



BY CHEF ROBBY LUCAS

100 east erie street,
kent, ohio 44240
330.968.6201

SOUPS AND GREENS

SOUPS

- CARAMELIZED ONION SOUP // Cup \$4 | Bowl \$8**
Red and White Onions, Sherry, Veal Demi Glaze, Chicken Stock, Croutons, Aged Swiss
- PORK AND BEAN CHILI // Cup \$4 | Bowl \$8**
Braised Pork Belly, Black Beans, Root Vegetables, Roasted Tomatoes and Stock, Green Onion, Cheddar Cheese, Sour Cream
- CHEF’S DAILY SOUP // Cup \$4 | Bowl \$8**
Fresh House Made Daily Soups

SALADS

- HOUSE SALAD* // \$7**
Chopped Romaine, Cherry Tomatoes, Croutons, Cucumbers, Red Onion, Shaved Carrot, Dried Cranberries, Your Choice of Dressing
Add Roasted Chicken or Pan Roasted Salmon \$4.00
- CLASSIC BAR COBB* // \$11**
Chopped Romaine, Tilamook Cheddar, Hard Cooked Egg, Thick Chopped Bacon, Red Onion, Cherry Tomatoes, Cucumber, Your Choice of Dressing
Add Roasted Chicken or Pan Roasted Salmon \$4.00
- SPINACH SALAD* // \$11**
Baby Spinach, Dried Cranberries, Candied Pecans, Red Onion, Stella Bleu Cheese, Thick Cut Bacon, Balsamic Reduction
Add Roasted Chicken or Pan Roasted Salmon \$4.00
- SIDE SALAD // \$4**
Smaller Version of Our House Salad

DRESSING OPTIONS

Balsamic Vinaigrette, Dill Ranch, Bleu Cheese, Whole Grain Honey Mustard, Creamy Italian

TABLE STARTERS

HOUSE FRIES

Add Duck Confit to any style for only \$4

- TRUFFLE STYLE // \$6.50**
Rosemary, White Truffle Oil, Parmesan, Red Pepper Aioli
- POUTINE STYLE // \$8**
Veal Demi Glaze, Cheese Curds
- BAR STYLE // \$7**
Chili, Green Onion, Cheddar Cheese, Sour Cream

CRAFT MAC AND CHEESE

MAPLE BACON MAC // \$10
Chopped Bacon, Maple Syrup, Tilamook Cheddar

LOBSTER MAC* // \$14
Poached Lobster, Baby Spinach, Tomato, Cognac, Smoked Gouda

BAR WINGS

SAUCE OPTIONS:
Hot Honey Garlic, BBQ Sauce, Five Spice Rub

BRAISED CHICKEN WINGS
12ct / \$11 // 6ct / \$8

CONFITED DUCK LEGS
\$12
Wings Served on a Bed of Bleu Cheese Dressing

PRETZEL BITES
10ct / \$7.50 // 20ct / \$10.50
Warm Baked Pretzel Bites, Cheese Fondue

TEMPURA GREEN BEANS // \$7.50
Fresh Green Beans, Tempura Fried, Sweet Chili Garlic Sauce

POTATO CRUSTED ONION RINGS // \$7
Thin Sliced Onion Rings, Potato & Spice Breading, Cabernet Ketchup

SHRIMP AND GRITS* // \$11
Cornmeal Dusted Shrimp, Sweet Chili Sauce, Goat Cheese Polenta

FRIED CHEESE CURDS // \$8.50
Wisconsin Cheddar Cheese Curds, Seasoned Bread Crumbs, Roasted Tomato Puree, Dill Ranch

DEVILED EGGS // \$7
Traditional Deviled Eggs, Thick Cut Bacon, Pickled Onion, White Truffle Oil

ROASTED ARTICHOKE AND SPINACH DIP // \$10
Sauteed Spinach, Roasted Artichoke, Rosemary Cream, Mozzarella & Parmesan Cheese, Served with Toasted Bread

CHEF SIGNATURES

All Signature Burger & Sandwiches include a side of Truffle Fries

SIGNATURE BURGERS

- SIMPLETON* // \$12.50**
Char-Grilled Beef Patty, Thick Cut Bacon, Cream Cheese, Sauteed Mushroom & Onion, Toasted Onion Roll
- BALSAMIC BLEU* // \$12**
Char-Grilled Beef Patty, Stella Bleu Cheese, Balsamic Glaze, Arugula, Shaved Carrots, Toasted Pretzel Roll
- AMERICANA* // \$11.50**
Char-Grilled Beef Patty, American Cheese, Lettuce, Sliced Tomato, Onion, Pickle, Mayonnaise, Toasted Brioche
- KOBE* // \$16.50**
Kobe Beef, Black Truffle Aioli, Arugula, Crispy Fried Onions, Toasted Brioche
- PATTY MELT* // \$12.50**
Char-Grilled Beef Patty, Red Pepper Aioli, Bourbon Steak Sauce, Sauteed Mushrooms & Onions, Swiss Cheese, Red Pepper Garlic Bread
- BISON BURGER* // \$15.50**
Bison Patty, Baby Spinach, Shaved Parmesan, Tomato Puree, Whole Grain Honey Mustard, Fried Egg, Toasted Pretzel Roll
- APPLE PIE* // \$12**
Char-Grilled Beef Patty, Spiced Apples, Cream Cheese, Open Faced Brioche
- BREAKFAST* // \$12.50**
Char-Grilled Beef Patty, Maple Syrup, Thick Cut Bacon, Fried Egg, Belgium Waffle
- MONTE CRISTO* // \$12**
Char-Grilled Beef Patty, Thin Sliced Ham, Brie Cheese, Seasonal Fruit Preserve, Powdered Sugar, Red Pepper Garlic Bread
- THE BAR 145* // \$20**
14oz Char-Grilled Beef Patty, Sauteed Mushrooms & Onions, Cheddar & Swiss, Thick Cut Bacon, Pickle, Red Onion, Lettuce, Tomato, Toasted Onion Roll

CHEF SANDWICHES

- VEGETARIAN BLACK BEAN BURGER // \$11**
Housemade Black Bean Patty, Baby Spinach, Gouda Cheese, Red Pepper Aioli, Red Onion, Sliced Tomato, Grilled Focaccia Bun
- CHICKEN AND BRIE PANINI // \$11.50**
Roasted Chicken Breast, Baby Spinach, Seasonal Fruit Preserves, Brie, Pickled Red Onion, Grilled Stone Flatbread
- BAR BLT* // \$10**
Thick Cut Bacon, Bib Lettuce, Sliced Tomato, Mayonnaise, Gouda Cheese, Fried Egg
Add: Roasted Salmon \$4.00*
- CHICKEN AND WAFFLES // \$11.50**
Buttermilk Fried Chicken, Belgium Waffle, Maple Bacon Mac, Maple Syrup

SIDES

- TRUFFLE FRIES // \$2**
- TEMPURA GREEN BEANS // \$3**
- FRIED BRUSSEL SPROUTS // \$4**
- MAPLE BACON MAC // \$4.50**
- SIDE SALAD // \$4**
- CUP OF SOUP // \$4**

FLATBREADS

- WINTER APPLE // \$10**
Fresh Apple, Apple Butter, Thick Chopped Bacon, Caramelized Bleu Cheese
- HAM AND CHEESE // \$10**
Thin Sliced Ham, Deli Style Cream Cheese, Tilamook Cheddar

DESSERTS

- BAR BROWNIE // \$5**
Chocolate Brownie, Whipped Cream, Bourbon Cherries, Caramel
- BAKED APPLE ROSE // \$7**
Rum Spiced Apples, Puff Pastry, Vanilla Bean Ice Cream

CHOOSE YOUR TEMP



*These items are cooked to order and may be served raw or undercooked. Eating raw or undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.

stacked by:

bar45°

STACK YOUR OWN

1

PICK YOUR PROTEIN

\$9

ALL
NATURAL
BEEF



- ☐ Medium Rare*
- ☐ Medium*
- ☐ Med-Well*
- ☐ Well*
- ☐ Burn it.*

- ☐ Blackbean Veggie Burger
- ☐ Pan Roasted Salmon (+ \$3)
- ☐ Char-Grilled Chicken Breast
- ☐ All Natural Beef Patty
- ☐ Kobe Beef* (+ \$5)
- ☐ Bison Burger* (+ \$5)
- ☐ Double Your Protein (+)
- ☐ Skip the Patty (only \$5)

2

PICK YOUR
"BUN"

- ☐ Brioche
- ☐ Onion Roll
- ☐ Pretzel Roll
- ☐ Focaccia Roll

- ☐ Baby Spinach Salad
- ☐ Iceberg Salad
- ☐ Gluten Free Roll (+ \$1)
- ☐ Skip the Bun

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TOP IT OFF

HOUSE
CHEESES

all cheese
additions \$1 each

FRESH
ADDITIONS

2 included, each
additional +50¢

SAUCES

1 included, each
additional +50¢

- ☐ Stella Bleu Cheese
- ☐ Smoked Gouda
- ☐ Tillamook Cheddar
- ☐ Aged Swiss
- ☐ Herb Goat Cheese (+.50)
- ☐ American Cheese
- ☐ Chipotle Jack
- ☐ Cream Cheese

- ☐ Bibb Lettuce
- ☐ Pickles
- ☐ Red Onion
- ☐ Pickled Red Onion
- ☐ Arugula
- ☐ Baby Spinach
- ☐ Roasted Onions
- ☐ Sliced Tomato
- ☐ Roasted Red Peppers
- ☐ Carrots
- ☐ Jalapenos

- ☐ Red Pepper Aioli
- ☐ Sweet Chili Sauce
- ☐ Dill Ranch
- ☐ BBQ Sauce
- ☐ Hot Sauce
- ☐ Bourbon Steak Sauce
- ☐ Cabernet Ketchup
- ☐ Whole Grain Honey Mustard
- ☐ Citrus Mayonnaise

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HOUSE
SPECIALTIES

Go ahead...you've earned it!

- ☐ Duck Confit \$1
- ☐ Spiced Apples \$1
- ☐ Thick Cut Bacon \$1
- ☐ Roasted Mushrooms \$1
- ☐ Seasonal Fruit Preserves \$1
- ☐ Fried Egg* \$1
- ☐ Black Truffle Aioli \$1
- ☐ Jalapeño Cherry Salsa \$1

ON THE SIDE

- ☐ Truffle Fries \$2.00
- ☐ Tempura Green Beans \$3.00
- ☐ Fried Brussel Sprouts \$4.00
- ☐ Maple Bacon Mac \$4.50
- ☐ Side Salad \$4.00
- ☐ Cup of Soup \$4.00

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DRAFT BEERS

- Great Lakes Seasonal

Elevator Seasonal

New Belgium Fat Tire

Kentucky Bourbon Ale
- Angry Orchard Hard Cider

Kona Big Wave

Fat Heads Seasonal

ASK ABOUT OUR ROTATING HANDLES

BOTTLES

CRAFT	21st Amendment Back in Black	
	Atwater Vanilla Java Porter	
	Bells Seasonal	
	Bells Two Hearted Ale	
	Dark Horse Crooked Tree IPA	
	Deschutes Seasonal	
	Dogfish Head 60 Minute IPA	
	Fatheads Bumble Berry	
	Flying Dog Raging Bitch IPA	
	Goose Island Pale Wheat Ale	
	Great Lakes Dortmunder Gold	
	Great Lakes Burning River	
	Green Flash Soul Style IPA	
	Hoegarden	
	Kona Castaway IPA	
	Kona Pipeline Porter	
	Laguintas Brown Shugga Substitute Ale	
	Left Handed Milk Stout	
	Left Handed Sawtooth	
	Magic Hat #9	
DOMESTIC	New Belgium Snapshot	
	New Belgium Seasonal	
	New Planet Pale Ale (Gluten Free)	
	Not Your Fathers Hard Root Beer	
	Rogue Dead Guy Ale	
	Southern Tier 2XIPA	
	Stone Ruination IPA	
	Thirsty Dog Raspberry Ale	
	Budweiser	Blue Moon (16oz can)
	Bud Light	Bud Light Platinum
	Miller Light	Bud Light Lime
	Coors Light	Michelob Ultra
	PBR (16oz can)	Rolling Rock
	Yuengling	Sam Adams Boston Lager
	Yuengling Light	Sam Adams Seasonal
IMPORT	Amstel Light	Heineken Light
	Corona	Labatt Blue
	Corona Light	Labatt Blue Light
	Dos Equis	Newcastle
	Guinness (16oz can)	Red Stripe
	Heineken	Stella Artois

SIGNATURE COCKTAILS

- ANGRY BIRD**
Absolut Vodka, Angry Orchard Cider, Sour Apple Schnapps & a Few Bar 145 Surprises

BERRY GOOD LEMONADE
Absolut Berry Acai Vodka, Lemonade, Sierra Mist, Lemon, Fresh Berries

ABSOLUT PALMER
Absolut Vodka, Twisted Tea, Lemonade, Lemon

MAD RUSSIAN
Absolut Vanilla Vodka, Peppermint Kahlua, Cream, Dash of Nutmeg

THE FRUIT CUP
Absolut Vodka, Lime, Simple Syrup, Seasonal Puree

SYO ABSOLUT MULE
Absolut Citron, Mandarin, Pear, Peppar, Berry Acai, Raspberry, APeach

MAKE IT AN IRISH MULE
Jameson, Jameson Black Barrel, or Jameson Caskmates, Cock n’ Bull Ginger Beer, Lime Twist
- SIMON'S SANGRIA (RED OR WHITE)**
House Pinot Grigio or House Merlot, Peach Schnapps, Orange Juice, Cranberry Juice (Red), Sprite (White), Orange, Lemon, Lime, Cherry

SEASONAL
Apple Cider, Pinot Grigio, Smirnoff Kissed Caramel Vodka, Apple Cubes

TROPICAL FALL
Captain Morgan White Rum, Pineapple Juice, Club Soda

TEXAN TRUCE
Captain Morgan White Rum, PAMA, Lemon Juice, Pineapple Juice, Dash of Bitters (optional)

BYE BYE WINTER BLUES
Bombay Sapphire, Simple Syrup, Apple Cider, Topped with Sparkling Wine

NEW SEASON
Watershed Bourbon Barrel Gin, Rosemary & Vanilla Simple Syrup, Apple Juice, Lemon Juice

LOCAL GIN FIZZ
Watershed 4 Peel Gin, Campari, Orange Juice, Topped with Sparkling Wine

MARTINIS

- CARAMEL APPLETINI**
Absolut Vodka, Smirnoff Kissed Caramel Vodka, Apple Pucker, Apple Juice

BOURBON BARREL 75
Watershed Bourbon Barrel Gin, Fresh Lemon Juice, Simple Syrup, Sparkling Wine

PEPPERMINT MOCHA
Absolut Vanilla Vodka, Peppermint Schnapps, Godiva Caramel Liqueur

BLOODY MARY'S MARTINI
Absolut Vodka, Tomato Juice, Clamato Juice, Lemon, Tabasco, Worcestershire, Salt, Pepper

COOKIES AND CREAM
Smirnoff Whipped Cream Vodka, Godiva Chocolate Liqueur, Cream
- THE DIRTY**
Absolut Vodka, Dry Vermouth, Olive Juice
Make it a Premium Belvedere for only \$2

FLIRTINI
Absolut Vodka, Triple Sec, Pineapple Juice, Sparkling Wine

PUMPKIN PATCH
Jack Daniel's Honey, Pumpkin Pie Liqueur, Rum Chata

KEY LIME PIE
Absolut Vanilla Vodka, Frangelico, Pineapple Juice, Lime Juice, Cream

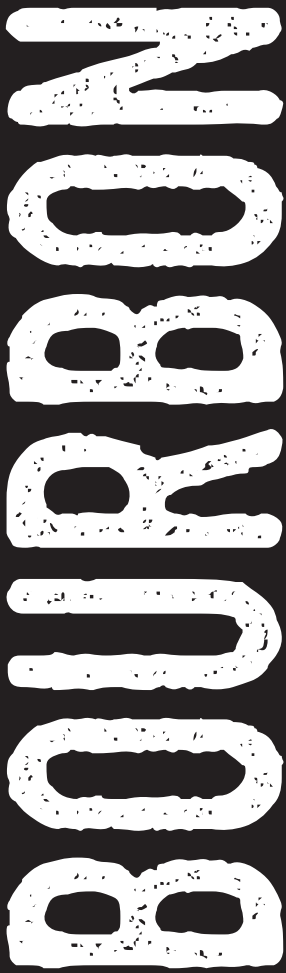
PEACH COSMO
Absolut APeach Vodka, Triple Sec, Cranberry Juice, Lime Juice

SALTED CARAMEL PRETZEL
Smirnoff Kissed Caramel Vodka, Butterscotch Schnapps, Frangelico, Sea Salt

ESPRESSO
Van Gogh Espresso Vodka, Ryan's Irish Cream, Absolut Vanilla Vodka, Kahlua

WINES

HOUSE	REDS	WHITES
5 GLASS 18 BOTTLE	6 GLASS 22 BOTTLE	6 GLASS 22 BOTTLE
Barefoot Cabernet	Dark Horse Merlot	Dark Horse Chardonnay
Barefoot Merlot	Dark Horse Cabernet	Canyon Road Pinot Grigio
Barefoot Chardonnay	Dark Horse Pinot Noir	Canyon Road White Zinfandel
Barefoot Moscato	Noble Vines 667 Pinot Noir (\$7.5/\$28)	Little Black Dress Moscato
		Kung Fu Riesling (\$7.5/\$28)
		Honig Sauvignon Blanc (\$10/\$30)



Due to limited availability, some bourbons may not be available at all times. Ask your bartender or server for featured & exclusive Bourbons that may not appear on our list.

	PROOF	1 OZ	2 OZ
1792 Ridgemont Reserve	93.7	5.5	10
Ancient Age	80	3	5
Ancient Age 10 Star	90	3	5
Angel's Envy	86.6	8	15
Bulleit	90	4	7
Bulleit 10 Year	91.2	7	13
Bird Dog	80	3	5
Bakers	107	7.5	14
Basil Hayden's	80	7	13
Big House 6 year	90	4	7
Bookers	127	9	16
Blanton Single Barrel	93	8.5	14
Buffalo Trace	90	4.5	8
Calumet Farms	86	8	15
Cleveland Black Reserve	100	6	11
Cleveland "The 87"	87	5	9
Eagle Rare 10 Year	90	5	9
Elijah Craig 12 Year	94	5.5	10
Evan Williams Single Barrel	86.6	5	9
Four Roses Single Barrel	100	6	11
Four Roses Small Batch	97	4.5	8
Heaven Hill	80	3	5
Jeffersons Reserve	90.2	7.5	14
Jim Beam	80	4	6
Jim Beam Single Barrel	86	6	11
Knob Creek	100	7	13
Knob Creek Single Barrel	120	6.5	12
Lexington	86	4.5	8
Makers Mark	90	5.5	10
Makers Mark 46	94	7	13
Old Crow	80	3	5
Old Forrester	86	4	7
Old Grand-Dad	100	3	5
OYO	90	7	13
Tom's Foolery	90	6	11
Town Branch	80	6	11
Watershed	94	7	13
Wild Turkey 101	101	5	9
Woodford Reserve	94	5.5	10
Woodford Reserve Double Oaked	90.4	9	17

WHISKEY

IRISH WHISKEY

Jameson
Jameson Black Barrel
Jameson Caskmates

AMERICAN WHISKEY

Jack Daniels
Jack Daniels - Fire
Jack Daniels Single Barrel
Gentlemen Jack
Seagram's 7

CANADIAN WHISKEY

Canadian Club
Crown Royal
Crown Apple, Black, Maple, Reserve, and XO
Seagrams XO

RYE WHISKEY

Bulleit - Rye
Knob Creek - Rye
Mitchers - Rye
Old Overholt - Rye
Crown - Rye

SCOTCH

Dewars
Glendiffich 12 year
Glenlivet 12 year
J&B
Johnnie Walker
Red, Black, and Blue Label
McCallan 12 Year

INFUSED

Crown Royal - Apple
Jack Tennessee Fire
Jack Daniels - Honey
Knob Creek - Maple
Red Stag Black Cherry
Red Stag Spiced

BOURBON COCKTAILS

145TH MANHATTAN

Makers Mark, Grand Marnier, Sweet Vermouth, Bitters, Cherries, Orange

BLT

Bulleit, Lemon & Tonic

FOUR BROSES

Four Roses Small Batch, Cranberries, Strawberry, Blackberry, Bitters, Dash of Grenadine

THE BULL JALA

Bulleit Rye, Dry Vermouth, Simple Syrup, Jalapeno Slices, Lime Wedge

APPLE BOURBON BELLINI

Jim Beam Apple, Apples, Lemon, Sugar

BOURBON PEACH TEA

Woodford Reserve, Peach Schnapps, Twisted Tea, Lemonade

BOURBON JULEP

Watershed Bourbon, Fresh Lemon Juice, Simple Syrup, Mint Leaves

THE NEWLY FASHIONED

Basil Hayden's, Simple Syrup, Bitters, Cinnamon, Apple Slice, Splash of Soda

SAZAREC

Knob Creek Rye, Sugar, Anise Liquor, Angostura Bitters, Psychuad's Bitters

MAPLE BOURBON SMASH

Maker's Mark 46, Maple Syrup, Orange Juice, Lemon Juice, Angostura Bitters, Orange Slice, Soda

THE COMMODORE

Maker's Mark 46, Crème De Cacao, Lemon Juice, Orange Juice, Grenadine, Bitters

THE WAGER

Knob Creek, Frangelico, Mint Leaves, Sugar In The Raw, Pineapple Juice, Maple Syrup, Splash of Soda