45 rpm DRINKS STEREO

Draft Beer



Land-Grant - Rotating 7 2 Tones Uncle Joe's Irish Red 6% ABV 6 Parson's North American Nitro Stout 5.2% ABV 8

NON-ALCOHOLIC
Rambling House BCD Ginger Beer N/A 5

Bottles

IPA/PALE ALE

Seventh Son Assistant Manager American Pale Ale 4.5% ABV 5

Rhinegeist Truth 7.2% ABV 6 Brew Dog Elvis Juice IPA 6.5% ABV 6 (16 oz.)

LAGER/PILSNER

Hilltop Lager 4.2% ABV 5.5
Warped Wing Trotwood Lager 4% ABV 5
Wiedemann's Bohemian Pilsner 4.6% ABV 6

SPECIALTY

Warped Wing Belgium Style Cream Ale 5.4% ABV 6

North High Stick Amber Ale 6.2% ABV 5
Outerbelt 2 Day Shipping Rotating Sour 3.8% ABV 9

NON-ALCOHOLIC

Bitburger Drive 5
Brewdog Hazy AF 6

DARK

Masthead Single Origin Coffee Stout 6.9% ABV 7

Seventh Son Brown Ale 5.25% ABV 6 Maumee Bay Total Eclipse Breakfast Stout 9.10% ABV 8

GLUTEN FREE

Seventh Son Kitty Paw Hard Seltzer choice of flavors: Tangerine Pineapple or Lime/Guava 4.2% ABV 6

Rhinegeist Swizzle Hard Cider 5% ABV 6

DOMESTIC

Bud Light 4 Budweiser 4 Coors Light 4 Miller Lite 4 PBR 3

IMPORT

Modelo Especial 4.4% ABV 5 Stella Artois 4.4% ABV 5 Heineken 5% ABV 5

Cocktails

MAMA NEEDS A MARGARITA Blanco tequila, orange liqueur, citrus, agave nectar, salted rim **9.5**

HYGGE (pronounced Hoo-gah) Whiskey, rum, coffee liqueur, vanilla, coffee & chili bitters **10**

ISLAND PARKA Brown-butter washed chamomile gin, orange liqueur, sweet vermouth, grapefruit, banana, ginger, cinnamon, soda **12**

SCRANTON, PENNSYLVANIA Rye, banana liqueur, sesame, cardamom bitters **10**

MR. JONES Bourbon, cream sherry, Cynar, huckleberry, ginger, rosemary, pineapple, citrus **12**

RED SANGRIA Wine, OYO Stone Fruit Vodka, cranberry, honey, allspice, grapefruit, soda **9.5**

GWYNNE GOES EAST Rye, Campari, amaro, sweet vermouth, vanilla, sesame 12

TWO SIDES OF KENNY Watershed Vodka, custom tonic syrup, carbonated in house 9

THE EVER-EVOLVING ELIXIR OF DOCTOR

APOTHECARY Unique flavors and secret spices, this seasonal sipper will offset even the awfullest of ailments. Enhances mood, cures cabin fever, regenerates stem cells, restores epidermic elasticity, moistens that which is un-moist, makes calories as irrelevant as time itself. **13**

Wine •

**BUY the BOTTLE & SAVE! Get 4 glasses for the price of 3. Open here and carry out.

REDS

Pinot Noir, Macedon (Tikvesh, Macedonia) **9/27** *Familiar style from an unfamiliar region.*

Montepulciano, Farnese (Abruzzo, Italy) **8/24** *A long-standing staple, and our go-to pizza wine.*

Red Blend, La Posta Tinto (Mendoza, Argentina) **9/27** On the nose, you get cherries and raspberries, on the tongue you get a blend of mocha and spice, and on the face you get an elegant wine mustache.

Super Tuscan (Cabernet, Sangiovese), Bruni Poggio D'elsa (Tuscany, Italy) 9/27

Look, it's not called an Adequate Tuscan, or a Pretty Good Tuscan, this bold smooth blend is actually super.

Red Blend, Zoe (Peloponnese, Greece) **30** *If this wine were a rapper, she'd go by Lil' Pinot. Her single would be tastefully explicit euphemisms about purple fruits.*

Garnacha de Fuego (Aragon, Spain) **24**Sometimes the only way to describe something is with an oxymoron. Jammy fruit and lively tannins create a...wait for it...gentle intensity.

Malbec, Aruma (Mendoza, Argentina) **30** *Rich as the land, lush as the culture.*

WHITES

Pinot Grigio, Primosole (Puglia, Italy) **8/24** *A tropical, sustainably-farmed P.G. that's as bright as the fruit that bares its name.*

Sauvignon Blanc, La Petite Perriere (France) 7/21 Sauv Blanc fills that dry and crisp category so well, we'd typically suggest pairing it with more wine.

Riesling, Richter Zeppelin (Mosel, Germany) **27** *This Riesling gives the finger to the statement "you should smile more."*

Chardonnay, Brown Estate (Napa Valley, CA) **13/40** *Sunsoaked and unoaked, this pleasantly buttery gem is crafted by the only black owned and operated winery in Napa. Cheers to that!*

White Blend, Pine Ridge (Napa Valley, CA) 10/30 Think that white blends are just a summer fling? We give you the official white blend of the season; silky & beautiful.

Albarino, Paco & Lola (Rias Baixas, Spain) **40** *Exotic fruits make this aromatic straw-hued sipper perfect for drinking...at night. Fun fact: putting "at night" after any activity instantly makes it sexier and more dangerous.*

SPARKLING and ROSE

Lambrusco, Nettare di Bacco (Emilia-Romagna, Italy) **24** *It's sparkling, it's red, oh boy!*

Rosé, Casal Garcia (Vinho Verde, Portugal) **7/21** This rosé just walks up to you without breaking eye contact, writes its address on your hand and expects you to follow it home. Now.

Prosecco, Scarpetta (Valdobiedenne, Italy) **36**Scarpetta in Italy is the act of sopping up the last bit of sauce with your bread, Scarpetta in America is the act of sipping up the last of your Prosecco with a straw.



HAPPY Wednesday - Friday 4 - 6 pm





V (vegan)
Veg (vegetarian)
GF (gluten-free)
GFR (gluten-free upon request)

Charcuterie & Cheese — Daily selection of cured meats, artisanal cheese, marcona almond, tomato jam, crostinis, local honey, appropriate garnishes 19

Arancini — Crispy risotto balls, goat cheese, marinara, Parmesan-Romano, fresh herbs 10 (Veg)

Meatball — Ohio beef and pork, marinara, Parmesan-Romano, fresh herbs, sourdough bread 11

Mirchi Bajji — Crispy banana pepper, onion sambal, house Szechuan 9 (V) (GF)

Falaffel — Dried chickpeas, garlic, onions, herbs, spices, tahini 9 (V) (GF)

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

Music Hall House Fries — Smoked sea salt, garlic, herbs, spicy soy catsup 5 (GF)

45 rpm SOUP / SALAD / SANDWICH STEREO

Soup of the Moment—Chef's daily selection Mkt

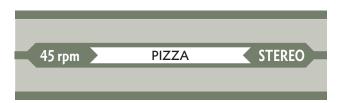
Butternut Squash Soup—Roasted butternut squash, apple, ginger, cinnamon, sage crema 7 (Veg)

House Salad — Spring mix, cucumber, golden raisins, grape tomatoes, carrots, scallions, black pepper pecorino, salt roasted sunflower seeds, champagne citrus vinaigrette 7.5 (Veg) (GF)

Seasonal Salad — Front Axel roasted baby beets, arugula, shaved root vegetables, pickled red onion, toasted pecans, whipped farmer's cheese 9 (Veg) (GF)

Pastrami on Sourdough — House smoked Woodruff Farm brisket, pickled napa cabbage, Havarti cheese, cornichons, whole grain Dijon 14

Burger — Beef, smoked gouda, arugula, tomato jam, pickled onions, black garlic aioli, Lucky Cat ciabatta 12



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

Margherita — Tomato sauce, fresh mozzarella, basil 13 (Veg)

Bianco — Ricotta, Parmesan Reggiano, virgin olive oil, roasted garlic, basil 14

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

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

Weekly Pizza — Always changing - ask our staff! 16

*Cauliflower crust available upon request 5

Create Your Own

Includes: House-made dough, choice of sauce (house red sauce or extra virgin olive oil), house-made mozzarella, fresh basil 13

Add \$1.5 each

Ricotta, pickled banana peppers, grilled pineapple, mixed mushrooms, jalapeños, red onions, mixed bell peppers, Roma tomato, caramelized onion, fresh garlic, roasted garlic

Add \$2 each

Italian sausage, bacon, pepperoni, salami, arugula, truffle oil, mozzarella, house vegan ricotta



GF Brownie — Johnson's triple vanilla bean ice cream, bourbon caramel, salty pecan, griottines, Chantilly, 9

House-made Pie — Seasonal selection, Chantilly 8

*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