



APPETIZERS

- ROASTED GARLIC & LEMON HUMMUS** \$12
olive tapenade, carrot, cucumber, grilled naan
- CRISPY BRUSSELS** \$11
toasted pepitas, warm shiitake vinaigrette, pickled red onion
- MERWIN'S BIG PRETZEL** \$16
locally baked 1.5lb soft pretzel, wharf mustard, queso, buffalo dip
- GROUPEL BITES** \$15
cornmeal dusted black grouper, pickled peppers, remoulade
- FRIED PICKLES** \$11
beer battered spears, horseradish aioli
- CRAB CAKES** \$18
fennel slaw, remoulade
- LOADED POTATO SKINS** \$14
bbq pulled pork, cheddar fondue, jalapeño straws
- PRETZEL BOARD** \$35
our famous BIG pretzel charcuterie board, with an assortment of meats, cheeses, fruit & pickles

SALADS

- GARDEN** \$10
greens, tomato, cucumber, red onion, cheddar, crouton
- GRILLED HONEYCRISP APPLE** \$12
mixed greens, spiced pecans, cranberry, orange mascarpone vinaigrette
- BEET** \$13
roasted red & gold, arugula, goat cheese, candied walnuts, maple balsamic vinaigrette
- Add Chicken \$5 • Crispy Tofu \$5 • Salmon \$7**
- Choice of dressing:** ranch, bleu cheese, poppyseed, balsamic vinaigrette

ALL SIDES \$4

FRENCH FRIES ■ SIDE SALAD ■ SPICY COLESLAW

CHILDREN'S MENU \$8

Choice of chips, fries or fresh veggies

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

Vegetarian | Vegan

HANDHELDS

All sandwiches are served with choice of chips or sriracha slaw. Substitute to another side for an additional \$3

- FALAFEL PITA** \$13
dill hummus, Fattoush salad, roasted garlic pita
- WALLEYE SANDWICH** \$15
breaded walleye fillet, lettuce, tomato, tartar sauce, brioche bun
- CAPRESE SANDWICH** \$13
fried eggplant, tomato, fresh mozzarella, balsamic, basil aioli, ciabatta
- BBQ PULLED PORK** \$14
BBQ pork, onion straws, slaw, brioche bun
- SHRIMP TACO (2)** \$12
battered shrimp, slaw, street corn dip, pickled onion, corn tortilla
- CARNITAS TACO (2)** \$13
house-smoked pork, slaw, street corn dip, pickled onion, corn tortilla
- CHICKEN CLUB WRAP** \$14
bacon, cheddar, arugula, tomato, pickled peppers, chipotle ranch
- CLASSIC BURGER** \$14
beef patty, lettuce, tomato, white cheddar, brioche bun
Add Bacon \$3
- TURKEY WRAP** \$14
lettuce, tomato, bacon, white cheddar, sriracha mayo

ENTRÉES

- FISH & CHIPS** \$22
breaded Walleye fillet, fries, slaw, tartar sauce
- PAN SEARED SALMON** \$24
herb roasted fingerlings, crispy brussels, parmesan bacon crumble, black pepper cream
- ADOBO QUINOA BOWL** \$15
corn, carrot, edamame, eggplant, sweet peppers
Add Chicken \$5 • Crispy Tofu \$5 • Salmon \$7
- SMOKED PORK CHOP** \$25
herb roasted fingerlings, crispy brussels sprouts, parmesan bacon crumble, cherry port reduction

Ask your server for seasonal dessert options.

DRINKS

CRAFT BEER

\$7

Market Garden Seasonal
Great Lakes - Cran Orange Wheat
Fat Head's - Sunshine Daydream Session IPA
Brew Kettle - White Rajah
Brewdog - Hazy IPA NA (non-alcoholic) Sierra
Sierra Nevada - Hazy Little Thing IPA
Sierra Nevada Pale Ale
Guinness (16 oz. can)
Maumee Bay Buckeye Lager

IMPORTED/DOMESTIC BEER

\$5

Blue Moon
Bud Light
Coors Light
Michelob Ultra
Miller Light
Heineken 0.0 NA
Leinenkugel Seasonal
Topo Chico Seltzer (ask server for selection)
Simply Spiked Lemonade
White Claw Hard Seltzer (16 oz. can)
(ask server for selection)

DRAFT BEER

Select from our 8 rotating handles or try
a Flight Select 4 of our 8 beers for \$15
(5oz pour per beer)

HOUSE WINE

Glass \$6

Bottle \$20

Sycamore Lane Cellars (California)
Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio

RED WINES

Glass \$9

Bottle \$32

Hangtime Pinot Noir (California)
Perlita Malbec-Syrah (Argentina)
Cataclysm Red Blend (Washington State)
Robert Mondavi Private Selection
Cabernet Sauvignon (California)

WHITE WINES

Glass \$9

Bottle \$32

SeaGlass Chardonnay (California)
Movendo Moscato (Italy)
Matua Valley Sauvignon Blanc (New Zealand)
Wente Vineyards Riesling (California)

SPARKLING WINE

Glass \$10

Zonin Prosecco (Italy)

SPECIALTY DRINKS

AUTUMN APEROL

\$12

Aperol, Apple Pucker, Champagne, sprite,
apple slice

DARK & GLOOMY

\$12

Captain Morgan, lime juice, cranberry juice,
ginger beer, lime slice

PUMPKIN PIE MARTINI

\$14

Grey Goose, Rumchata, pumpkin spice syrup,
whipped cream, graham crumbles

MERWIN'S MARY

\$14

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

MAPLE OLD FASHIONED

\$14

Buffalo Trace, maple syrup, bitters, Luxardo cherry,
orange peel

THE FROSTED PEAR

\$12

Magner's Pear Cider, Titos Vodka, lemon juice,
simple syrup, fresh lemon

MERRY MARGARITA

\$12

Espolon tequila, pear nectar, cranberry juice,
margarita mix, cranberries, lime slice

RISING STAR WINTER WAKEUP

\$13

Rising Star cold brew, Buffalo Trace,
Baileys salted caramel, maple syrup

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.