



APPETIZERS

<b>MERWIN'S BIG PRETZEL</b>	<b>\$18</b>
locally baked 1.5lb soft pretzel, wharf mustard, queso, buffalo dip	
<b>GROUPEER BITES</b>	<b>\$15</b>
cornmeal dusted black grouper, pickled peppers, remoulade	
<b>FRIED PICKLES</b>	<b>\$11</b>
beer battered spears, horseradish aioli	
<b>CRAB CAKES</b>	<b>\$18</b>
lemon arugula salad, remoulade	
<b>PANKO BREADED ONION RINGS</b>	<b>\$11</b>
nori seasoning, yum yum sauce	
<b>BUTTERNUT SQUASH HUMMUS</b>	<b>\$12</b>
spiced hazelnut pureé, harissa, pepitas, crudité, za'atar pita chips	
<b>BEEF BIRRIA EMPANADAS</b>	<b>\$15</b>
lime crema, cilantro, green onions	
<b>FRIED CALAMARI</b>	<b>\$15</b>
pickled peppers, bang bang sauce, cilantro, lime	
<b>CRAB RANGOON DIP</b>	<b>\$15</b>
warm crab & shrimp, wonton chips	

SALADS

<b>WINTER CAESAR SALAD</b>	<b>\$14</b>
mixed greens, kale, creamy dressing, shaved parmesan, croutons, sweet peppers, roasted squash	
<b>TRAIL POWER SALAD</b>	<b>\$13</b>
mixed greens, baby kale, pepitas, dried cranberries, farro, roasted squash, egg, charred lemon tahini dressing	
<b>ROASTED BEET SALAD</b>	<b>\$13</b>
oranges, candied pecans, goat cheese, citrus dressing	
<b>Choice of protein:</b> Chicken <b>\$6</b> • Grilled tofu <b>\$5</b> • Salmon <b>\$8</b>	

SIDES \$4

<b>FRENCH FRIES</b> ■ <b>SWEET POTATO FRIES</b>
<b>PANKO BREADED ONION RINGS</b>
<b>SRIRACHA SLAW</b> ■ <b>CRUDITÉ</b> ■ <b>CHIPS</b>

CHILDREN'S MENU \$10

Choice of chips, fries or crudité	
■ <b>CHICKEN TENDERS</b>	■ <b>MINI CORNDOGS</b>
■ <b>HAMBURGER/CHEESEBURGER</b>	■ <b>GRILLED CHEESE</b>

Ask your server for seasonal dessert options.

ENTRÉES

<b>RAMEN BOWL</b>	<b>\$16</b>
miso shiitake soy broth, egg, yakisoba noodles, napa cabbage, scallions, roasted corn, carrots, jalapeño	
<b>Substitute protein:</b> Tofu <b>\$5</b> Chicken <b>\$6</b> or Salmon <b>\$8</b>	
<b>GARLIC &amp; HERB BEEF SHORT RIB</b>	<b>\$26</b>
Boursin cheese, crispy onion, citrus roasted root veggies	
<b>GRILLED MAHI MAHI</b>	<b>\$23</b>
curried farro salad, cranberries, scallion, carrot, chickpeas, lemon vinaigrette	
<b>SHRIMP AND GRITS</b>	<b>\$20</b>
blackened shrimp, bacon, jalapeño cheddar grits, blistered tomato jam	
<b>FISH &amp; CHIPS</b>	<b>\$22</b>
breaded walleye fillet, fries, slaw, tartar sauce	

HANDHELDS

All sandwiches are served with chips.	
Substitute fries or sriracha slaw for an additional \$3	
<b>TACOS (2)</b>	<b>\$15</b>
flour tortilla, salsa ranchera, avocado crema, cilantro, onion, radish, cotija, jalapeño	
<b>Choice of protein:</b> chicken tinga, fried perch, grilled tofu	
<b>LAKE ERIE PERCH</b>	<b>\$16</b>
breaded perch, lettuce, tomato, remoulade, grilled hoagie	
<b>KOREAN BBQ CHICKEN SANDWICH</b>	<b>\$14</b>
Korean BBQ pulled chicken, kimchi, spicy slaw, brioche bun	
<b>MERWIN'S BURGER</b> (cooked medium well)	<b>\$16</b>
certified black angus beef, chipotle aioli, arugula, sweet onion jam, spicy pickles, smoked cheddar, brioche bun	
<b>Add Bacon \$3</b>	
<b>CLASSIC BURGER</b> (cooked medium well)	<b>\$15</b>
certified black angus beef, lettuce, tomato, white cheddar, brioche bun	
<b>Add Bacon \$3</b>	
<b>CUBAN SANDWICH</b>	<b>\$15</b>
mojo pork, smoked ham, gruyere, spicy pickles, wharf mustard, hoagie roll	
<b>GRILLED PANEER SANDWICH</b>	<b>\$14</b>
marinated paneer, corn, peas, carrots, jalapeño, tomato, cilantro chutney, spicy mayo	
<b>GRILLED TOFU SANDWICH</b>	<b>\$14</b>
peri peri sauce, vegan aioli, lettuce, tomato, pickled onion, toasted hoagie	
<b>FALAFEL PITA</b>	<b>\$14</b>
butternut squash hummus, harissa, pickled vegetables, arugula, tomato, radish, lemon vinaigrette	
<b>SHORT RIB MELT</b>	<b>\$16</b>
gruyere, horseradish cream, caramelized onion, grilled sourdough	
<b>TURKEY WRAP</b>	<b>\$14</b>
smoked turkey, bacon, cheddar cheese, lettuce, tomato, sriracha aioli	
<b>SNAP-O-RAZZO JALAPEÑO HOT DOG</b>	<b>\$9</b>
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

ESPRESSO MARTINI\$12

Van Gogh espresso vodka, crème de cocoa, whip cream,  
crushed oreos

WINTER SPRITZ\$11

Titos vodka, Elderflower liqueur, 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, agave, ginger beer, apple slice

GRAPEFRUIT SPRITZER\$9

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

POMEGRANATE SANGRIA\$9

pomegranate, vanilla, 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.