WATERSHED 10

KNOB CREEK 11

WOODFORD RESERVE 12

BASIL HAYDEN’S 14

BULLEIT 10YR 14

BLANTON’S 14

WOODFORD RESERVE DOUBLE OAKED 14

BOOKER’S 14

I W HARPER 15YR 24

SCOTCH

BLENDDED

JOHNNIE WALKER BLACK LABEL 14

JOHNNIE WALKER GOLD LABEL 20

JOHNNIE WALKER PLATINUM LABEL 25

JOHNNIE WALKER BLUE LABEL 40

HIGHLAND SINGLE MALTS

GLENMORANGIE 10yr 15

GLENMORANGIE LASANTA 12yr 18

Sherry Cask Finish

GLENMORANGIE QUINTA RUBAN 12yr 20

Port Cask Finish

GLENMORANGIE NECTAR D'ÒR 12yr 22

Sauternes Cask Finish

SPEYSIDE SINGLE MALTS

GLENFIDDICH 12yr 15

GLENFIDDICH UNIQUE SOLERA VINTAGE 15yr 18

GLENLIVET 12yr 14

GLENLIVET 18yr 30

MACALLAN 12yr 16

MACALLAN 18yr 32

ISLAY SINGLE MALTS

LAGAVULIN 16yr 30

FLIGHTS

GLENMORANGIE EXTRA-AGED SERIES 20

Nector D'Or, Lasanta, Quinta Ruban

COGNAC

HENNESSY VS 12

HENNESSY XO 45

MARTEL CORDON BLEU 25

RÉMY MARTIN VSOP 13