

## LET'S GET STARTED

### The BIG Soft Pretzel • \$12

24 oz. freshly baked pretzel topped with salt and served with Wharf mustard and beer cheese

### Meat & Cheese Board • \$14

A selection of cured meats and cheeses with candied pecans and tear drop peppers

### Calamari • \$12

Lightly fried with banana peppers, black olives and basil aioli drizzle

### Vega-nachos • \$10

Flour tortilla chips served with black bean hummus, guacamole, pico de gallo, freshly pickled jalapeños and black olives

### Crab Stuffed Mushrooms • \$10

Six crab stuffed cremini mushrooms served with an arugula radish salad

### Fried Cauliflower • \$9

Battered cauliflower florets served with curry aioli or sriracha ranch

### Tuna Sliders • \$14

Yellowfin tuna with sweet soy aioli, sesame seeds and pickled daikon radish. Served as a four pack



## THE LEAFY SIDE

### Captain's Salad • \$10

Mixed greens, bleu cheese crumbles, bacon, ham, cucumber, tomato and hard-boiled egg

### BLT Wedge • \$8

Lettuce wedge topped with tomatoes, egg, fresh crumbled bleu cheese and bacon

### Summer Berry Salad • \$12

leafy greens with fresh berries, goat cheese and candied pecans with house made poppy seed dressing

### Garden Salad • \$6

Lettuce, cucumbers, tomatoes, shredded carrots, red onions and croutons with your choice of homemade dressing

### Asian Noodle Salad • \$9

chilled noodles with julienned vegetables and house made tangy peanut sauce

### Add grilled chicken breast to any item • \$6

### Add grilled salmon to any item • \$7

#### Available dressings:

- Balsamic vinaigrette
- Garlic herb vinaigrette
- Buttermilk ranch
- Chunky blue cheese
- Oil & Vinegar
- Poppy Seed

## BY THE HANDFUL

### Apple Bacon Grilled Cheese • \$14

Cheddar and provolone cheese, bacon and green apple on grilled sourdough bread

### Salmon BLT • \$15

Cold smoked salmon, herbed cream cheese, pickled red onion, bacon, lettuce and tomato

### The Standard Burger • \$11

Grilled angus patty with lettuce, tomato and red onion  
*Add choice of cheese:* American, Swiss, provolone, smoked cheddar

### Joe's Fish Tacos • \$12

Three flour tortillas stuffed with blackened white fish topped with cole slaw and Wharf sauce

### The Cuban • \$14

Roasted pork sandwich with ham, Swiss cheese, pickles and roasted garlic Cuban mustard on a ciabatta bun

### Traditional Double-decker Club • \$14

Cold cut ham, turkey, bacon, tomatoes, lettuce and garlic aioli on toasted sourdough bread

### Grilled Mortadella Sandwich • \$14

Thin cut mortadella, provolone and smoked cheddar cheeses on sour dough bread with lettuce, tomato, onion and roasted garlic aioli

**All sandwiches include your choice of Wharf chips or Wharf slaw or substitute fresh hand-cut fries for \$2**

 Vegetarian options

- Ask your server for gluten-free options

## LET'S DIG IN

### BBQ Half Chicken • \$16

Served with fries and coleslaw

### Mac & Cheese Curds • \$12

Cavatappi tossed in four-cheese cream finished with Wisconsin cheese curds and rosemary bread crumbs

### Seared Salmon • \$18

7 oz. fresh salmon fillet pan-seared and served over corn and black bean succotash

### Grilled Bone-In Pork Chop • \$16

Served over corn and black bean succotash

## LET'S VEG OUT

### Squash & Cheese Bake • \$12

Roasted spaghetti squash baked with asiago and gruyere cheeses, kale and diced tomatoes

### Beet Salad • \$12

Roasted beets layered with goat cheese and topped with arugula, balsamic honey and pickled onions

### Artichoke & Arugula Melt • \$12

Artichokes grilled with arugula between buttered sourdough bread with provolone cheese and Sriracha-soaked onions

### Veggie Burger • \$12

Homemade veggie burger served on a brioche bun topped with house pickles, basil aioli and roasted tomatoes

~Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

~We recommend that guests with food allergies avoid fried menu items due to the high likelihood of cross contact. This includes but is not limited to peanuts, tree nuts, shellfish and gluten. All fried items share the same fryer and oil.

## OHIO BEER \$5

Fat Heads - Headhunter - IPA  
 Great Lakes - Burning River - Pale Ale  
 Great Lakes - Edmund Fitzgerald - Porter  
 Market Garden - Prosperity - Wheat Ale  
 Platform - Palesner - Pilsner  
 Wild Ohio - Black Bourbon Cherry  
 Tea Beer (Gluten free)



## HOUSE WINE

Glass/Bottle • \$6/20  
 Sycamore Lane Cellars  
 Napa Valley, California  
 Cabernet Sauvignon  
 Chardonnay  
 Merlot  
 Pinot Grigio  
 White Zinfandel

## CRAFT BEER \$6

Ace - Pineapple Cider  
 Bell's - Two Hearted - IPA  
 Dogfish Head - Namaste White Belgian Ale  
 Lagunitas - IPA  
 New Hollands - Dragon Milk - Aged Stout  
 Six Point - Resin - IPA

## RED WINES

Glass/Bottle  
 Hangtime Pinot Noir (California) • \$8/25  
 Piattelli Malbec Reserve (Argentina) • \$8/25  
 Three Thieves Red Blend (California) • \$8/30  
 Tom Gore Vineyards  
 Cabernet Sauvignon (California) • \$8/25

## DOMESTIC BEER \$4

Blue Moon	Michelob Ultra
Bud Light	Miller Lite
Budweiser	Sam Adams Boston Lager
Corona Extra Gold	Stella Artois
Corona Light	Yuengling
Guinness	NA O'Douls
Heineken	NA Becks
Labatt Blue	

## WHITE WINES

Glass/Bottle  
 Castello Banfi Pinot Grigio (Italy) • \$8/25  
 M. Chapoutier Belleruche Rose (France) • \$8/25  
 Montsable Chardonnay (France) • \$8/25  
 Movendo Moscato (Italy) • \$8/25  
 Pierre Jean Sauvignon Blanc (France) • \$8/25  
 Wente Vineyards Riesling (California) • \$8/25

## DRAFT BEER

Always featuring Trail Head and rotating seven taps;  
 please ask your server about our selection.

## CHAMPAGNE

Glass/Bottle  
 Zonin Prosecco (Italy) • \$9/30

## SPECIALTY DRINKS

**Merwin's Mary • \$12**  
 Absolut Peppar Vodka, Zing Zang Bloody Mary Mix,  
 meat and cheese skewer, pickle, Queen Olives  
 with a celery salt rim

**Paddler's Mary • \$12**  
 Effin Cucumber Vodka, Zing Zang Bloody Mary Mix,  
 Queen Olives with a celery salt rim and veggie skewer

**Pink Sangria • \$8**  
 A refreshing combination of Rogue Pink Spruce gin,  
 blush wine, cranberry and pineapple juices

**Wharf Iced Tea • \$8**  
 Firefly Sweet Tea Vodka, Carvella Limoncello,  
 simple syrup and fresh brewed iced tea

**Pink Goose • \$8**  
 Sweet organic raspberry lemonade  
 with Grey Goose vodka

**Blueberry Lemonade • \$8**  
 Stoli Blueberry vodka, sweet lemonade  
 and blue curacao

**Strawberry Margarita • \$10**  
 Fresh strawberries, tequila, margarita mix  
 and your choice of salt or sugar rim

**Classic Margarita • \$10**  
 Tequila, triple sec, margarita mix with a salt rim

**Minerva Mule • \$8**  
 Absolut Pear vodka, fresh lime juice and ginger beer

In 1905, then Cleveland City Parks engineer, William A. Stinchcomb, realized that the city was expanding rapidly, leaving few green spaces for rest and relaxation. He felt that it was time to look at expanding the park system and called for the establishment of "an outer system of parks and boulevards." His words struck a chord with like-minded civic and business leaders and led to the creation of what has grown to become today's Cleveland Metroparks. For over 100 years Cleveland Metroparks has been serving the people of Cuyahoga County and surrounding communities.