



45 rpm

DRINKS

STEREO

## Draft Beer

**Seventh Son Scientist IPA** 7% ABV **6.5****CBC Bodhi Imperial IPA** 8.3% ABV **7****AOH - Rotating** **8****Rhinegeist Cheetah Lager** 4.8% ABV **6****Wolf's Ridge Clear Sky Daybreak Cream Ale** 5% ABV **6****Land Grant Pool Party Pilsner** 5.4% ABV **6.5****2 Tones Uncle Joe's Irish Red** 6% ABV **6****Guinness** 4.2% ABV **6****Rambling House Ginger Beer** N/A **3**

## Bottles

### IPA/PALE ALE

**Seventh Son Miracle Hazy Light IPA** 4.5% ABV **7****Seventh Son Assistant Manager American Pale Ale** 4.5% ABV **5****Brew Dog Elvis Juice IPA** 6.5% ABV **6** (16 oz.)**Wolfs Ridge Pack IPA** 6.8% ABV **6****Rhinegeist Knowledge Imperial IPA** 8.5% ABV **8.25**

### LAGER/PILSNER

**Hilltop Lager** 4.2% ABV **5.5****CBC Summer Teeth** 5% ABV **5****Parsons North Dry Hopped Pilsner** 5.5% ABV **8** (16 oz.)

### SPECIALTY

**Jackie O's Razz Wheat** 5.5% ABV **6****Land Grant Spring Quarter Belgian Blond Ale** 6.4% ABV **6****Rhinegeist Whiffle Belgian Witbier** 5% ABV **5****Forbidden Root Strawberry Basil Hefeweizen** 5% ABV **7****Rambling House CBD Ginger Beer** **7.5**

### STOUT/PORTER

**Great Lakes Edmund Fitzgerald Porter** 6% ABV **5.5****Wolf's Ridge Dire Wolf Stout** 10.8% ABV **9****Seventh Son Brown Ale** 5.25% ABV **6**

### GLUTEN FREE

**Seventh Son Kitty Paw Hard Seltzer** choice of flavors: Tangerine Pineapple or Raspberry 4.2% ABV **6**

### DOMESTIC

**Bud Light** **4****Budweiser** **4****Miller Lite** **4**

### IMPORT

**Duvel** 8.5% ABV **9****Modelo Especial** 8.5% ABV **5****Stella Artois** 4.4% ABV **5**

### NON-ALCOHOLIC

**Bitburger Drive** **5****Buckler** **5**

## Cocktails

**ROTATING BOTTLED COCKTAIL** Always changing - ask our staff!**MR. JONES** Bourbon, cream sherry, Cynar, huckleberry, ginger, rosemary, pineapple, citrus **12****BACKYARD BBQ BREAKUP** Rye, watermelon, gentian aperitif, citrus, habanero, mezcal **10****POLYNESIAN RED LIGHT** Genever, toasted coconut, orgeat, Angostura Bitters **11****MAMA NEEDS A MARGARITA** Blanco Tequila, Orange Liqueur, Lime, Agave Nectar, Salted Rim **9.5****RED SANGRIA** Montepulciano, OYO Stonefruit Vodka, Regans Orange Bitters, House-made Seasonal Syrup, Soda **9.5****PORT ROSE** Reposado tequila, ruby port, pear, citrus, rosemary, chamomile **11****TREMÉ** Rye, cognac, Jamaican rum, St. Germain, Velvet Falernum, aromatized wine, Angostura and Peychaud's Bitters **11****TWO SIDES OF KENNY** Watershed Vodka, custom tonic syrup, carbonated in house **9** (on draft!)

## Wine

### REDS (Listed in order from light to full)

**Pinot Noir, Macedon** (Tikvesh, Macedonia) **9/34**  
*Familiar style from an unfamiliar region.***Beaujolais, Joseph Drouhin** (Burgundy France) **11/42***Do a little dance, make a little love, get down tonight!***Zweigelt, Herman Moser** (Kremstal, Austria) **12/46**  
*Why does beer always get the backyard spotlight? Light enough for summer, bold enough for BBQ.***Tempranillo, Arena de Gota** (Jumilla, Spain) **7/26**  
*Like your coffee mug that says #1 DAD! This is Spain's #1 grape, no mug required.***Montepulciano, Farnese** (Abruzzo, Italy) **8/30**  
*A long-standing staple, and our go to pizza wine.***Malbec, Aruma** (Mendoza, Argentina) **10/38**  
*Rich as the land, lush as the culture.***Super Tuscan, Bruni Poggio D'elsa** (Tuscany, Italy) **9/34***Look, it's not called an Adequate Tuscan, or a Pretty Good Tuscan, this bold smooth blend is actually super.*

### WHITES (Listed in order from light to full)

**Vinho Verde, Casal Garcia** (Vinho Verde, Portugal) **6/22**  
*Grownups can jump through sprinklers too.***Sauvignon Blanc, La Petite Perriere** (France) **7/28**  
*Sauv Blanc fills that dry and crisp category so well, we'd typically suggest pairing it with more wine.***Chardonnay, Long Meadow Ranch 'Farmstead'** (Napa, California) **11/42***Oak whispers in your ear. "How poetic," you think with blushed cheeks.***Vermentino, Santadi Villa Solais** (Sardinia, Italy) **9/36***On a cloud of grapes it drifts in the night, any place it goes is right.***Riesling, Richter Zeppelin** (Mosel, Germany) **9/36**  
*This Riesling gives the finger to the statement "you should smile more."***White Blend, Tarima Mediterraneo** (Alicante, Spain) **9/36***Putting the oral in floral, this blend is expressive and balanced in the mouth.*

### SPARKLING/ROSÉ

**Rosé Herdade Do Rocim Mariana** (Alentejo, Portugal) **9/34***Elegant, understated and shy when you first meet, then you end up buying a house together. Boom!***Prosecco, Jeio** (Veneto, Italy) **9/36**  
*It's sparkling, it's crisp, drink it.***Lambrusco, Nettare di Bacco** (Emilia-Romagna, Italy) **8/30**  
*It's sparkling, it's red, oh boy!***HAPPY HOUR**

Tuesday - Friday 4 - 6 pm

Draft Beer \$2 Off • Glasses of Wine \$2 Off • Cocktails \$2 Off • Appetizers \$2 Off



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APPETIZERS

STEREO

**Charcuterie & Cheese**— Daily selection of cured meats, artisanal cheese, marcona almond, golden beet jam, crostinis, Covey Rise wildflower honey, appropriate garnishes 19

**Arancini**— Goat Rodeo Chevre, smoked marinara, Parmesan Reggiano 11

**Smoked Portabella + Corn Springrolls**— Wakame salad, gochujang vinaigrette, black garlic aioli 11

**Grilled Nayarit Shrimp**— Valentina hot brown butter, corn tortilla, cilantro, jasmine rice, charred citrus 15

**Charred Kracken Jerk Wings**— Pt. Reyes blue cheese dip, celery heart 13

**Fish Tacos**— Corn tortilla, crispy walleye, pineapple-habanero salsa, pickled red onion, sambal aioli 11

**Music Hall House Fries**— Smoked sea salt, garlic, herbs, spicy soy catsup 5

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SOUP &amp; SALAD

STEREO

**Soup of the Moment**— Chef's daily selection Mkt

**Andalusian Gazpacho**— Heirloom tomato, sherry, crouton, hard egg, bell pepper, cucumber 7

**House Salad**— Local farm greens, smoked paprika vinaigrette, sunflower seed, carrot, red pepper, orange, Goat Rodeo chevre 7

**Seasonal Salad**— Bibb lettuce, sour grapes, salty pecan, Pt. Reyes blue, bacon, buttermilk chive vinaigrette 7

**Entrée Salad**— Choice of grilled hanger steak or shrimp, Green City crisp, sherry-dijon vinaigrette, pickled red onion+cucumber, focaccia crouton, ricotta salata 15

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PIZZA

STEREO

**High St. Casa**— Italian sausage, bacon, pepperoni, tomato sauce, fresh mozzarella, herbs 15

**Margherita**— Tomato sauce, fresh mozzarella, basil 13

**Bianco**— House made ricotta, Parmesan Reggiano, virgin olive oil, roasted garlic, basil 14

**Hawaiian**— Tomato sauce, pickled banana pepper, fresh mozzarella, ricotta, bacon, grilled pineapple 15

**Roasted Swainway Shroom**— Wood-fired oyster+shiitake mushrooms, virgin olive oil, caramelized onion, fresh mozzarella, Pt. Reyes blue, herbs, truffle oil 16

**Weekly Pizza**— Always changing - ask our staff! 16

\*Create you own — with any of the toppings listed above \*Cauliflower crust available upon request 5

45 rpm

ENTRÉES

STEREO

**7's Pastrami on Sourdough**— House smoked brisket, pickled napa cabbage, cornichons, whole grain Dijon, Havarti cheese, Music Hall house fries, spicy soy catsup 15

**Vegetarian Pasta**— Whole wheat Ohio City spaghetti, corn, asparagus, zucchini noodle, Swainway shrooms, baby kale, charred scallion-truffle butter, black pepper pecorino 19

**Shrimp & Grits**— Shagbark bacon+ white cheddar grits, grilled scallion, braised kale+collard greens, red eye BBQ 23

**Sautéed Walleye**— Black barley tabbouleh, grilled baby bok choy, sweetie pepper puree, tamari soy reduction, Turkey Foot goat feta, jasmine rice 25

**Braised Shortrib**— Cocoa espresso rub, asparagus puree, roasted caulilini, smoked portabella duxelle, pickled radish, spiced rioja reduction 29

**Grilled Hanger Steak "Frites"**— Grilled asparagus, chimichurri, Music Hall house fries, malt vinegar aioli 27

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DESSERTS

STEREO

**GF Brownie**— Johnson's triple vanilla bean ice cream 9

**House-made Pie**— Seasonal selection, Chantilly 8

**Chocolate Tartlette**— Oreo + hazelnut crust, peppermint milk chocolate custard, bittersweet ganache, Frangelico anglaise 9

\*Some items on our menu are prepared in peanut oil. \*\$3 charge for split entree plates

**A Nod to the Back** Our Back of the House staff works very hard behind the scenes to provide you with the best dining experience possible.

Tip your hat and show your appreciation by giving them a tip! 5