

SHARABLE APPETIZERS

BUFFALO FRIED CAULIFLOWER  \$9 crispy battered cauliflower tossed with Buffalo sauce and served with blue cheese dressing	BURGER SLIDERS \$10 four-pack topped with American cheese, caramelized onions and pickles
PIEROGIES  \$10 locally made potato and cheese pierogies with caramelized onions and sour cream	BBQ PULLED PORK SLIDERS \$10 four-pack with pickles and coleslaw
TUNA NACHOS \$12 crispy wonton strips with ahi tuna poke, grilled scallions, fruit salsa, sweet soy drizzle and wasabi crema	FRIED GREEN TOMATO SLIDERS  \$10 four-pack with park sauce with lettuce and onion

GREENS & THINGS

Add Chicken \$5 Salmon \$7 Grilled Shrimp \$7

SANTA FE CHICKEN SALAD \$14 greens, blackened chicken, guacamole, black bean and corn salsa, tomatoes, crispy tortillas and ranch dressing	COLD ASIAN NOODLE SALAD  \$10 chilled noodles, julienned vegetables and tangy peanut dressing
CAESAR SALAD WEDGE \$10 romaine heart, shaved parmesan, croutons, Caesar dressing	GARDEN SALAD  \$6 with choice of dressing
SUMMER BERRY SALAD  \$12 greens, fresh berries, goat cheese, candied pecans, poppy seed dressing	Dressings available: Ranch, Caesar, Balsamic, Italian, Poppy Seed
	SOUP OF THE DAY Cup \$4 Bowl \$6 ask your server for today's selection

HANDHELDS

All sandwiches served with choice of house chips or slaw – substitute fries or side salad for \$2

SHRIMP TACOS \$12 two tacos with kale slaw, corn & black bean salsa and lime crema	CHICKEN SALAD SANDWICH \$10 fresh chicken salad on multi-grain bread with lettuce, tomato and sweet fig brie spread
CHICKEN TACOS \$12 two tacos with pulled chicken breast, diced poblano chilis, kale slaw, corn salsa and guacamole	CAPRESE MELT  \$12 heirloom tomatoes, basil pesto, red onions, melted mozzarella and provolone cheese, balsamic honey on toasted ciabatta
CALIFORNIA CLUB \$14 grilled chicken breast, bacon, guacamole, lettuce, tomato and Swiss cheese on grilled multi-grain bread	CRISPY PERCH SANDWICH \$13 coleslaw, tomato and sriracha tartar sauce
IMPOSSIBLE BURGER  \$11 vegetarian patty topped with choice of cheese, lettuce, tomato, onion and park sauce	

 Vegetarian |  Vegan

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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.



SIGNATURE ITEMS

THE BIG SOFT PRETZEL  \$12 A must have at Merwin's! Freshly baked 1½ lb. soft pretzel served with Wharf mustard and beer cheese sauce	VEGA-NACHOS  \$10 flour tortilla chips, black bean hummus, guacamole, pico de gallo, pickled jalapeños and black olives
FISH TACOS \$12 two tacos with grilled mahi-mahi, sweet chili sauce, fruit salsa and kale slaw	CUBAN SANDWICH \$14 smoked pork, ham, Swiss cheese, pickles and roasted garlic Cuban mustard
PARK DISTRICT BURGER \$14 twin Angus patties, sharp cheddar, bacon, lettuce, tomato, pickles, onion and park sauce (Junior version \$9)	EMERALD NECKLACE CHICKEN SANDWICH \$12 crispy chicken breast, sharp cheddar, pickles, lettuce, tomato and Alabama white barbecue sauce
PULLED PORK SANDWICH \$12 smoked pork, barbecue sauce and topped with coleslaw	MAC & CHEESE CURDS  \$12 pasta tossed in a creamy cheese sauce and finished with fresh cheese curds and rosemary breadcrumbs
QUINOA BOWL  \$10 tri-colored quinoa, miso broth, charred broccoli, grilled scallions, corn & black bean salsa, tomatoes, avocado, poblanos and power greens	

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KNIFE & FORK NEEDED

SOUTHWEST SALMON \$20 pan-seared Faroe Islands salmon fillet dusted with blackening spice, served over shrimp and corn succotash with a lime crema drizzle	CLEVELAND PROPER \$15 grilled bratwurst, local pierogies, kraut, caramelized onions and sour cream
SEARED WALLEYE \$20 Lake Erie walleye fillets pan-seared and finished with a lemon herb-butter over sautéed green beans with red peppers	FISH & CHIPS \$17 three yellow perch fillets, fries, slaw and tartar sauce

SIDES A LA CARTE \$4

- Sautéed Green Beans with Red Peppers
- Fries
- Side Garden Salad
- Fresh Fruit Cup
- Coleslaw
- House Chips

DESSERTS \$6

- Mascarpone Berry Cake
- Peanut Butter Blast Cake
- Chocolate Spoon Cake



DRINKS

OHIO BEER \$6

Fat Head's - Head hunter - IPA
 Great Lakes - Burning River - Pale Ale
 Great Lakes - Edmund Fitzgerald - Porter
 Market Garden - Prosperity - Wheat Ale
 Masthead - IPA (16 oz.)
 Platform - Palesner - Pilsner
 Wild Ohio - Blood Orange Tangerine Tea Beer
 (gluten free)

CRAFT BEER \$6

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

IMPORTED/DOMESTIC BEER \$4

Blue Moon	Labatt Blue
Bud Light	Michelob Ultra
Budweiser	Miller Lite
Coors Light	Samuel Adams Boston Lager
Corona Extra	Stella Artois
Corona Light	Yuengling
Guinness	NA O'Doul's

Truly Spiked & Sparkling Water
 (gluten free - ask server for available flavors)

DRAFT BEER

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

HOUSE WINE Glass \$6 Bottle \$20

Sycamore Lane Cellars Napa Valley,
 California Cabernet Sauvignon
 Chardonnay
 Merlot
 Pinot Grigio
 White Zinfandel

RED WINES Glass \$8 Bottle \$28

Hangtime Pinot Noir (California)
 Piattelli Malbec Reserve (Argentina)
 Three Thieves Red Blend (California)
 Tom Gore Vineyards Cabernet Sauvignon
 (California)

WHITE WINES Glass \$8 Bottle \$28

Castello Banfi Pinot Grigio (Italy)
 M. Chapoutier Belleruche Rosé (France)
 SeaGlass Chardonnay (California)
 Movendo Moscato (Italy)
 Matua Valley Sauvignon Blanc (New Zealand)
 Wente Vineyards Riesling (California)

SPARKLING WINE Glass \$9 Bottle \$32

Zonin Prosecco (Italy)

SPECIALTY DRINKS

MERWIN'S MARY \$12

Absolut Peppar Vodka, Bloody Mary mix,
 meat and cheese skewer, pickle, queen olives
 with a celery salt rim

PADDLER'S MARY \$12

Effen Cucumber Vodka, Bloody Mary mix,
 queen olives, pickle with a celery salt rim
 and cheese skewer

MIDDLE WEST MANHATTAN \$12

Ohio made Middle West Spirits Straight
 Wheated Bourbon Whiskey, with sweet
 vermouth and cherry garnish

CLASSIC MARGARITA \$10

Tequila, triple sec, lemon lime margarita mix
 with a salt rim served on the rocks

STRAWBERRY MARGARITA \$10

Tequila, triple sec, strawberry margarita mix
 with a sugar rim served on the rocks

BLUEBERRY ICED TEA \$8

Vodka mixed with Ohio-made, hand-crafted
 organic blueberry-infused black tea

BLACKBERRY LEMONADE \$8

Vodka mixed with Ohio-made, hand-crafted
 organic blackberry lemonade

MINERVA MULE \$8

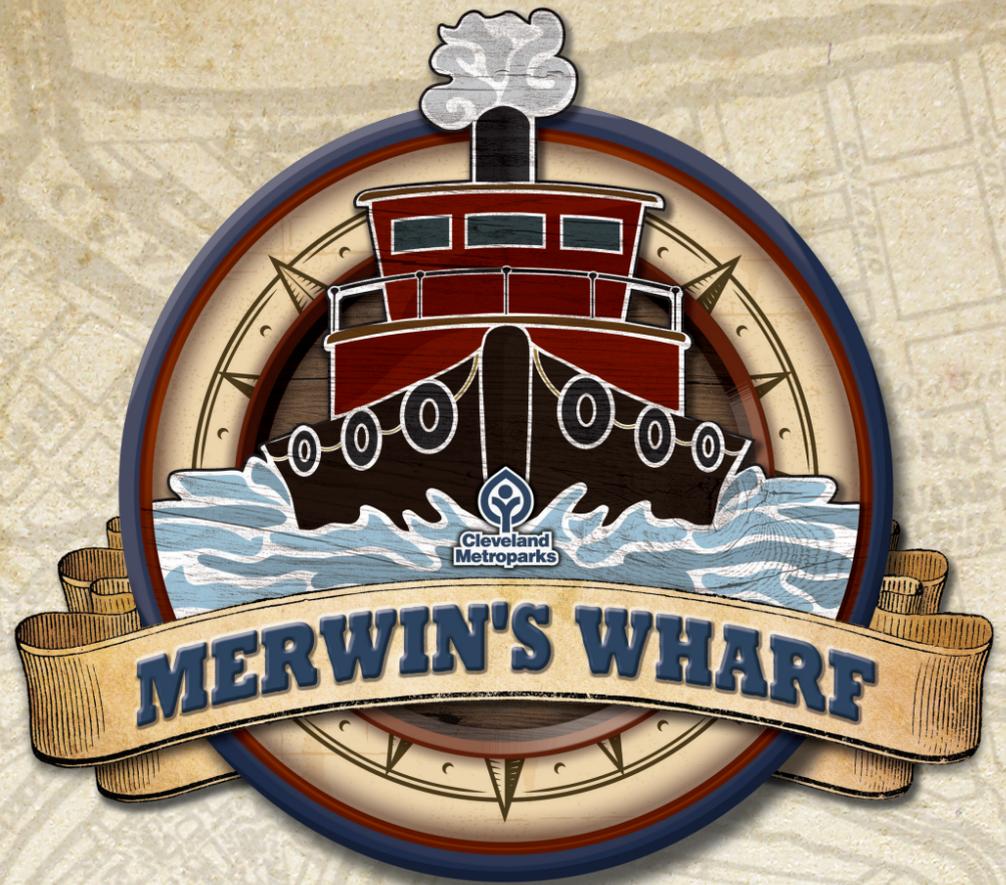
Absolut Pears vodka, fresh lime juice
 and ginger beer

PINK SANGRIA \$8

A refreshing combination of gin, blush wine,
 cranberry and pineapple juices

PINEAPPLE SUNRISE \$8

Ohio-made OYO Honey Vanilla Vodka
 mixed with hand-crafted organic
 pineapple-lime & ginger blend,
 with grenadine splash



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clevelandmetroparks.com



Monday Closed

Tuesday - Thursday 11 a.m. - 9 p.m.

Friday & Saturday 11 a.m. - 10 p.m.

Sunday 11 a.m. - 8 p.m.