



APPETIZERS

MERWIN'S BIG PRETZEL 	\$18
locally baked 1.5lb soft pretzel, wharf mustard, queso, buffalo dip	
GROUPE R 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	
BUTTERNUT SQUASH HUMMUS  	\$12
spiced hazelnut pureé, harissa, pepitas, crudité, za'atar pita chips	
BEEF BIRRIA EMPANADAS	\$15
lime crema, cilantro, green onions	
FRIED CALAMARI	\$15
pickled peppers, bang bang sauce, cilantro, lime	
CRAB RANGOON DIP	\$15
warm crab & shrimp, wonton chips	
MERWIN'S PRETZEL BOARD	\$30
assorted meats and cheeses, dried cranberries, pickles, grapes, queso, wharf mustard, buffalo dip	

SALADS

WINTER CAESAR SALAD 	\$14
mixed greens, kale, creamy dressing, shaved parmesan, croutons, sweet peppers, roasted squash	
TRAIL POWER SALAD 	\$13
mixed greens, baby kale, pepitas, dried cranberries, farro, roasted squash, egg, charred lemon tahini dressing	
ROASTED BEET SALAD 	\$13
oranges, candied pecans, goat cheese, citrus 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 \$10

Choice of chips, fries or crudité

- CHICKEN TENDERS
- MINI CORNDOGS
- HAMBURGER/CHEESEBURGER
- GRILLED CHEESE

Ask your server for seasonal dessert options.

ENTRÉES

RAMEN BOWL	\$16
miso shiitake soy broth, egg, yakisoba noodles, napa cabbage, scallions, roasted corn, carrots, jalapeño	
Choice of protein: Tofu \$5 Chicken \$6 or Salmon \$8	
GARLIC & HERB BEEF SHORT RIB	\$26
Boursin cheese, crispy onion, citrus roasted root veggies	
GRILLED MAHI MAHI	\$23
curried farro salad, cranberries, scallion, carrot, chickpeas, lemon vinaigrette	
SHRIMP AND GRITS	\$20
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 chips.
Substitute fries or sriracha slaw for an additional \$3

TACOS (2)	\$15
flour tortilla, salsa ranchera, avocado crema, cilantro, onion, radish, cotija, jalapeño	
Choice of protein: chicken tinga, fried perch, grilled tofu	
LAKE ERIE PERCH	\$16
breaded perch, lettuce, tomato, remoulade, grilled hoagie	
KOREAN BBQ CHICKEN SANDWICH	\$14
Korean BBQ pulled chicken, kimchi, spicy slaw, brioche bun	
CITY EDITION BURGER (cooked medium well)	\$16
certified black angus beef, chipotle aioli, arugula, sweet onion jam, spicy pickles, smoked cheddar, brioche bun	
Add Bacon \$3	
CLASSIC BURGER (cooked medium well)	\$15
certified black angus beef, lettuce, tomato, white cheddar, brioche bun	
Add Bacon \$3	
CUBAN SANDWICH	\$15
mojo pork, smoked ham, gruyere, spicy pickles, wharf mustard, hoagie roll	
GRILLED TOFU SANDWICH 	\$14
peri peri sauce, vegan aioli, lettuce, tomato, pickled onion, toasted hoagie	
FALAFEL PITA  	\$14
butternut squash hummus, harissa, pickled vegetables, arugula, tomato, radish, lemon vinaigrette	
SHORT RIB MELT	\$16
gruyere, horseradish cream, caramelized onion, grilled sourdough	
TURKEY WRAP	\$14
smoked turkey, bacon, cheddar cheese, lettuce, tomato, sriracha aioli	
SNAP-O-RAZZO JALAPEÑO HOT DOG	\$9
bacon wrapped, chipotle aioli, sweet onion jam, spicy pickles, smoked cheddar	



Vegetarian



Vegan



DRINK MENU

BEER

CRAFT BEER\$7

Down East Original Cider
Brew Kettle - White Rajah
Fat Heads Head Hunter
Fat Heads Bumbleberry
Great Lakes Seasonal
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
High Noon Vodka Seltzer (ask server for selection)
Blue Moon

DRAFT BEER

Featuring Fat Heads Leaf Man Lager along with
7 rotating handles

Flights available! Select 4 of our 8 beers for \$15

COCKTAILS

CAMPFIRE MULE\$11

Makers Mark, maple syrup, lemon juice, ginger beer,
toasted marshmallow

COOKIES N CREAM MARTINI\$12

Van Gogh espresso vodka, chocolate sauce,
crushed Oreo, whipping cream

WINTER SPRITZ\$11

Titos vodka, cranberry juice, simple syrup, Prosecco,
lemon twist

CARAMEL APPLE SANGRIA\$12

Smirnoff caramel vodka, apple cider, caramel syrup,
ginger beer, sliced apple

AUTUMN BRAMBLE\$11

Four Peel gin, blackberry liqueur, lemon juice,
simple syrup, soda water, fresh lemon

HOUSE MARGARITA\$12

Espolon tequila, triple sec, sour mix, lime juice,
fresh lime, salt rim
(also available in strawberry or raspberry with sugar rim)

MERWIN'S MARY\$14

Absolut Peppar vodka, bloody mary mix,
meat and cheese skewer, queen olives, celery salt rim

WINE

HOUSE WINEGlass \$7Bottle \$24

Canyon Road (California)

Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio

RED WINESGlass \$9Bottle \$32

Edna Valley Pinot Noir (California)
Franciscan Estate Cabernet Sauvignon (California)
Alamos Malbec (Argentina)

WHITE WINESGlass \$9Bottle \$32

Carletto Pinot Grigio (Italy)
Franciscan Estate Chardonnay (California)
Starborough Sauvignon Blanc (New Zealand)

SPARKLING WINEGlass \$10

Candoni Prosecco (Italy)

MOCKTAILS

APPLE CIDER MULE\$9

apple cider, ginger beer, imitation spiced rum, apple slice

GRAPEFRUIT SPRITZER\$9

lime juice, simple syrup, Fever Tree sparkling grapefruit,
fresh lime

POMEGRANATE SANGRIA\$9

pomegranate, cinnamon simple syrup, orange juice,
ginger ale

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.