

Bavarian Pretzel Sticks _____	9
Dortmunder Gold Lager Stilton cheddar sauce	
Sausage Sampler _____	16
A selection of West Side Market sausages, sauerkraut, whole grain mustard Add a side of pierogies \$2	
Pub Wings _____	12
Choice of Buffalo, Edmund Fitzgerald BBQ, jerk seasoning, 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, diced tomato, house-made croutons, choice of dressing Add Chicken \$4	
Ohio City Salad _____	16
Local greens, beer-brined chicken, whipped blue cheese, hard-boiled egg, cherry tomatoes, avocado, bacon vinaigrette	
Fish & Chips _____	18
Alaskan cod in Eliot Ness Amber Lager batter, beer-battered fries, house slaw, house tartar	
Cuban Sandwich _____	15
Roasted pork loin, bacon, Swiss cheese, Bertman's Original Dortmunder Beer Mustard and house-made Dortmunder Gold Lager pickle relish pressed on a ciabatta roll	
Pretzel Chicken Sandwich _____	15
Pretzel crusted chicken breast, Burning River Pale Ale mustard sauce, julienned peppers, lettuce, tomato, grilled brioche bun, beer-battered 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 beer-battered 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 beer-battered fries	
BLT Flatbread _____	15
Signature GLBC lowfill dough, crumbled bacon, diced tomatoes, shredded lettuce, mayonnaise drizzle	
The Pierogi Flatbread _____	18
Signature GLBC lowfill dough, rosemary-garlic mushrooms, spinach, sauteed onions, shredded mozzarella, fontina, Sophie's Choice Pierogi, sour cream drizzle	

SIDES

Beer-Battered Fries 8

Side Salad 6

Pierogies 6

Maple Bacon Bourbon Brussels Sprouts 8

DESSERTS

Bread Pudding 8

Whiskey butter, raisins, cinnamon, whipped cream

Cracker Jack Chocolate 8

Chip Cookie Sundae

Warm chocolate chip cookie bar, Cracker Jacks,
vanilla ice cream, house-made salted caramel syrup

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, guests and employees are not required to wear a mask,
but are welcome to do so. If you are not fully vaccinated, we kindly ask that you please
wear a mask 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.
Thank you for doing your part to keep our community safe and healthy!

SIGNATURE COCKTAILS | 12

The Blush Crush

Prairie Vodka, Chambord, cranberry juice,
Crushworthy Lo-Cal Citrus Wheat, lime

Bush & Berry

Chamomile infused Bombay Sapphire Gin,
blueberry syrup, rosemary lavender bitters,
house-made lemonade

Aliens From Outer Space

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

Comodore's Revenge

Kraken Rum, pineapple juice, ginger beer, Triple Sec,
Peach Schnapps, lime, Commodore Perry IPA

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

ROSÉ

Lazy Creek Vineyards Rosé of Pinot Noir

Willamette Valley, Oregon 2017

RED

Kin & Cascadia Pinot Noir

Anderson Valley, California 2018

Terra D'oro Zinfandel

Amador County, California 2016

Imagery Cabernet Sauvignon

Sonoma County, California 2017

Santa Julia Organic Malbec

Mendoza, Argentina 2017

HARD CIDERS

Downeast Original Blend \$6

Please ask your server for our rotating selection