



Reservations



330-408-7131

TUES - SAT | 4PM-10PM



APPETIZERS

Truffle Tots \$ 9.50

Tater tots, sprinkled with parmesan cheese and truffle oil. Garlic aioli for dipping

7 oz Bavarian Pretzel \$ 9

Baked to perfection, served with beer cheese. Add honey mustard .50

Fried Pickle Chips \$ 8

Served with choice of Ranch, Cusabi, Sweet chili

Sauteed Pierogies \$ 9

Sauteed onions, bacon and butter, topped with sour cream and green onions

Wings - Bone in (6) or Boneless (8) \$ 11

Tossed in : BBQ, buffalo, Garlic Parm, Honey mustard, Sweet Chili
Add Ranch, Blue cheese, or Celery .75

Tomato Burrata \$ 10

Marinated heirloom tomatoes covering the Burrata, drizzled with balsamic glaze and fresh basil. Served with crostini.
Xtra crostinis \$1.50

Fiesty Feta Dip \$ 9.50

Creamy feta dip served with crostinis

SALADS

Add protein: CHICKEN - grilled | cajan | breaded \$5.00
FISH - Salmon | Seared Ahi tuna \$ 12.00

++ Cobb \$ 13

Cucumbers, tomatoes, red onions, bacon, hard boiled egg, Monterey Jack Cheddar on a bed of romaine

++ Beet \$ 14

Red and golden beets on top of spinach. Topped with housemade candied pecans, orange mandarins and goat cheese. Comes with blood orange shallot vinaigrette

++ Solstice \$ 15

House made candied pecans, bacon, craisins, granny smith apples and goat cheese on a bed of mixed greens. Served with balsamic dressing

++ Caesar \$ 12

Crispy romaine, parmesan cheese, house made croutons tossed in creamy Caesar dressing. Garnished with tomatoes and red onions

++ Seared Ahi Tuna * \$ 17

Mixed greens, shredded carrots , purple cabbage, diced tomatoes, diced cucumbers. Served with Cusabi ranch

DRESSING: Blood orange shallot vinaigrette | Cusabi | Balsamic | Buttermilk Ranch | Honey Mustard | Blue Cheese | Caesar

FLATBREADS

++ Sub Cauliflower Crust \$3.00 GLUTEN FREE

Margherita \$ 12.50

Marinated heirloom tomatoes, pizza cheese, balsamic glaze, fresh basil

Brie Crunch \$ 14.50

Brie cheese, granny smith apples, bacon, house made candied pecans, drizzled with honey

BBQ Chicken \$ 12

BBQ sauce, grilled chicken, red onions and pizza cheese

Buffalo Chicken \$ 12.50

Buffalo sauce, grilled chicken, bacon, red onions and pizza cheese

Wild Mushroom Romano \$ 15

Sauteed wild mushrooms, parmesan cheese, truffle oil and Di Pecorino Romano Creme

WEEKLY SPECIALS

Tuesday

Wing Night \$9 Choice of Wing and sauce. includes domestic beer or fountain drink. Add fries \$1.50 Add dipping sauce or celery .75

Wednesday

\$1 off Flatbreads. Old fashioned with Havyn

Thursday

Burger Night \$10 Heather burger no cheese valid only. includes domestic beer or fountain drink

Friday

Fish Fridays! \$2 off fish sandwiches & fish n chips

HANDHELDS

Served with fresh cut French Fries | Gluten Free Bun \$1.50
Add Extra Cheese \$2.00 | Add Bacon \$2.50

++ Chicken Sandwich \$ 13

Grilled or fried chicken sandwich on a brioche bun, choice of cheese and sauce. Comes with romaine, tomatoes, red onions, and dill pickles

Chicken Wrap \$ 13

Choice of grilled or crispy chicken. Choice of sauce. Comes with romaine, tomatoes, red onions, Monterey Jack Cheddar cheese in a spinach wrap

++ Brisket Sandwich \$ 14

Juicy BBQ brisket, with creamy power blend slaw on a toasted brioche bun

Fish Sandwich \$ 14

Two fried pieces of breaded cod served on a toasted brioche bun with romaine and tomatoes. Lemon and tartar on the side

++ Sully Burger * \$ 15.50

8 oz CAB burger grilled to temp, grilled onions, house made bourbon bacon jam, chipotle mayo, romaine and tomatoes on brioche bun

++ Heather Burger * \$ 14

Plain and Simple. With or without cheese, romaine, tomatoes, red onions, and dill pickles on a toasted brioche bun

ENTREES

++ Tuscan Salmon * \$ 23

Pan seared 6 oz salmon, garlic, roasted tomatoes and spinach in a creamy parmesan sauce. Choice of two sides

Lemon Butter Chicken \$ 18

Pan seared, lightly floured seasoned chicken breast, simmered in lemon and butter sauce. Served with two sides

++ BBQ Brisket Penne Mac n Cheese \$ 16

Penne pasta tossed with queso and BBQ brisket, smoked Cheddar cheese and green onions. Sub tortellini \$2

++ Chicken Tender Dinner \$ 13

Four breaded and fried chicken tenders. served with fresh cut fries and choice of sauce

Fish N Chips \$ 16

Three breaded and fried pieces of cod. Served with fresh cut fries, tartar sauce and lemon wedge

++ Tortelloni Diablo SPICY \$ 15

Giardiniera and banana peppers sauteed with marinara. Garnished with Di Pecorino Romano Creme

++ Blackened Chicken Alfredo \$ 16

Housemade Alfredo sauce, grilled blackened chicken. Garnished with diced tomatoes and green onions. Sub tortellini \$2

SIDES

Caesar Salad \$ 6

House Salad \$ 7

Fresh cut French Fries or Tater tots \$ 3

Add cheese and bacon \$ 2

Mashed Potatoes \$ 3

Veggie of the day \$ 4

Penne or tortellini alfredo \$6/7

Ask your bartender about our
Soup of the day & Seasonal Desserts

++Gluten Friendly options available. Ask your bartender!

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Peanuts, Wheat, Soy and Sesame. Please notify an employee for more information about these ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Reservations



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TUES - SAT | 4PM-10PM



BARREL ROOM SELECT WINES

Tues - Wed 4-6pm Glass \$5 Bottle \$18
Thurs - sat Glass \$6 Bottle \$20

Pinot Grigio

Luminous pear and apple notes animated with aromas of lime and lemon

Chardonnay

Layers of baked apple and pineapple with whispers of vanilla and caramel

Sauvignon Blanc

Lively, grapefruit and apricot notes of pineapple & lime

Rose'

Refreshingly dry with ripe cherry and strawberry

Merlot

Enticing plum and dark cherry woven with touches of vanilla and spice

Cabernet Sauvignon

Dark fruit flavors of rich blackberry meld with hints of mocha, vanilla and oak

Pinot Noir

Bright red cherry with delicate floral notes and a touch of molasses. Velvety smooth

WHITES

Moscato - Ruby Donna

Italy
Crisp & sweet with flavors of peaches and pears
Glass: \$8.50 / Bottle: \$29

Riesling - Peter Mertes "Platinum"

Germany
Crisp, clean. Floral and fruit aromas suggest sweet melon and honey
Glass: \$7 / Bottle: \$25

Sauvignon Blanc - Clos DU Bois

California
Juicy notes of melon, grapefruit, and white peach. Aromas of lemongrass, pineapple and key lime zest
Glass: \$8.50 / Bottle: \$32

REDS

Pink Moscato - Innocent Bystander

Australia
Highly aromatic rose' with notes of blackcurrant, Turkish delight, mandarin peel, strawberry and honeycomb
Glass: \$8.50 / Bottle: \$32

Sweet Red Dornfelder - Peter Mertes

Germany
Soft red berry fruit. Integrated soft tannins. Sweet Red
Glass: \$6 / Bottle: \$21

Malbec - Santa Julia

Argentina
Aromas of fruits like cherries, plums and blackberries with notes of vanilla, chocolate and tobacco. Medium bodied with soft tannins
Glass: \$7.50 / Bottle: \$28

Cabernet Sauvignon - Drumheller

Columbia Valley
Flavors of cola and red cherries with a delicate texture leading to an intense yet silky finish
Glass: \$9 / Bottle: \$33

Red Blend - Quadrum

Spain
A unique blend of Tempranillo and Garnacha, which express delicious, juicy and fresh notes of red raspberries and strawberries
Glass: \$6

MEADS

McAlpine Meadery LLC

Rotating selections of Honey-Wine

BEER LIST

Check out our seasonally rotating taplist, featuring local brews, and more.

SCAN ME



EVERY THURSDAY

RETAIL WINE NIGHT: 25% OFF ALL BOTTLE PURCHASES

Step into the Upstairs Speakeasy



When the GREEN LIGHT is on, we're open—most Thursdays, Fridays, and Saturdays from 5 PM!
Handcrafted cocktails & artisanal small bites.