



Shareables		Entrées	
Merwin's Big Pretzel	\$18	Mac & Cheese	\$14
Buffalo dip, wharf mustard, queso		Crispy jalapeños, green onion	
Pork Belly Burnt Ends	\$16	• Add protein	\$4
House made Carolina Gold BBQ, Sriracha slaw, jalapeño		Choice of pork belly, pulled pork or grilled chicken	
Crab Cakes	\$18	Shrimp & Grits	\$22
Cajun remoulade, arugula, pickled onion		Blackened shrimp, bacon, jalapeño cheddar grits, cotija cheese, green onion, blistered tomato jam	
Heirloom Tomato Hummus	\$12	Fish & Chips	\$24
Spiced almond puree, candied garlic, Za'atar toasted pita		Breaded Lake Erie Walleye, sea salt fries, spicy sriracha slaw, charred lemon	
Crispy BBQ Shrimp	\$14	Faroe Island Salmon *	\$21
Crispy shrimp, Thai BBQ glaze, pickled carrots and cucumbers		Lightly smoked, farro salad, chickpeas, tart cherry, candied pecan, lemon vinaigrette, cilantro, charred lemon	
Chips & Dip	\$10	From the Smoker	
Balsamic onion dip, green onion		Smoked Half Chicken Platter	\$20
Smoked Chicken Nachos	\$16	Cornbread, pickles, choice of side	
Shagbark tortilla chips, pickled tear drop peppers, cilantro, Cleveland kimchi, cheddar fondue		1/2 Rack Baby Back Ribs	\$22
Salads		Cornbread, pickles, choice of side	
Summer Corn Cobb Salad	\$13	Pulled Pork Platter	\$18
Arugula, roasted corn, tomato, red onion, egg, chipotle ranch		1/2 pound, cornbread, pickles, choice of side	
Caprese Salad	\$12	Combo Platter	\$38
Heirloom tomato, garlic bread, fresh mozzarella, champagne basil vinaigrette		Half chicken, 1/2 rack baby back ribs, 1/2 pound Pulled pork cornbread, pickles, choice of side	
Baby Kale Caesar	\$12	Local Smoked Sausage Sampler	\$19
Tender kale, romaine lettuce, garlic croutons, shaved parmesan		Cajun, jalapeño, Italian sausage, cornbread, pickles, choice of side	
Trail Power Salad	\$13	Handhelds	
Greens, candied pecans, dried cranberry, farro, avocado, hardboiled egg, charred lemon tahini dressing		Served with a choice of fries, chips or sriracha slaw	
• Add protein	\$4	Smoke House Burger *	\$17
Choice of pork belly, grilled chicken or grilled salmon		BBQ pork, smoked cheddar, lettuce, tomato, jalapeño crema, brioche	
Sides		Classic Burger *	\$15
	\$6	Lettuce, tomato, white cheddar	
• Street Corn Salad		Brisket Melt	\$18
• Sea Salt Fries		Gruyère, horseradish cream, caramelized onion, grilled sourdough	
• Sweet Potato Fries		Pulled Pork Sandwich	\$14
• Mac & Cheese		House smoked pork, KC style BBQ sauce, pickled red cabbage, crispy jalapeños, brioche	
• Sriracha Slaw		Falafel Pita	\$14
• Cowboy Baked Beans		Heirloom tomato hummus, pickled veggies, arugula, tomato, cucumber, charred lemon vinaigrette	
• BBQ Chips		E. 55th Turkey Wrap	\$14
Vegetarian Vegan Gluten Free		Lettuce, tomato, cheddar, bacon, sriracha aioli	
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.		Lake Erie Yellow Perch Po Boy	\$18
		Lettuce, tomato, Cajun remoulade, hoagie roll	



Drink Menu

Batton Down the Hatch - \$12

Knob Creek Maple Bourbon, sweet vermouth, splash of soda water, garnished with candied bacon

Parkside Spicy Paloma - \$11

Tequila, triple sec, lime juice, simple syrup, grapefruit juice, garnished with jalapeño

Sunset on the Patio - \$10

Coconut rum, pineapple juice, grenadine, garnished with orange slice and cherry

Gin Daisy - \$11

Gin, Cointreau, lemon juice, grenadine, soda water, garnished with lemon

55th Spritz - \$12

Vodka, lavender syrup, lemon juice, Fever-Tree grapefruit spritzer, prosecco, garnished with grilled lemon half

Watermelon Mojito - \$12

Rum, lime juice, simple syrup, watermelon puree, muddled mint, topped with soda water, garnished with watermelon slice

Kentucky Mule - \$12

Jack Daniels, simple syrup, lime juice, ginger beer, garnished with lime

The “Hightide” Hail Mary - \$16

Absolute pepper, bloody mary mix, lime juice, horseradish, and our house made KC BBQ sauce, garnished with pickle spear, smokie, rimmed with celery salt and served with mini Miller High Life bottle

Lakeside Breeze - \$10

Vodka, lemonade, blue curacao, garnished with lemon

House Margarita - \$11

Choice of flavors:

Classic, Raspberry, Strawberry or Watermelon

Red Sangria - \$7

Fresh fruit, house red wine, Captain Morgan Spiced rum, triple sec

White Sangria - \$7

Fresh fruit, house white wine, vodka, peach schnapps

Espresso Martini - \$12

Vodka, Simple Times espresso syrup and cream

Mocktails

Spicy Pineapple Aqua Fresca - \$8

Pineapple juice, jalapeno simple syrup and soda water, garnished with jalapeño.

Raspberry Refresher - \$8

Raspberry puree, lemonade and ginger beer, garnished with lemon.

Orange Whip - \$9

Orange juice, N/A rum, sprite and heavy whipping cream, garnished with orange slice.

N/A Margarita - \$8

Choice of flavors: Classic, Raspberry, Strawberry or Watermelon