

<b>Bavarian Pretzel Sticks</b> _____	9
Dortmunder Gold Lager Stilton cheddar sauce	
<b>West Side-Winders</b> _____	12
Southwest seasoning, fire roasted tomatoes, pickled jalapeños, shredded cheddar, sour cream	
<b>East Side-Winders</b> _____	14
Black truffle salt, black truffle oil, garlic, onion powder, Parmesan, fresh parsley	
<b>Sausage Sampler</b> _____	12
A selection of West Side Market sausages, sauerkraut, spicy mustard <i>Add a side of pierogies \$2</i>	
<b>Pub Wings</b> _____	12
Choice of Buffalo, Edmund Fitzgerald BBQ, Sweet Chili, or Garlic Parmesan, served with your choice of ranch or blue cheese and celery	
<b>Stilton Soup</b> _____	<i>Cup 6/Bowl 8</i>
Dortmunder Gold Lager, Stilton blue cheese, cheddar	
<b>Garden Salad</b> _____	<i>Half 8/Full 12</i>
Local greens, cucumber, cherry tomato, house-made croutons, choice of dressing <i>Add Chicken \$4 / Add Salmon \$8*</i>	
<b>Ohio City Salad</b> _____	16
Local greens, beer-brined chicken, whipped blue cheese, sweet and smoky diced egg, golden beets, avocado, bacon vinaigrette	
<b>Fish &amp; Chips</b> _____	18
Alaskan cod in Eliot Ness Amber Lager batter, seasoned fries, house slaw, house tartar	
<b>Pretzel Chicken Sandwich</b> _____	15
Pretzel crusted chicken breast, Burning River Pale Ale mustard sauce, julienned peppers, lettuce, tomato, grilled brioche bun, seasoned fries	
<b>The Brewben Burger</b> _____	16
Two all-beef market patties, corned beef, sauerkraut, Swiss cheese and GLBC's secret 88 sauce on a brioche bun, served with seasoned hand cut fries	
<b>The Fitz Burger</b> _____	16
Two all-beef market patties, bacon, sauteed onions, Edmund Fitzgerald Porter BBQ sauce, and mayonnaise on a toasted brioche bun, served with seasoned hand cut fries	
<b>BBQ Chicken Flatbread</b> _____	15
Signature GLBC lowfill dough, Dortmunder Gold Lager BBQ sauce, fried chicken, red onion, shredded cheddar cheese	
<b>The Pierogi Flatbread</b> _____	18
Signature GLBC lowfill dough, rosemary-garlic mushrooms, spinach, sauteed onions, shredded mozzarella, fontina, Sofie's Choice pierogies	

**SIDES**

Seasoned Hand Cut Fries 8

Side Salad 6

Fried Pickles, 88 Sauce 8

Pierogies 6

**DESSERTS**

Bread Pudding 8

Whiskey butter, raisins, cinnamon, whipped cream

Beer Floats 9

Edmund Fitzgerald Porter served with vanilla ice cream and dark chocolate shaving

Vanilla Ice Cream 6

*\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.*

Per the Ohio Health Department, wearing a mask is required when not eating or drinking. If you are experiencing fever, cough, or shortness of breath, please do not dine with us today. Hand sanitizer is available at the host stand. Guests must be seated AT A TABLE for service, and we are limited to parties of 10 guests or fewer.

**Thank you for doing your part to keep our community safe and healthy!**

**SIGNATURE COCKTAILS** | 12

**The GLBC Americano**

Watershed Distillery Four Peel Gin, Campari, Carpano Antica, hopped grapefruit bitters, Great Lakes IPA

**Aliens From Outerspace**

Espolòn Blanco Tequila, grapefruit, lime, sea salt, Hazecraft IPA

**Coffee Porter Martini**

Espresso and vanilla infused vodka, crème de cacao, simple syrup, topped with Edmund Fitzgerald Porter

**Cran Collins**

Vodka, Cointreau, lemon, cranberry, allspice, club soda

**Bush & Berry**

Chamomile Infused Bombay Sapphire Gin, blueberry syrup, rosemary lavender bitters, housemade lemonade

**WINE** | 10 *Per glass*

*SPARKLING*

**Poema Brut Cav**

Penedès, Spain NV

*WHITE*

**Riff Pinot Grigio**

Trentino-Alto Adige, Italy 2018

**Honig Sauvignon Blanc**

Napa Valley, California 2018

**A to Z Wineworks Off-Dry Riesling**

Oregon 2018

**Benziger Chardonnay**

Sonoma County, California 2017

*RED*

**Kin & Cascadia Pinot Noir**

Willamette Valley, Oregon 2017

**Terra D'oro Zinfandel**

Amador County, California 2016

**Imagery Cabernet Sauvignon**

Sonoma County, California 2017

**Santa Julia Organic Malbec**

Mendoza, Argentina 2017

*ROSÉ*

**Lazy Creek Vineyards Rose of Pinot Noir**

Anderson Valley, California 2018

*HARD CIDERS*

**Downeast Original Blend \$6**

Massachusetts



# WHAT'S ON TAP

We fill growlers & crows!

## YEAR-ROUND + SEASONAL + PUB EXCLUSIVE

Year-round, seasonal, & limited beers are available to-go in our gift shop.

*Pint / Pitcher*  
**DORTMUNDER GOLD LAGER** \_\_\_\_\_ **5 / 18**  
 A humble hometown hero, draped in a people-pleasing blend of smooth malt and crisp hop flavors  
**ABV: 5.8%**  
**IBU: 30**

**ELIOT NESS AMBER LAGER** \_\_\_\_\_ **5 / 18**  
 Almost untouchably smooth—armed with lightly toasted malts and noble hops  
**ABV: 6.1%**  
**IBU: 27**

**BURNING RIVER PALE ALE** \_\_\_\_\_ **5 / 18**  
 Crisp and bright, with refreshing flickers of citrus and pine. Now illuminated by locally sourced hops and malt.  
**ABV: 6.0%**  
**IBU: 45**

**GREAT LAKES IPA** \_\_\_\_\_ **6 / 22**  
 A dry-hopped, easy-drinking American IPA by the people, for the people (who happen to be our employee-owners!)  
**ABV: 6.5%**  
**IBU: 50**

**COMMODORE PERRY IPA** \_\_\_\_\_ **6 / 22**  
 Dry, well-hopped, and balanced with an arsenal of malt flavors befitting the “Hero of Lake Erie”  
**ABV: 7.7%**  
**IBU: 70**

**HAZECRAFT IPA** \_\_\_\_\_ **6 / 22**  
 Blast into orbit through a hazy galaxy of otherworldly tropical fruit aromas  
**ABV: 6.7%**  
**IBU: 40**

**EDMUND FITZGERALD PORTER** \_\_\_\_\_ **5 / 18**  
 Brewed in memory of the sunken freighter, with rich roasted barley and bittersweet chocolate-coffee notes  
**ABV: 6.0%**  
**IBU: 37**

*Pint / Pitcher*  
**THE DOPPELROCK** \_\_\_\_\_ **6 / 22**  
 A round and malty doppelbock balanced by rich flavors  
**ABV: 7.8%**  
**IBU: 18**

**73 KOLSCH** \_\_\_\_\_ **6 / 22**  
 Reliably crisp and smooth, with consecutive snaps of earthy hop aromas and subtle rye bitterness  
**ABV: 5.7%**  
**IBU: 20**

**SMASH IPA** \_\_\_\_\_ **6 / 22**  
 One hop. One malt. One simple IPA bursting with the Mosaic hop’s signature tropical fruit and pine aromas.  
**ABV: 4.3%**  
**IBU: 50**

**OKTOBERFEST** \_\_\_\_\_ **7 / 28**  
 Über smooth with vibrant malt flavors and a festive flourish of noble hops (lederhosen not included).  
**ABV: 6.5%**  
**IBU: 20**

**SPACEWALKER BELGIAN IPA** \_\_\_\_\_ **6 / 22**  
 A bold Belgian IPA balanced by spicy, fruity flavors  
**ABV: 8.2%**  
**IBU: 65**

**NOSFERATU IMPERIAL RED ALE** \_\_\_\_\_ **7 / 28**  
 Ruby red in color with a toasty malt body lurking beneath a stunning hop bite.  
**ABV: 8.0%**  
**IBU: 70**

**PC/DC ANNIVERSARY IPA** \_\_\_\_\_ **6 / 22**  
 Citra and Mosaic-hopped IPA brewed with pineapple and lactose.  
**ABV: 6.7%**  
**IBU: 50**

**CLEVELAND RANCH WATER** \_\_\_\_\_ **6 / 22**  
 Hard seltzer brewed with agave nectar and lime purée.  
**ABV: 5.5%**

## FLIGHTS

FLIGHT of 4 \$10 // FLIGHT of 6 \$15 // FLIGHT of 8 \$20 // FLIGHT of 10 \$25 // FLIGHT of 12 \$30

### GLBC Classics \$15

Dortmunder Gold Lager    Burning River Pale Ale  
 Eliot Ness Amber Lager    Commodore Perry IPA  
 Great Lakes IPA    Edmund Fitzgerald Porter

Add Hazecraft IPA \$2.50

### Hop-A-Flight \$10

Commodore Perry IPA    SMASH IPA  
 Great Lakes IPA    Spacewalker Belgian IPA

Add Hazecraft IPA \$2.50

### Pub Exclusive & Seasonal \$12

Oktoberfest    Nosferatu Imperial Red Ale  
 73 Kolsch    The Doppelrock

ASK YOUR SERVER ABOUT OUR FULL FLIGHTS

## BOILERMAKERS

Your classic beer & a shot combo, expertly paired

**Working Class Hero \$10**  
 Dortmund Gold Lager  
 + Jameson Irish Whiskey

**The Local \$12**  
 Eliot Ness Amber Lager  
 + Tom’s Foolery Bourbon

**Master & Commander \$12**  
 Commodore Perry IPA  
 + The Botanist Gin

**Caribbean Freighter \$11**  
 Edmund Fitzgerald Porter  
 + Myers’s Dark Rum