



## HAPPY HOUR

TUESDAY , THURSDAY + FRIDAY

5PM - 7PM

WEDNESDAY

5PM - 9PM

### wine \$6

#### sparkling

Canella Prosecco DOCG, Italy 2015

#### rosé

M Cellars Dry Rose, Grand River Valley 2016

#### white

Adagio Pinot Grigio, Veneto, Italy 2016

Blanco Nieva Verdejo, Rueda, Spain 2016<sup>O, N</sup>

#### red

Bodega Sommos "Xiloca" Garnacha, Catalunya 2016

Fitz Roy Carmenere, Chile 2016

### beer

#### draught beer \$4

Platform Orange Blossom Gose 4.0%

Founder's Solid Gold Pilsner 4.6%

Schofferhofer Grapefruit Hefeweizen 2.6%

Platform High Brow Barista 6%

Thirsty Dog Hoppus Maximus 6.9%

Ithaca Flower Power IPA 7.2%

#### bottles + cans \$3

miller high life

## WEEKLY SPECIALS

TUESDAY — SERVICE INDUSTRY NIGHT 20% OFF

WEDNESDAY — EXTENDED HAPPY HOUR

THURSDAY — 1/2 OFF ALL WINE BOTTLES + CHEESE BOARDS

## BAR MENU

House Pickle Board 5

Tomme "Canolis" 6

sherry reduction, seasonal fruit, basil

Fried Lake Erie Creamery 7

Cheese Curds

fermented chili buttermilk dipping sauce

Local Greens Salad 8

crispy onions, bacon lardons, goat cheese,

champagne vinaigrette

Spice Acres Mushroom Toast 7

miso maple aioli, crispy onions, micro herbs

Smoked Tea Hills Chicken Wings 9

house made ramp ranch

Pork Belly Lettuce Wraps 6

house kimchi, nuoc cham, crushed peanuts,

shredded carrot

Mushroom Flatbread 10

caramelized onion, local gouda, garlic jam

Ohio Beef Burger 12

great lakes cheddar, pickled onion, butter lettuce,

house english muffin, coriander fries

add fried egg +2