



Reservations



330-408-7131

Room  
on Canal

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.



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## 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 flavorsof 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.



## 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.