



APPETIZERS

MERWIN'S BIG PRETZEL	\$18
Locally baked 1.5lb soft pretzel, wharf mustard, queso, buffalo dip	
GROUPEL BITES	\$15
Cornmeal dusted black grouper, pickled peppers, remoulade	
CRAB CAKES	\$18
Lemon arugula salad, remoulade	
PANKO BREADED ONION RINGS	\$11
Nori seasoning, yum yum sauce	
TUSCAN GARDEN HUMMUS	\$13
Lemon herb hummus, blistered tomato jam, balsamic reduction, crudité, za'atar pita chips	
PEI MUSSELS	\$15
Miso beer dashi broth, chili paste, carrots, green onions, togarashi toast	
VEGETABLE GYOZAS	\$15
Spinach, shiitake, scallion, garlic, ginger, sweet miso sauce, sesame seeds	

SALADS

SUMMER TRAIL SALAD	\$13
Salad mix, blueberries, dried cherries, quinoa, sunflower seeds, egg, charred lemon tahini dressing	
STRAWBERRY BLUE SALAD	\$14
Spring mix, blue cheese, strawberries, blueberries, candied pecans, pickled red onion, strawberry balsamic vinaigrette	
PEACH & BURRATA SALAD	\$14
Spring mix, peaches, burrata cheese, pickled onion, cherry tomato, pistachios, basil citrus vinaigrette	
RAINBOW SALAD	\$13
Salad mix, crispy wonton strips, carrot, cucumber, radish, tomato, sweet peppers, red onion, corn, red cabbage, sweet miso dressing	
Choice of protein: Chicken \$6 • Grilled tofu \$5 • Salmon \$8	

SIDES \$4

FRENCH FRIES ■ SWEET POTATO FRIES
PANKO BREADED ONION RINGS ■ SRIRACHA SLAW
CRUDITÉ ■ CHIPS

CHILDREN'S MENU \$12

Choice of chips, fries or crudité	
■ MAC & CHEESE BITES	■ CHICKEN TENDERS
■ GRILLED CHEESE	■ HAMBURGER/CHEESEBURGER

Vegetarian | Vegan

ENTRÉES

SPICY DAN DAN NOODLES	\$16
Yakisoba noodles, chili oil, cashews, matchstick carrots, napa cabbage, togarashi, scallions, egg, sweet soy sauce	
Choice of protein: Mojo pork \$6 • Chicken tinga \$6 • Grilled tofu \$5 • Salmon \$8	
GRILLED MAHI MAHI	\$23
Couscous, zucchini, eggplant, raisins, chickpeas, carrot, parsley, lemon, chermoula sauce	
SHRIMP AND GRITS	\$22
Blackened shrimp, bacon, jalapeño cheddar grits, blistered tomato jam	
FISH & CHIPS	\$22
Breaded walleye fillet, fries, slaw, tartar sauce	

HANDHELDS

All sandwiches are served with fries, chips or Sriracha slaw	
TACOS (2)	\$15
Flour tortilla, grilled peach salsa, pickled onions, cotija, scallions, radish, cilantro, adobo sauce	
Choice of protein: Mojo pork, Chicken tinga, Spiced tofu	
KOREAN BBQ CHICKEN SANDWICH	\$14
Korean BBQ pulled chicken, kimchi, spicy slaw, brioche bun	
MERWIN'S BURGER <i>(cooked medium well)</i>	\$17
Black angus beef, chipotle aioli, arugula, sweet onion jam, spicy pickles, smoked cheddar, brioche bun – Add Bacon \$3	
CLASSIC BURGER <i>(cooked medium well)</i>	\$16
Black angus beef, lettuce, tomato, white cheddar, brioche bun – Add Bacon \$3	
CUBAN SANDWICH	\$15
Mojo pork, smoked ham, Gruyere, pickles, Wharf mustard, hoagie roll	
BBQ TOFU SANDWICH	\$14
Spiced rubbed grilled tofu, sweet bbq sauce, spicy pickles, creamy vegan slaw, toasted hoagie	
FALAFEL PITA	\$14
Grilled pita, fried falafel, shredded lettuce, tomato, radish, cucumber, pickled onion, garlic toum, shatta sauce	
SHORT RIB MELT	\$17
Gruyere, yum yum sauce, caramelized onion, grilled sourdough	
TURKEY WRAP	\$14
Smoked turkey, bacon, cheddar cheese, lettuce, tomato, sriracha aioli	

Ask your server for monthly dessert options.

Please Note: Animal products and gluten products are cooked in our fryers. Therefore, we cannot guarantee that any fried product will be 100% vegan or gluten free. Please ask your server prior to ordering, about any potential allergy concerns. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DRINK MENU

BEER

CRAFT BEER	\$7
Brew Kettle - White Rajah	
Fat Head's - Head Hunter	
Fat Head's - Bumbleberry	
Market Garden Prosperity Wheat	
Rhinegeist - Truth IPA	
NON ALCOHOLIC	\$5
Sierra Nevada IPA N/A	
Coors Edge N/A	
IMPORTED/DOMESTIC BEER	\$6
Bud Light	
Coors Light	
Michelob Ultra	
Miller Lite	
Blue Moon	
Leinenkugel Summer Shandy	
High Noon Vodka Seltzer (Black Cherry, Peach, Pineapple)	
Sun Cruiser (Iced Tea, Lemonade)	
Topo Chico Hard Seltzer (Signature Margarita)	
DRAFT BEER	
Featuring Fat Head's Leaf Man Lager along with 7 rotating handles	

COCKTAILS

BOURBON BERRY SMASH	\$12
Maker's Mark, blackberry syrup, lemon juice, fresh lemon	
SPICY WATERMELON MULE	\$12
Tito's vodka, spicy watermelon syrup, lime juice, Fever Tree Ginger beer, fresh lime	
BLACKBERRY LIMONCELLO MARTINI	\$12
Tito's vodka, limoncello, blackberry syrup, lemon juice, fresh lemon, sugar rim	
TROPICAL WHITE SANGRIA	\$11
Captain Morgan Rum, pineapple juice, lime juice, pinot grigio, Starry, Fresh cherry, lime, orange	
SUMMER-TIME SIPPER	\$11
Watershed Four Peel Gin, Elderflower liqueur, raspberry purée, Prosecco	
HOUSE MARGARITA	\$12
Espolon tequila, triple sec, margarita mix, fresh lime, salt rim (also available in spicy watermelon, raspberry and strawberry with sugar rim)	
MERWIN'S MARY	\$14
Absolut Peppar vodka, bloody mary mix, meat and cheese skewer, Queen olives, celery salt rim	

WINE

HOUSE WINE	Glass \$7	Bottle \$24
Canyon Road (California)		
Cabernet Sauvignon		
Chardonnay		
Merlot		
Pinot Grigio		
RED WINES	Glass \$9	Bottle \$32
Edna Valley Pinot Noir (California)		
Franciscan Estate Cabernet Sauvignon (California)		
Hahn Red Blend (California)		
WHITE WINES	Glass \$9	Bottle \$32
Carletto Pinot Grigio (Italy)		
Franciscan Estate Chardonnay (California)		
Starborough Sauvignon (New Zealand)		
SPARKLING WINE	Glass \$10	
Candoni Prosecco (Italy)		

MOCKTAILS

GRAPEFRUIT SPRITZ	\$9
Lime juice, simple syrup, Fever Tree sparkling grapefruit, fresh lime	
STRAWBERRY SANGRIA	\$9
Strawberry purée, pineapple juice, orange juice, ginger ale	
WATERMELON FRESCA	\$9
Watermelon purée, lime juice, soda water	