

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

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 & crowsers!

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

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**
 Bold yet balanced Belgian IPA with 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

LO-CAL CITRUS WHEAT _____ **6 / 22**
 A light and refreshing American wheat ale brewed with orange purée and orange peel.
ABV: 3.4%
IBU: 15

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 PC/DC Anniversary 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