#1 FESTIVEL
Festbier | 5.8% | 12 oz. – 6 | 5 oz. – 3
A bright golden hue welcomes you to the festivities with fresh bread and cracker malt notes, balanced with a traditional noble hop character. An approachable lager suited for celebrating any occasion.

#2 PERFECT LINES
American Wheat Ale | 4.7% | 16 oz. – 6.5 | 5 oz. – 3
An approachable quencher matching sweet Ohio-grown wheat malt with fruit forward hops, which lend dark berry and tangerine notes. Beer shouldn’t recall mazes on the back of cereal boxes and Saturday morning cartoons, right?

#3 OHIO HIGH
Hazy Pale Ale | 5.7% | 16 oz. – 6.5 | 5 oz. – 3
Brewed w/ Ohio-grown barley, Ohio-grown hops, Ohio-grown water? We celebrate our local agricultural partners in the beer-making business with this citrus forward Pale Ale, High-five? High St.? High AF? Nah, it’s just fun to say.

#4 DOWN THE WATERFALL
Fruited Sour Wheat Ale | 4.2% | 12 oz. – 7 | 5 oz. – 4
A refreshing splash of allophorous mango and pink guava overflow into toasted coconut and a hint of vanilla bean in this pleasantly tart wheat ale.

#5 EARLY CHECK IN
Czech Pilsner | 4.5% | 12 oz. – 6 | 5 oz. – 3
If you are looking for a crusher, this is it. A perfect balance of Czech hops and bread, cracker-like malt notes with a crisp finish. This is the way.

#6 STILL CLOUDS
DDH Double IPA | 7.8% | 12 oz. – 7 | 5 oz. – 4
Bursting with ripe nectarine and bright tangerine aromas, this one is juicy beginning to end. Subtle watermelon and coconut notes rise up in the finish, maybe causing levitation. Probably not, but we like to keep our options open.

#7 SPECIAL GUEST STAR
DDH IPA | 6.2% | 12 oz. – 7 | 5 oz. – 4
There is nothing better than throwing hops around with friends. Expect an avalanche of citrus and stone fruit, with a lingering note of pineapple and pine. Collaboration with Maplewood Brewery and Derive Brewing.

#8 LINGER LONGER
American Lager | 4.1% | 16 oz. – 6 | 5 oz. – 3
This traditional American lager is a carefully crafted representation of what your grandpa would recognize as a great American beer.

#9 SUNSET TREE
Cherry Lime Lager | 4.8% | 12 oz. – 7 | 5 oz. – 4
If you come in search of refreshment, this little quencher is a shade tree by the pool with a bag of candy that you don’t need to share with your siblings. I mean you could share, but no one said you have to.

#10 TIME PERMITTING
Dry Hopped Lager | 5.2% | 16 oz. – 6.5 | 5 oz. – 3
A hybrid of German style pils and modern hop-forward lagers, this one highlights the crisp finish and floral hop notes of a classic pils with the juicy tropical and citrus notes from modern hops. Lagered 8 weeks in our oak foeder. Collaboration with More Brewing.

#11 WELL POSITIONED
Saison | 6% | 12 oz. – 6 | 5 oz. – 3
Bright citrus and clove aromas combine with delicate fruit and spice character from both the classic Belgian yeast and the American White Oak fermentation. A silver medal winner at FoBAB, this beer is downright lovely. Collaboration with Derive Brewing Company.

#12 MAI QUEEN
Oak Lagered Mailbox | 6.9% | 12 oz. – 6 | 5 oz. – 3
A traditional Mailbox brewed to celebrate the return of the sun. This bright, elegant beer with a beautiful golden hue. Collab with Gemut.

#13 GUEST STAR
India Pale Ale | 6.6% | 12 oz. – 7 | 5 oz. – 4
A German style wheat ale brewed with wild strawberry and basil.

PARTY GARDE
French Style Blonde Ale | 6.3% | 16 oz. – 6
Brewed in the style of traditional Bière de Garde, this blonde ale was fermented and conditioned cold, like a lager. Soft malt notes and a clean, dry finish make this subtle beauty an easy way to get the party started.

PURPLE PILS
Pilsner | 5.1% | 16 oz. – 4
The classic, "spicy" Bohemian Saaaz hops with Florentine iris (orris) root, Chamomile and Jasmine. Floral with a subtle spice note.

WAYWARD
Southern Hemisphere Lager | 5.1% | 16 oz. – 6
Crisp and easy drinking lager brewed with AU Eclipse and NZ Nectaron hops, this all-day drinker showcases the stone fruit and tropical character of those regions while maintaining the subtlety of a crusher lager.

PEACH WIT
Wheat Beer | 5.1% | 16 oz. – 7
A Belgian style wheat beer brewed with peaches and select botanicals to enhance the peach aromas and flavors.

TWICE ORYZA
Rice Lager | 5.6% | 16 oz. – 6
This crisp, refreshing lager was brewed with a hop blend specifically chosen for Sauvignon Blanc flavor notes to complement the thiol-boosting yeast strain we used to bring guava and grapefruit notes to the party. Collaboration with Derive Brewing and Gemüt Biergarten.

HEAD BREWER: NICK GABRIEL

WHAT IS A LOVE HANDLE?
Every month we will pick one beer on tap to become our Love Handle, for each glass sold we will donate $1 to a charity of our choice. We have placed a ♥ next to the chosen draft. For the Month of September, all proceeds raised will go to Communities in Schools of Ohio.
**CRAFT COCKTAILS**

**FR OLD FASHIONED:** spirit choice

**Bourbon:** Bottled in Bond Watershed [15] Vermut Lustau Rosé, Lady Beaverhausen Bitter Gay Bitters

**Whiskey:** Middle West Pumpernickel Rye [14] Maple Syrup, Bolivar Bitters, Angostura Bitter

**COLD BREW MARTINI** [14] High Bank Vodka, King & Dane Coffee Liqueur, Cold Brew, Vanilla Simple, Almond Milk

**YUZU MARG** [13] Lunazul Tequila, Orange Tiger, Lime Juice, Organic Agave, Yuzu Purée

**FRAMBUESA MULE** [13] Lunazul Tequila, Peloton De La Muerte Mezcal, Lime Juice, Raspberry Simple, Ginger Beer


**MANDARINA SPRITZ** [12] Cappelletti Aperitivo, Aperol, Orange Juice, Soda, Prosecco

**HOUSE SHOTS 1OZ. 6**

**THE QUINTEN**

Middle West White Rye, Skewball Peanut Butter Whiskey, Mole Bitters

**SMOKE & FLAME**

Peloton De La Muerte Mezcal, Ancho Reyes Chili Liqueur, Lime Bitters

**ITALI-PALOMA**

Lunazul Silver Tequila, Noble Cut, Grapefruitcello, Cappelletti, Hopped Grapefruit Bitters

**BREAKFAST OF CHAMPIONS**

High Bank Whiskey War, King & Dane Coffee Liqueur, Maple Syrup

**HERE YA GO**

Watershed Vodka, Aperol, Noble Cut Limoncello

**WINE**

**Sparkling**

Cava, Roger Goulart Gran Reserva | Spain 12/45
Roederer Estate Special Cuvée nv | California 98
Prosecco Rosé, Acinum | Italy 12/45

**White**

Chardonnay, House of Brown | California 12/45
Chardonnay, Frog’s Leap | Napa 90
Pinot Grigio, Elana Walch | Italy 12/45
Pouilly Fumé, de Ladoucette | France 124
Gavi la Meirana, Broglia | Italy 56
Sauvignon Blanc, Ant Moore, | New Zealand 12/45
Riesling, Spätelse, Alfred Graf | Germany 12/45

**Rosé/Orange**

Campuget | France 12/45
Le Cigare Orange, Bonny Doon, | California 12/45

**Red**

Malbec, La Posta | Argentina 12/45
Pinot Noir, Pike Road, Willamette Valley | Ore. 12/45
Cabernet Sauvignon, Lava Cap | California 12/45
Caymus-Suisun Petite Sirah | California 70
Zinfandel, Grigch Hill Estate | Napa 90
Chateauneuf du Pape, Solitude | France 124
Le Campuget Red Blend | France 12/45

**GUILT-FREE OPTIONS**

Seventh Son Kitty Paw | Seltzer | Raspberry, Key Lime

**Mad Moon** | Hard Cider | Blueberry Pom, Eat A Peach

**Parsons North Brewing** | Hard Dry Cider

**SPRITS**

**WHISKEY**

RYE
MW White – 9
Michter’s – 10
MW Dark Pumpernickel - 12
George Dickel – 8
Rittenhouse – 8
Old Forester – 9

AMERICAN
MW Michelone Reserve – 12
MW Oloroso Wheat – 16
MW Straight Wheated – 10
451 Boneshaker – 9
451 Dear Johnny – 8
High Bank Whiskey War – 11
High Bank Whiskey War Barrel Proof – 13
HB Midnight Cask – 12
George Dickel Sour Mash – 8
Noble Cut Wheat – 9

BOURBON
Old Forester – 8
Magnolia Wheated – 9

JAPANESE
Hatozaki – 10
Hatozaki Small Batch – 12

IRISH
Proper Twelve – 8

SCOTCH
Monkey Shoulder – 8
Jura 10 Year – 10
Talisker 10 – 13

FLAVORED
Skewball Peanut Butter – 8
Beach Bonfire Cinnamon – 8
Noble Cut Maple – 7
Noble Cut Apple – 7
Noble Cut Dark Cherry – 7
Noble Cut Salted Caramel – 7
Noble Cut Peach - 7

AGAVE

TEQUILA
Lunazul Silver – 7
Lunazul Reposado – 8
Cazadores Blanco – 10
Cazadores Reposado – 11
Cazadores Anejo – 12
Cazadores Extra Anejo – 13
Cazadores Clásicos – 11
Cazadores Reposado – 12
Cazadores Anejo – 13

MEZCAL
Peloton De La Muerte – 8
Wahaka Reposado – 12
Casamigos Joven – 12

**RUM**

451 Pipe Dream – 8
Maggie’s Spiced – 8
Maggie’s Spiced Pineapple – 8
Hidden Harbor – 8
Echo – 10
Echo Pineapple – 10
Plantation Pineapple – 10
451 Experimental – 11
451 Writer’s Block
Mint & Lime – 7

**GIN + GENEVER**

High Bank Statehouse – 9
MW Vm & Petal – 9
451 Clawfoot – 9
FR Single
Barrel Watershed Bourbon Barrel Aged Gin – 10
Watershed Four Peel – 9
Watershed Guild – 9
Ransom Old Tom – 9
Bols Genever – 9
Eco Genever – 10

**VODKA**

451 Blank Canvas – 8
Watershed – 8
Buckeye – 7
High Bank – 8
MW OYO – 8
MW OYO Stone Fruit – 8
MW OYO Honey Vanilla – 8

**AMARIL CORDIALS**

**BRANDY**

Fernet Branca – 6
Don Ciccio Rabarbaro – 6
Cioco – 6
Cynar – 6
Campari – 6
Zucca Rabarbaro – 6
Cardamoro – 8
Amaro Nonino – 8
451 Absinthe – 8
Pernod – 8
Amaro Montenegro – 6
King & Dane Coffee Liqueur – 8
Don Ciccio & Figil Concerto - 8
Watershed Nocino – 13
Benedictine & Brandy – 8
Watershed Apple Brandy – 9
Copper & King’s Bourbon Barrel Brandy – 9
Dow’s Fine Tawny Port-10

1.5 OZ POURS
BAR SNACKS

- Pizza Seasoned Popcorn, Coconut Oil v, gf 4
- Cheese and Crackers, Whipped Beer Cheese, Ritz Crackers v 10
- Sweet-Spiced Candied Bacon gf 8
- Chips, Sweet Onion Seasoned vg 6
- Avocado Pineapple Salsa, Chili Oil Tortilla Chips, vg, s 10
- Jalapeno Cheese Bread v 6

CHEESES v

~ Beemster 18mo. Gouda, Cow – Netherlands
~ Fontina, Cow – Denmark
~ Parmigiano Reggiano, Cow – Italy

~ Raclette, Cow – France
~ Nettle & Chive Cheddar, Cow – Ireland
~ Manchego, Sheep – Spain

CHOOSE: 1 FOR 8 / 3 FOR 23 / 6 FOR 38

SMALL PLATES

Summer Gazpacho, Garlic, Tomato, Cucumber, E.V.O.O. vg, gf 11
Brussels, Miso Butter, Everything Spiced Almonds v, gf 12
“Lasagna” Dip, Marinara, Whipped Ricotta, Reggiano, Spinach Pasta Chips v 12
Chipotle Chickpea Hummus, Chili Crunch, Asparagus, Wonton Crisps vg 10
Burrata, Toasted Sour Dough, Pesto, Arrabbiata, Greens, Balsamic Glaze Drizzle v 14
Pork & Sauerkraut Balls, Cream Cheese, Beer Mustard Sauce 11
Baby Spinach Salad, Dried Dates, Strawberries, Onion, Candied Pecans, Goat Cheese, Orange Miso Dressing v, gf 12
Kale Salad, Fried Chickpeas and Shallots, Fennel, Herbs, Tahini Orange Dressing vg 12
Chilled Thai Smoked Salmon Salad, Crispy Greens, Carrot, Corn, Onion, Ginger, Chiles, Cilantro, Peanut Lemongrass Vin. 17
*Tuna Poke, Sushi Rice, Carrot, Ginger, Cucumber, Avocado, Onion, Soy, Sesame, Miso Ginger Sauce 16
Fried Eggplant Po’boy, Marinara, Raclette Mornay Cheese Sauce, Olive Focaccia Bun v 12
Confit Chicken Wings, Honey Hot or Orange Sesame 6/11 or 12/17
(Blue Cheese or Ranch/$0.50)

MAINS

Beer Braised Pork Shank, Coconut Couscous, Greens, Honey Pepper Coulis, Aioli Verde 26
*Grilled Rainbow Trout, Coconut, Spicy Green Curry, Crispy Rice Fritters gf 25
*Herb Grilled Salmon Sandwich, Cooked Medium, Chile Crunch Slaw, Cherry Chipotle Mayo, Brioche Bun, Fries 18
Duck and Dumplings, Ricotta Gnocchi, Duck Confit, Mirepoix, Herbs 20
Ramen Spiced Mac and Cheese, Corn, Nori, Scallion, Sesame Seeds v 16
Nashville Hot Chicken Sandwich, B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries 16
FR Smash Burger, Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries 14/17
Crispy Mushroom Sandwich, Lettuce, Tomato, Spicy Aioli, House-Made Sesame Bun, Fries v 17

DESSERTS

Carrot Cake, Cream Cheese Frosting 8
Johnson’s Vanilla Bean Ice Cream 6
Johnson’s Salty Caramel Chocolate Pretzel Ice Cream 6