

## PIER W HAPPY HOUR

### **CAESAR SALAD ~~12~~ 7**

Chilled Romaine Hearts, Herb Croutons,  
Lemon Parmesan Dressing

### **CUP OF LOBSTER BISQUE ~~9~~ 6**

### **CUP OF CLAM CHOWDER ~~8~~ 5**

### **SHORTRIB POUTINE ~~16~~ 9**

French Fries, Braised Angus Beef, Tillamook Cheddar

### **CALAMARI FRITTI ~~18~~ 12**

Gremolata, Siracha Aioli, Sweet Tamarind Dip

### **TEMPURA GULF SHRIMP ~~15~~ 9**

Tempura Green Beans, Spicy Mayo

### **HOUSE SMOKED SALMON \* 16**

*(Not Available at Happy Hour Price)*

Caramelized Fennel, Onion Tart, Herbed  
Mascarpone, Citrus Fennel Salad

### **PIER W FISH TACO ~~10~~ each 7**

Blackened Walleye, Avocado Cole Slaw,  
Pickled Onion

### **CAULIFLOWER TACO ~~7~~ each 5**

*(Vegan)*

Spice Roasted, Avocado Cole Slaw,  
Pickled Onion

### **ANGUS RESERVE BURGER ~~20~~ 14**

Chargrilled, Toasted Challah Bun,  
Cheddar Cheese, French Fries or Cole Slaw

\* These items can be served raw or undercooked, or may contain raw or undercooked ingredients. State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk for foodborne illness

## SPECIALTY DRINKS

†5 8

### **Blood Orange Cosmopolitan**

Blood Orange Vodka, Triple Sec,  
Lime Juice, Cranberry Juice

### **Caramel Apple Mule \***

Caramel Vodka, Ginger Beer, Apple Cider, Lime Juice

### **Apple Snap \***

Gin, Apple Juice, Ginger Beer, Lemon Juice,  
Sprinkle of Nutmeg

### **Berry Apple Cocktail \***

Dark Rum, Apple Schnapps, Triple Sec,  
Apple Juice, Cranberry Juice

### **Apricot or Cherry Manhattan**

Apricot or Cherry Brandy, Bourbon

### **Spicy Mango Margarita \***

Jalapeño Infused Tequila, Triple Sec,  
Mango Puree, Lime Juice, Tajín Rim

### **Cider Sangria \***

Sauvignon Blanc, Brandy, Apple Cider,  
Lemon Juice, Maple Syrup  
Apples, Oranges and Strawberries

\*N/A Mocktail Version Available (\$5)

## HAPPY HOUR WINES

**\$7 by the Glass**

### **White Wines**

High Def Riesling  
Benvolio Pinot Grigio  
Marimar Albarino  
Mer Soleil Chardonnay  
Geisen Sauvignon Blanc  
Cantine Maschio Prosecco

### **Red Wines**

Comtesse Marion Pinot Noir  
Le Cinciole Chianti Classico  
Corvidae "Lenore" Syrah  
Hayes Merlot  
Requiem Cabernet



# DRAFT BEER

(ALL 20% OFF)

## **PROSPERITY 6.0 ABV 6**

*Market Garden Brewery, Cleveland, OH*

Bavarian Style Hefeweizen, Sweet Wheats, Pale Malts. Clove and Banana Aromatics, Zesty Tang of Wheat Beer Yeast

## **AMERICAN PILSNER 4.5 ABV 8**

*Immigrant Son Brewery, Lakewood, OH*

Crisp Bright Lager, Subtle Hoppiness

## **MAGIS SEMI DRY CIDER 6**

*Market Garden Brewery, Cleveland, OH*

Freshly Pressed Ohio Apples, Clean Crisp Finish, Magis Refers to something "More" or Greater Than You Expected

## **ALBINO STOUT 5.4 ABV 8**

*Butcher and the Brewer, Cleveland, OH*

\*\*\* Contains Lactose\*\*\*

Full Bodied White Oat Ale with Chocolate and Coffee Overtones

## **CHRISTMAS ALE 7.4 ABV 10**

*Great Lakes Brewing Co., Cleveland, OH*

Cleveland Classic, Honey, Cinnamon and Ginger Flavors

## **DORTMUNDER GOLD 5.8 ABV 7**

*Great Lakes Brewing Co., Cleveland OH*

Smooth Lager That Strikes a Delicate Balance Between Sweet Malt and Dry Hop Flavors

## **MOUNTAIN HIGH HAZE I.P.A. 6.2 ABV 11**

*Ignite Brewing Co., Barberton, OH*

Citra, Mosaic, Mandarin and El Dorado Hops, Tropical Citrus and Stone Fruit Flavors, with a Smooth Malt Backbone Finish

## **THIRD WHEEL 9.2 ABV 10**

*Sibling Revelry, Westlake, OH*

Belgian Tripel, Bitter but Sweet with a Fresh Yeasty Aroma and a Full Malt Body