



URBAN FARMER®

CLEVELAND'S STEAKHOUSE

HAPPY HOUR

monday - friday, 3pm - 6pm

SELECT DRAFT BEERS	5
HOUSE RED OR WHITE WINE	6
HOUSE-MADE PEPPERED JERKY	5
CHARCUTERIE BOARD	9
house-made & artisanal, daily selection	
CHEESE PLATE	10
daily selection, marcona almonds, ohio honey, triticale cracker	
DEVILED EGGS	5
house bacon, maple	
DAILY SELECTION OF TWO OYSTERS*	6
champagne mignonette	
LOCAL GREENS SALAD	5
shaved vegetables, quinoa, honey vinaigrette	
BISON BACON MEATBALL	4
house steak sauce, rabe pesto	
URBAN FARMER BEEF SLIDER*	5
brioche	
PULLED PORK SLIDER	5
crispy onion, brioche	
SMOKED CHICKEN WINGS	6
house wing sauce, ranch	
HOUSE-MADE CORNBREAD	3
sea salt butter	
FARM FRIES	5
russet burbank	
SWEET & SPICE ROASTED NUTS	5

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BREAKFAST

FARM EGGS ANY STYLE*	15	PROTEIN BOWL*	15
two eggs, crispy potato, toast, choice of: new creation shaved ham, bacon, fennel sausage, chicken cherry sausage		quinoa, avocado, sprouts, blueberries, beets, poached egg, lemongrass vinaigrette	
EGGS BENEDICT*	17	HOUSE-MADE GRANOLA	11
new creation shaved ham, béarnaise house-made english muffin		almonds, cinnamon, berries, choice of milk: skim, 2%, whole, soy, yogurt	
FARMER OMELET*	16	STEEL CUT OATMEAL	11
grilled onions, ham, pickled peppers, smoked cheddar, crispy potato, toast		dried fruits, nuts, brown sugar, choice of milk: skim, 2%, whole, soy	
FARM VEGETABLE FRITTATA	15	SEASONAL SMOKED FISH	16
seasonal vegetables, foraged mushrooms, aged cheddar, toast		toasted bagel, fromage blanc, arugula	
GRILLED FLATIRON STEAK & EGGS*	20	BRIOCHE FRENCH TOAST	14
two eggs any style, sausage gravy, crispy potato, toast		apple compote, creme anglaise, granola butterscotch caramel	
HONEY BISCUIT*	16	GRANOLA WAFFLE	12
fried egg, sausage gravy, crispy chicken leg, lemon marmalade		strawberry compote, greek yogurt, ohio honey	
		BUTTERMILK PANCAKES	13
		blackberry compote, lemon marmalade	

SIDES

bissell farm	4	new creation shaved ham	6	seasonal fruit	6
bourbon barrel-aged maple syrup		crispy breakfast potato	6	stone oven bread, toasted	4
house-made chicken	6	smoked bacon	6	bagel and cream cheese	6
cherry sausage		one egg any style*	4	english muffin	6
house-made fennel sausage	6				

VISHWATEJ NATH
executive chef

ANTHONY BERNAL
chef de cuisine

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BRUNCH



URBAN FARMER® CLEVELAND'S STEAKHOUSE

BEGIN

SEASONAL FRUIT	6/12
SEASONAL SMOKED FISH*	15
toasted bagel, fromage blanc, arugula	
PROTEIN BOWL*	15
quinoa, avocado, sprouts, blueberries, beets, poached egg, lemongrass vinaigrette	
CHARCUTERIE BOARD*	14
house-made and artisanal, daily selection	
ARTISANAL CHEESE*	18
daily selection of three cheeses, marcona almonds, triticale cracker	
BUTTERNUT SQUASH SOUP	12
hazelnut, pumpkin bread, frangelico, spiced cream	
FRENCH ONION SOUP	12
braised beef, gruyere, crouton	
FARM EGGS*	
<i>includes choice of toast or house-made english muffin</i>	
FARM EGGS ANY STYLE	15
two eggs, crispy potato, choice of: ham, bacon, breakfast sausage, chicken cherry sausage	
FARMER OMELET	16
grilled onions, ham, pickled peppers, smoked cheddar, crispy potato	
GRILLED FLAT IRON STEAK AND EGGS	20
two eggs any style, sausage gravy, crispy potato	
RED FLANNEL HASH	16
corned beef, beets, fingerling, poached eggs	
FARM VEGETABLE FRITTATA	15
seasonal vegetables, foraged mushrooms, aged cheddar	
BENEDICTS*	
<i>includes béarnaise, house-made english muffin</i>	
NEW CREATION SHAVED HAM	17
AVOCADO	16
OHIO PROUD SHAVED SIRLOIN	17
ROASTED PORK	16

BRUNCH SPECIALTIES

HONEY BISCUIT*	16
fried egg, sausage gravy, crispy chicken leg, lemon marmalade	
CROQUE MADAME*	17
ham, arugula, gruyere, mustard, bechamel, poached egg	
SHRIMP AND GRITS*	18
braised pulled pork, soft poached egg, rye croutons	
BRIOCHE FRENCH TOAST	14
apple compote, creme anglaise, granola, butterscotch caramel	
GRANOLA WAFFLE	12
strawberry compote, greek yogurt, ohio honey	
BUTTERMILK PANCAKES	13
blackberry compote, lemon marmalade	
STEEL CUT OATMEAL	11
dried fruit, nuts, brown sugar choice of milk: skim, 2%, whole, soy	

SIDES

bissell farm bourbon	4	crispy breakfast potato	6
barrel-aged maple syrup		one egg any style*	4
house-made chicken	6	stone oven bread, toasted	4
cherry sausage		bagel and cream cheese	6
house-made	6	honey biscuit	4
fennel sausage		english muffin	6
new creation shaved ham	6		
smoked bacon	6		

SALADS

LOCAL GREENS	12
shaved vegetables, quinoa, honey vinaigrette	
CAESAR*	12
white anchovies, parmesan, garlic	
BEEF & SQUASH	14
arugula, citrus, chevre, pistachio, beet meringue	

ADDITIONS

GRILLED FLAT IRON*	15
GRILLED CHICKEN BREAST , herb marinade	9
GRILLED SHRIMP , espelette	12
SALMON*	15
FORAGED MUSHROOM , thyme garlic	7

SANDWICHES

<i>includes choice of farm fries, house made chips, fruit, or local greens salad</i>	
THE FARM BURGER*	16
white cheddar, aioli, tomato jam, house-made English muffin	
<i>add avocado</i>	2
<i>add bacon</i>	3
GRILLED CHICKEN	15
bacon, gruyère, apricot jam, chili aioli, onion, poppyseed brioche	
<i>add avocado</i>	2
TURKEY PANINI	16
bacon, avocado, jack cheese, roasted poblano, aioli, focaccia	

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**THANK YOU TO OUR FARMERS,
FISHMONGERS AND PURVEYORS**

Bissell Maple Farm, Cantanese Seafood, Chef's Garden, Cleveland, Jam, Creekstone Farms, Kokoborrego Cheese Company, Lake Erie Creamery, Mackenzie Creamery, Morningside Farm, New Creation Farm, Ohio City Farms, Ohio Honey, Ohio Proud, Ohio Wagyu, Premier Produce, Rainbow Farm, Red Run Bison Farm, Refugee Response, Tiger Mushroom Farms, Vigeo Farms

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LUNCH

FIRST COURSE

PRIME BEEF TARTARE* fennel, parmesan, triticale cracker	18
RABBIT & DUCK PIEROGI onion, jus, citrus cream, quinoa	15
DEVILED EGGS house bacon, maple	9
CHARCUTERIE BOARD house-made & artisanal, daily selection	14/22
CHEESE PLATE daily selection of three cheeses, marcona almonds, ohio honey, triticale cracker	18
BUTTERNUT SQUASH SOUP hazelnut, pumpkin bread, frangelico, spiced cream	12
FRENCH ONION SOUP braised beef, gruyere, crouton	12

SALADS

LOCAL GREENS shaved vegetables, quinoa, honey vinaigrette	12
CAESAR* white anchovies, parmesan, garlic	12
BEET & SQUASH arugula, citrus, chevre, pistachio, beet meringue	14
FARMER CHOP chicken, salami, kale, romaine, blue cheese, sunflower seeds, roasted garlic dressing	16

ADDITIONS

GRILLED FLAT IRON*	15
GRILLED CHICKEN BREAST , herb marinade	9
GRILLED SHRIMP , espelette	12
SALMON*	15
FORAGED MUSHROOM , thyme garlic	7

SIDES

FARM FRIES , russet burbank	8
POTATO GALETTE , lemon, thyme	8
POPCORN GRITS* , poached egg, espelette	10
ROASTED FORAGED MUSHROOMS , shallot	12
BRUSSELS SPROUTS , apple gastrique, walnut	13
CASSOULET , duck sausage, chicken confit, pork belly	12
ROASTED CAULIFLOWER , hazelnut vinaigrette, apple, raisin	13

SANDWICHES

includes choice of farm fries, house made chips, fruit, or local greens salad

THE FARM BURGER* white cheddar, aioli, tomato jam, house-made english muffin <i>add avocado</i> <i>add bacon</i>	16 2 3
GRILLED CHICKEN bacon, gruyère, apricot jam, chili aioli, onion, poppyseed brioche <i>add avocado</i>	15 2
TURKEY PANINI bacon, avocado, jack cheese, roasted poblano, aioli, focaccia	16
OHIO PROUD BEEF SIRLOIN melted white cheddar, mustard onion jam, ciabatta	15
ROASTED PORK chili mole, cabbage slaw, hominy, onion, cilantro, cheddar, brioche	15
BISON BACON MEATBALLS rabe pesto, provolone, giardiniera, ciabatta	16

STEAK*

6 oz	pasture one new york strip, great plains, grass-fed	32
6 oz	7x new york strip, wagyu, colorado	36
6 oz	ohio proud tenderloin, ohio, grain-finished	34
12 oz	creekstone flat iron, 12oz, kansas, corn-fed	30

LUNCH SPECIALTIES

KING SALMON* beet citronette, cucumber, pickled onion, artichoke, charred scallion	29
BEEF TENDERLOIN CHILI MAC* torchio pasta, broccoli rabe, breadcrumbs	19
SHRIMP AND GRITS* popcorn grits, soft poached egg, spiced shrimp, pulled pork, rye croutons	18
CROQUE MADAME* ham, arugula, gruyere, mustard, bechamel, poached egg	17
BUTTERNUT SQUASH RISOTTO shiitake mushroom, onion, sage vinaigrette	17

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DINNER



URBAN FARMER® CLEVELAND'S STEAKHOUSE

NEW YORK STEAK TASTING*

\$66

6 oz each: pasture one grass-fed, creekstone prime corn-fed, and new creation twenty-one day dry aged
Add 6 oz 7X ranch wagyu \$35

STEAK*

NEW YORK		
14 oz	pasture one, great plains, grass-fed	49
14 oz	creekstone, kansas, prime, corn-fed	55
12 oz	7x, wagyu beef, colorado	76
18 oz	new creation, ohio, grain-finished, bone-in twenty-one day dry aged	53
	forty-two day dry aged	59
TENDERLOIN		
8 oz	piedmontese, nebraska, grain-finished	49
8 oz	pasture one, great plains, grass-fed	48
RIBEYE		
24 oz	ohio proud, ohio, grain-finished, bone-in	57
14 oz	pasture one, great plains, grass-fed	49
16 oz	7x, wagyu beef, colorado	74
BUTCHER CUTS		
12 oz	flatiron, creekstone, kansas, prime, corn-fed	33
24 oz	porterhouse, creekstone, kansas, prime, corn-fed	59
daily cuts from our favorite ranchers		MP
ADDITIONS		
ohio wagyu tallow & blue cheese butter		6
candied bacon, bacon jam, tasso spice		9
bone marrow, maple-mustard, thyme		10

FIRST COURSE

chilled

1/2 SHELL OYSTERS*

lemon, mignonette

pacific coast 4 ea
atlantic coast 4 ea

PRIME BEEF TARTARE*

fennel, parmesan, triticale cracker

18

WHITE PRAWNS

avocado horseradish cream, bloody mary cocktail, pickled onion, fennel

15

hot

BUTTERNUT SQUASH SOUP

hazelnut, pumpkin bread, frangelico, spiced cream

12

FRENCH ONION SOUP

braised beef, gruyere, crouton

12

RABBIT & DUCK PIEROGI

onion, jus, citrus cream, quinoa

15

OCTOPUS

tonnato, 'nduja oil, fennel, potato, lemon vinaigrette

16

CRISPY PORK BELLY

apple tartine, 5 spice jus

16

SWEETBREADS

parsnip puree, shiitake bacon jus, sage

17

SALADS

LOCAL GREENS

shaved vegetables, quinoa, honey vinaigrette

12

CAESAR*

white anchovies, parmesan, garlic

12

BEET & SQUASH

arugula, citrus, chevre, pistachio, beet meringue

14

CHEESE

local and old world selections, seasonal accompaniments, Ohio Honey, house-made triticale cracker

6 per selection

CHARCUTERIE

house-made and artisanal selections, pickled vegetables, preserves, mustard

14/22

MEAT

PORK CHOP*

apples, bacon lardon, green bean puree, champagne vinaigrette

34

DUCK*

grilled breast, rilette, foie gras brulee, black currant

33

OHIO HALF CHICKEN

butternut squash, freekah, mustard greens

30

FISH

STRIPED BASS*

mushroom crust, napa cabbage, shiitake, soy bouillon

32

KING SALMON*

beet citronette, cucumber, pickled onion, artichoke, charred scallion

34

GEORGES BANK SCALLOP

butternut squash risotto, sage & pumpkin seed pesto

36

SIDES

FARM FRIES, russet burbank

8

POTATO PURÉE

9

TWICE-BAKED FINGERLING POTATO TART, aged cheddar, bacon

12

BAKED MAC N' CHEESE, cured tomato, brioche crumbs

11

POPCORN GRITS*, poached egg, espelette

10

ROASTED CAULIFLOWER, hazelnut vinaigrette, apple, raisin

13

CREAMED SPINACH GRATIN

11

ROASTED FORAGED MUSHROOMS, shallot

12

BRUSSELS SPROUTS, apple gastrique, walnut

13

ROASTED SQUASH, chili, cardamom, cumin, pumpkin seed

13

CASSOULET, duck sausage, chicken confit, pork belly

12

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ANTHONY BERNAL chef de cuisine

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LOUNGE MENU

SHAREABLE

SWEET AND SPICY ROASTED NUTS	6
HOUSE-MADE PEPPERED JERKY	8
1/2 SHELL OYSTERS* , pacific coast or atlantic coast	4 ea
CHARCUTERIE BOARD , house-made & artisanal, daily selection	14/22
CHEESE PLATE , daily selection, marcona almonds, ohio honey, triticale cracker	18
SMOKED CHICKEN WINGS , house wing sauce, ranch	11
FARM FRIES , russet burbank	8

SALAD

CAESAR SALAD* , white anchovies, parmesan, garlic	12
<i>add grilled chicken breast, herb marinade</i>	9
<i>add grilled flat iron</i>	15
LOCAL GREENS , shaved vegetables, quinoa, honey vinaigrette	12
<i>add grilled chicken breast, herb marinade</i>	9
<i>add grilled flat iron</i>	15

SANDWICHES

includes choice of farm fries, house made chips, fruit, or local greens salad

THE FARM BURGER*	16
white cheddar, aioli, tomato jam, house-made english muffin	
<i>add avocado</i>	2
<i>add bacon</i>	3
GRILLED CHICKEN	15
bacon, gruyère, apricot jam, chili aioli, onion, poppyseed brioche	
<i>add avocado</i>	2
TURKEY PANINI	16
bacon, avocado, jack cheese, roasted poblano, aioli, focaccia	
BISON BACON MEATBALL	16
rabe pesto, provolone, giardiniera, ciabatta	

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DESSERT

GRAND MARNIER SOUFFLÉ crème anglaise <i>(our freshly baked soufflé will be ready for you in about 25 minutes)</i>	12	OATMEAL CREAM PIE marshmallow cream, apple chutney	10
BUTTERSCOTCH SUNDAE warm brown butter blondie, toffee chip ice cream	11	COOKIE BUTTER CHEESECAKE caramelized white chocolate, macadamia nut	11
PUMPKIN HAND PIE yogurt mousse, orange, cranberry compote	10	CHEF'S SELECTION OF ICE CREAMS & SORBETS	6
EIGHT LAYER CHOCOLATE TORTE chocolate dacquoise, mint mousse, fudge	11	DAILY SELECTION OF THREE CHEESES daily selection of three cheeses, marcona almonds, ohio honey, triticale cracker	18

DESSERT LIBATIONS

full cordial and digestif selections available upon request

CAFÉ CLEVELAND <i>(flamed table-side)</i> watershed 'high-proof' vodka & walnut nocino, cointreau, kahlua, la colombe coffee	12	NV Sandeman 'Character' Amontillado Sherry, SP	7
2015 Ferrante, Frozen Vidal Blanc, Grand River Valley, OH	11	20 Yr Taylor Fladgate Tawny Port, PT	20
2014 M Cellars, Vin Doux, Grand River Valley, OH	12	30 Yr Taylor Fladgate Tawny Port, PT	30
		40 Yr Taylor Fladgate Tawny Port, PT	40
		2003 Quinta Do Noval Colheita Port, PT	23

KARA SWORTCHEK, pastry chef

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SIGNATURE COCKTAILS

FARMER #5	11
grey goose l'orange vodka, cranberry-orange elixir, lime, up	
SUMMER ROMANCE	12
cruzan aged rum, st. germain, giffard pamplemousse, lime, mint, rocks	
DRINK THE BLUES AWAY	12
olmeca altos blanco tequila, lustau san emilio px sherry, lemon, thyme simple, blueberries, rocks	
UP-BEET	10
deep eddy vodka, housemade beet pickle juice, velvet falernum, lemon, sage, up	
SIDEWAYS	11
bombay london dry gin, cleveland jam co. merlot grape jam, lime, up	
WAKE-UP CALL	14
remy martin vsop cognac, branca menta, rising star cold brew coffee, don ciccio & figli espresso, rocks	

TEQUILA / MEZCAL / RUM

SILVER		MEZCAL	
El Tesoro Platinum	11	Del Maguey Vida	10
Herradura	12		
Olmeca Altos	8	RUM	
Patron	13	10 Cane	8
Patron 'Roca'	18	Bacardi Superior	7
		Bacardi 8	9
REPOSADO		Captain Morgan	8
Cazadores	8	Flor de Cana 4yr	8
El Tesoro	12	Goslings Black	8
Herradura	12	Leblon Cachaca	10
Maestro Dobel 'Diamante'	13	Mount Gay Eclipse	8
Patron	14	Myer's Dark	8
Patron 'Roca'	21	Pyrat XO	8
		Sailor Jerry	8
ANEJO		Zaya	9
Centenario	15		
Don Julio 1942	35		
Herradura	13		
Milagro	10		
Patron	15		
Patron 'Gran Piedra'	60		

VODKA / GIN

VODKA		GIN	
Absolut	8	Beefeater	8
Absolut Citron	8	Bluecoat	8
Absolut Elyx	12	Bols Genever	9
American Harvest	8	Bombay	8
Belvedere	9	Bombay Sapphire	8
Chopin	9	Boodles	10
Ciroc	10	Botanist	11
Deep Eddy	9	Fords	9
Grey Goose	10	Hendrick's	10
Grey Goose L'Orange	10	Plymouth	10
Hangar One	9	Tanqueray	8
Hangar One Mandarin	9	Watershed Bourbon Barrel-aged	11
Ketel One	9	Watershed Four Peel	9
OYO	9		
OYO Stonefruit	9		
Stolichnaya	8		
Tito's	9		

SIGNATURE COCKTAILS

URBAN LADY 12
del maguey vida mezcal, aperol, velvet falernum, lime juice, cardamom bitters, serrano pepper, up

SMOKIN BARRELS 12
woodford reserve bourbon, watershed bourbon barrel-aged gin, apple cider, smoked maple syrup, large rock

BASIL BRAMBLE 12
hendricks gin, creme de cassis, lemon, basil, crushed ice

FARMERS SANGRIA 12
cabernet sauvignon, OYO stonefruit vodka, giffard cremè de pêche, soda, rocks

'NO PROOF' LIBATIONS

RASPBERRY BERET 5
raspberry, lemon, goslings ginger beer, candied ginger, rocks

CUCUMBER CRUSHER 5
cucumber, lemon, soda, rocks

BARREL-AGED COCKTAILS

60-DAY MANHATTAN	15
bulleit bourbon, noilly prat sweet vermouth, angostura bitters, large rock	
60-DAY VIEUX CARRÉ	16
hennessy vs cognac, bulleit rye, noilly prat sweet vermouth, angostura and peychauds bitters, benedictine, large rock	
60-DAY NEGRONI	16
watershed four peel gin, campari, noilly prat sweet vermouth, large rock	
60-DAY BOULEVARDIER	16
bulleit rye, campari, noilly prat sweet vermouth, large rock	

APERITIF / DIGESTIF

AMARI		LIQUEUR CONT'D	
Amaro Nonio	12	Drambuie	12
Aperol	9	Frangelico	13
Campari	10	Galliano	10
Cardamaro	8	Godiva	9
Cynar	10	Grand Marnier	14
Fernet Branca	10	Kahlua	8
Watershed Nocino	17	Pama	8
		Patron XO Cafe	9
		Pimm's Cup	8
VERMOUTH		Sambuca Romana	9
Carpano Antica	15	Southern Comfort	8
Cocchi Americano	8	Solerno	12
Cocchi Torino	8	St. Germain	11
Lillet Blanc	9	Tuaca	10
LIQUEUR			
B&B	12		
Baileys	8		
Benedictine	12		
Chambord	11		
Chartreuse Green	13		
Chartreuse Yellow	13		
Cointreau	10		
Disaronno	9		
Domaine de Canton	12		

CANADIAN / IRISH / JAPANESE / FRENCH

CANADIAN		COGNAC	
Crown Royal	10	Courvoisier VS	10
Pendleton	9	Hennessy VS	13
		Hennessy VSOP	19
		Korbel VS	10
		Martell VS	10
		Remy Martin 1738	20
		Remy Martin Louis XIII	300
		Remy Martin VSOP	15
IRISH		ARMAGNAC	
Bushmills	8	Castarède	20
Green Spot	17		
Jameson	10		
Powers	9		
Redbreast 15 yr	30		
Tullamore Dew	9		
JAPANESE			
Hakushu 12yr	30		
Hibiki 12yr	50		
Nikka Coffey Grain	18		
Nikka Taketsuru Pure Malt	25		

BEER & A SHOT

WHEAT & RYE	10
Masthead Wit & Old Overholt Rye	
FARMERS ONLY	14
Great Lakes Brewing Dortmund Gold & U.F. Single Barrel Knob Creek Bourbon	
BEANS & BURNERS	17
Masthead Coffee Stout & Laphroig 10yr Islay Scotch	
EAST MEETS WEST	22
Lagunitas Lil Sumpin Sumpin Ale & Hakushu 12yr Japanese Whisky	

URBAN FARMER SIGNATURE WHISKEY

WE PARTNERED WITH SOME OF OUR FAVORITE DISTILLERIES TO
BRING YOU UNIQUE OFFERINGS AVAILABLE ONLY AT

URBAN FARMER CLEVELAND

U.F. KNOB CREEK SINGLE BARREL BOURBON	14
CLEVELAND UNDERGROUND URBAN FARMER BLEND	15
U.F. CLEVELAND 1792 SINGLE BARREL FULL PROOF BOURBON	17
TASTING FLIGHT OF ALL 3	27

BEER

BOTTLED

Bud Light, MO	5
Coors Light, Golden, CO	5
Heineken, Netherlands	6
Corona, Mexico	6
Sam Adams, Boston Lager, Boston, MA	6
Blue Moon, Denver, CO	6
Goose Island, Belgian Style Saison, Chicago, IL	9
New Belgium, Fat Tire Amber Ale, Fort Collins, CO	6
North High, Pale Ale, Columbus, OH	6
Platform, Small Batch IPA, Cleveland, OH (<i>rotating selection</i>)	7
Great Lakes, Edmund Fitzgerald Porter, Cleveland, OH	6
Angry Orchard, Crisp Apple Cider, OH	5
Rhinegeist, Semi-Dry Apple Cider, Cincinnati OH	6
St. Pauli Girl, N/A Pilsner, Bremen, Germany	5

SCOTCH

SPEYSIDE

Balvenie Doublewood 12yr	16
Balvenie Caribbean Cask 14yr	19
Cardhu 12yr	13
Glenfiddich 12yr	12
Glenlivet 12yr	12
Glenlivet 15yr	15
Glenlivet Nadurra 16yr	25

ISLAY

Ardbeg 10yr	15
Bruichladdich Islay Barley '09	17
Bruichladdich Port Charlotte	17
Laphroaig 10yr	15
Lagavulin 16yr	21

LOWLANDS

Auchentoshan Three Wood	19
Glenkinchie 12yr	17

HIGHLANDS

Aberfeldy 12yr	16
Dalmore 15yr	22
Dalwhinnie 15yr	18
Glenmorangie 10yr	13
Glenmorangie Quinta Ruban	18
Highland Park 12yr	15
Macallan 12yr	17
Macallan 18yr	64
Macallan 25yr	190
Oban 14yr	23
Talisker 10yr	18

BLENDED

Chivas	11
Johnnie Walker Red	9
Johnnie Walker Black	12
Johnnie Walker Blue	70

AMERICAN WHISKEY

BOURBON

Angel's Envy	15
Baker's	15
Basil Hayden	14
Blanton's	18
Booker's	20
Buffalo Trace	11
Bulleit	10
Bulleit 10yr	14
Eagle Rare	12
Elijah Craig	11
Four Roses Single Barrel	14
George T. Stagg	70
High West American Prairie	14
Jefferson's Reserve	14
Knob Creek Small Batch	12
Knob Creek Single Barrel	14
Maker's Mark	10
Michter's	14
Old Forester	10
Russell's Reserve Sgl. Barrel	18
Woodford Reserve	13
William Larue Weller	70

RYE

Bulleit 95	10
High West Double Rye	14
High West Son of Bourye	16
Hudson Manhattan	20
Knob Creek	13
Old Overholt	9
Redemption Rye	10
Rittenhouse	11
Templeton	13
Thomas H. Handy Sazerac	70

AMERICAN

Calumet	17
High West Campfire	19
Prichard's	14

BEER

DRAFT

Miller Brewing, Miller Lite, Milwaukee, WI	5
Stella Artois, Baldwinsville, NY	5
Masthead Brewing, Wit, Cleveland, OH	6
Great Lakes Brewing, Dortmunder Gold, Cleveland, OH	6
Jackie O's Brewery, Firefly Amber Ale, Athens, OH	6
Lagunitas, Lil Sumpin' Sumpin' Ale, Petaluma, CA	6
Platform Brewery, 'The Project' Pale, Cleveland, OH	6
Market Garden Brewery, Hellamango IPA, Cleveland, OH	6
Great Lakes Brewing, Steady Rollin Session IPA, Cleveland, OH	6
Columbus Brewing, IPA, Columbus, OH	6
Masthead Brewing, Coffee Stout, Cleveland, OH	6
Rhinegeist Brewing, Bubbles Rosé Cider, Cincinnati, OH	6

WINES BY THE GLASS

SPARKLING

NV Avisi, Prosecco, Veneto, IT	9
NV Gruet, Brut Rosé, NM	16
NV Veuve Clicquot Ponsardin, Brut, Champagne, FR	20

WHITE

2014 Wairau River, Sauvignon Blanc, Marlborough, New Zealand	10
2015 San Angelo, Pinot Grigio, Trentino-Alto Adige, Italy	10
2014 Eroica, Riesling, Columbia Valley, WA	14
2013 M Cellars, 'Cuvee II', Grand River Valley, Ohio (PG, RS, GV)	9
2015 Pieropan, Soave Classico, Veneto, IT (<i>Garganega</i>)	12
2014 Byron, 'Nielson' Chardonnay, CA	10
2015 Servin, 'Le Pargues' Chablis, Burgundy, FR	18

ROSÉ

2015 Le Charmel, Cotes De Provence, FR	9
2016 JK Carrierre, White Pinot Noir, Willamette Valley, Oregon	16

DESSERT

2009 Château Nairac, Sauternes, Bordeaux, FR	22
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WINES BY THE GLASS

RED

2015 Stoller Estate, Pinot Noir, Dundee Hills, OR	14
2013 Cune, Crianza, Rioja, SP	11
2013 Zuccardi, 'Q' Malbec, Mendoza, AR	12
2013 Tenuta di Arceno, Chianti Classico Riserva, Tuscany, IT	14
2014 Seghesio, Zinfandel, Sonoma County, CA	14
2013 Ferrante, Cabernet Franc, Grand River Valley, OH	10
2013 'Urban Farmer' by Angela Estate, Pinot Noir, Yamhill-Carlton, OR	20
2010 Pey La Tour, Bordeaux Superieur, France (<i>MR, CS, PV</i>)	14
2012 Mt. Veeder, Cabernet Sauvignon, Napa Valley, CA	22

FORTIFIED

NV Sandeman 'Character' Amontillado Sherry, SP	7
20yr Taylor Fladgate, Tawny Port, PT	20
30yr Taylor Fladgate, Tawny Port, PT	30
40yr Taylor Fladgate, Tawny Port, PT	40
2003 Quinta do Noval, Colheita Port, PT	23