



## APPETIZERS

- ROASTED GARLIC & BEET HUMMUS** \$12  
spiced ground hazelnut, carrot, cucumber, roasted garlic pita
- MERWIN'S BIG PRETZEL** \$18  
locally baked 1.5lb soft pretzel, wharf mustard, queso, buffalo dip
- GROUPEL BITES** \$15  
cornmeal dusted black grouper, pickled peppers, remoulade
- FRIED PICKLES** \$11  
beer battered spears, horseradish aioli
- CRAB CAKES** \$18  
lemon arugula salad, remoulade
- MUSHROOM EMPANADAS** \$14  
smoked gouda, street corn puree, pickled peppers
- CHORIZO PIEROGIES** \$14  
crema, cotija cheese, scallion, blistered tomato jam

## SALADS

- AUTUMN COBB** \$13  
bacon, egg, bleu cheese, dried cranberries, apples, roasted squash, creamy maple balsamic vinaigrette
- CITRUS CRANBERRY** \$13  
baby spinach, red onion, grapefruit, mandarin oranges, goat cheese, lemon vinaigrette
- CHIPOTLE CHICKEN** \$16  
mixed greens, cheddar cheese, sweet corn, black beans, tomato, red onion, crispy tortilla, avocado chipotle ranch

Add a choice of protein options:

Chicken \$5 • Grilled tofu \$5 • Salmon \$7

## SIDES \$4

FRENCH FRIES ■ SWEET POTATO FRIES  
SRIRACHA SLAW ■ CRUDITÉ ■ CHIPS

## CHILDREN'S MENU \$10

Choice of chips, fries or crudité

- CHICKEN TENDERS
- MINI CORNDOGS
- HAMBURGER/CHEESEBURGER
- GRILLED CHEESE

## HANDHELDS

All sandwiches are served with chips.

Substitute fries or sriracha slaw for an additional \$3

- FALAFEL PITA** \$13  
baba ghanoush, Fattoush salad, roasted garlic pita
- WALLEYE SANDWICH** \$16  
breaded walleye fillet, lettuce, tomato, tartar sauce, potato bun
- CUBAN SANDWICH** \$15  
house-smoked pork, capicola, Gruyere, pickles, Wharf mustard, grilled French bread
- TOFU BANH MI** \$12  
grilled marinated tofu, pickled veggies, cilantro, spicy mayo, toasted ciabatta
- FRIED CHICKEN** \$14  
lettuce, tomato, white cheddar, habanero honey, potato bun
- CARNITAS TACO** \$14  
house-smoked pork, jalapeño pickled slaw, cilantro, lime crema
- CHICKEN TINGA TACOS** \$14  
jalapeño pickled slaw, cilantro, lime crema
- SHORT RIB MELT** \$15  
gruyere, horseradish cream, caramelized onion, grilled sourdough
- CLASSIC BURGER** \$15  
beef patty, lettuce, tomato, white cheddar, potato bun  
Add Bacon \$3
- TURKEY WRAP** \$14  
smoked turkey, bacon, cheddar cheese, lettuce, tomato, sriracha aioli
- GRILLED HALLOUMI & EGGPLANT** \$14  
tomato, red onion, arugula, romesco sauce, toasted ciabatta

## ENTRÉES

- FISH & CHIPS** \$22  
breaded walleye fillet, fries, slaw, tartar sauce
- MEDITERRANEAN QUINOA** \$16  
zucchini, cherry tomato, sweet peppers, sugar snap peas, eggplant, grilled tofu, green goddess
- SEARED SALMON** \$24  
butternut squash ravioli, mascarpone cream, baby spinach, candied walnut
- SMOKED PORK CHOP** \$25  
potato pancakes, ginger roasted carrots, cherry onion chutney

Ask your server for seasonal dessert options.



## BEER

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### CRAFT BEER \$8

Down East Original Cider  
Brew Kettle - White Rajah  
Fat Heads Seasonal  
Great Lakes Seasonal  
Market Garden Seasonal  
Rhinegeist Truth IPA

### NON ALCOHOLIC \$6

Sierra Nevada IPA N/A  
Athletic Golden Lager N/A

### IMPORTED/DOMESTIC BEER \$6

Bud Light  
Coors Light (16 oz.)  
Michelob Ultra  
High Noon Vodka Seltzer (ask server for selection)  
Sam Adams Boston Lager

### DRAFT BEER

Featuring Fatheads Leaf Man Lager along with 7 rotating handles  
Flights available! Select 4 of our 8 beers for \$15

## WINE

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### HOUSE WINE Glass \$7 Bottle \$24

Sycamore Lane Cellars (California)  
Cabernet Sauvignon  
Chardonnay  
Merlot  
Pinot Grigio

### RED WINES Glass \$9 Bottle \$32

Hangtime Pinot Noir (California)  
Perlita Malbec-Syrah (Argentina)  
Cataclysm Red Blend (Washington State)  
Robert Mondavi Private Selection  
Cabernet Sauvignon (California)

### WHITE WINES Glass \$9 Bottle \$32

SeaGlass Chardonnay (California)  
Movendo Moscato (Italy)  
Matua Valley Sauvignon Blanc (New Zealand)  
Wente Vineyards Riesling (California)

### SPARKLING WINE Glass \$10

Zonin Prosecco (Italy)