



APPETIZERS

- SMOKED TOMATO BASIL HUMMUS** \$12
charred tomato salsa, carrot, cucumber, grilled naan
- MERWIN'S BIG PRETZEL** \$18
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
lemon arugula salad, remoulade
- VEGGIE EMPANADAS** \$14
sweet corn, zucchini, peppers, Chihuahua cheese, poblano pesto

SALADS

- GRILLED PEACH** \$13
mixed greens, blackberries, cucumber, candied walnuts, goat cheese, honey balsamic
- HEIRLOOM TOMATO** \$12
fresh mozzarella, olive oil toast, arugula, basil vinaigrette
- CHIPOTLE CHICKEN** \$16
mixed greens, cheddar cheese, sweet corn, black beans, tomato, red onion, crispy tortilla, avocado chipotle ranch

Add a choice of protein options:
chicken \$5 • Crispy tofu \$5 • Salmon \$7

SIDES \$4

**FRENCH FRIES ■ POWER GREEN SLAW
CRUDITÉ ■ CHIPS**

CHILDREN'S MENU \$10

Choice of chips, fries or crudité

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

HANDHELDS

All sandwiches are served with chips.
Substitute fries or power green slaw for an additional \$3

- FALAFEL PITA** \$13
smoked tomato basil hummus, Fattoush salad, roasted garlic pita
- WALLEYE SANDWICH** \$16
breaded walleye fillet, lettuce, tomato, tartar sauce, potato bun
- CAPRESE SANDWICH** \$12
grilled zucchini, tomato, fresh mozzarella, balsamic, basil aioli, ciabatta
- BBQ PORK** \$14
house-smoked pork, jalapeño slaw, pickled onions, potato bun
- FRIED CHICKEN** \$14
lettuce, tomato, white cheddar, habanero honey, potato bun
- CARNITAS TACO** \$14
house-smoked pork, charred tomato salsa, jalapeño slaw, pickled onions
- FISH TACO** \$14
cornmeal dusted black grouper, charred tomato salsa, jalapeño slaw, pickled onions
- SHORT RIB MELT** \$15
gruyere, horseradish cream, caramelized onion, grilled sourdough
- CLASSIC BURGER** \$15
beef patty, lettuce, tomato, white cheddar, potato bun
Add Bacon \$3
- TURKEY WRAP** \$14
smoked turkey, bacon, cheddar cheese, lettuce, tomato, sriracha aioli

ENTRÉES

- FISH & CHIPS** \$22
breaded walleye fillet, fries, slaw, tartar sauce
- ADOBO QUINOA BOWL** \$15
corn, carrot, edamame, zucchini, sweet peppers
Add Chicken \$5 • Crispy Tofu \$5 • Salmon \$7
- SMOKED HALF CHICKEN** \$23
roasted sweet corn and black bean, power green slaw, tart cherry BBQ
- GRILLED SALMON** \$24
chopped tomato cucumber salad, Castelvetrano olives, green goddess dressing

Ask your server for seasonal dessert options.

BEER

CRAFT BEER \$8

3 Floyds Zombie Dust Pale Ale
Coronado Brewing Salty Crew Blonde Ale
Brew Kettle - White Rajah
Great Lakes - Watermelon Strawberry Crushworthy
Great Lakes - Dortmund Gold
Guinness (16 oz. can)
Market Garden Seasonal
Rhinegeist Truth IPA
Sierra Nevada - Hazy Little Thing IPA

NON ALCOHOLIC \$6

Sierra Nevada IPA N/A
Athletic Golden Lager N/A

IMPORTED/DOMESTIC BEER \$6

Blue Moon
Bud Light
Coors Light (16 oz.)
Michelob Ultra
Miller Light (16 oz.)
Leinenkugel Summer Shandy (16 oz.)
High Noon Vodka Seltzer (ask server for selection)
Simply Spiked Lemonade (ask server for selection)

DRAFT BEER

Featuring Fatheads Leaf Man Lager along with 7 rotating handles
Flights available! Select 4 of our 8 beers for \$15

WINE

HOUSE WINE Glass \$7 Bottle \$24

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)

COCKTAILS

MERWIN'S MARY \$14

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

RASPBERRY MARGARITA \$12

Espolon tequila, triple sec, raspberry purée,
margarita mix, fresh lime garnish

IRISHTOWN BEND MULE \$12

Effin cucumber vodka, lime juice, agave,
ginger beer, fresh lime garnish

PEACHY PEAR BELLINI \$12

champagne, pear purée, peach schnapps, cherry garnish

LAKE ERIE LEMONADE \$12

Tito's Handmade Vodka, blue curaçao, elderflower, lemonade,
fresh lemon garnish

SUMMER LOVIN' SANGRIA \$13

white wine, brandy, peach schnapps, strawberry purée,
lemon-lime soda, blackberries, orange slice

TEQUILA OLD FASHIONED \$15

Espolon Silver, agave nectar, orange bitters, fresh lime

SUNSET ON THE PATIO \$12

Malibu coconut rum, orange juice, pineapple juice,
grenadine, fresh orange garnish

MOCKTAILS

PALOMA \$8

tres agave, paloma grapefruit mix, ginger beer, lime juice

BAHAMA MAMA \$8

orange juice, pineapple juice, strawberry puree, rum extract

ORANGE WHIP \$8

orange juice, vanilla, cream, simple syrup, fresh orange

RASPBERRY ROYALE \$8

raspberry puree, ginger beer, lemonade, fresh lemons

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.