



## SOUPS + GREENS

### CARAMELIZED ONION SOUP

Red + white onions, sherry, veal demi glace, chicken stock, croutons, aged swiss

CUP \$3.99 / BOWL \$7.99

### CHEESEBURGER CHOWDER

All natural Angus beef, cream, carrots, onions, celery (BOWL served "Pot Pie Style")

CUP \$2.99 / BOWL \$6.99

### CHEF'S DAILY SOUP

Fresh + house-made daily

CUP \$3.99 / BOWL \$7.99

### HOUSE SALAD

Chopped romaine, cherry tomato, croutons, cucumber, red onion, shaved carrot, dried cranberries  
CHOICE OF DRESSING / \$6.99

+ Grilled chicken \$3 / + Grilled salmon\* \$5

### CLASSIC BAR COBB

Chopped romaine, Tilamook cheddar, hard cooked egg, thick chopped bacon, red onion, cherry tomato, cucumber  
CHOICE OF DRESSING / \$10.99

+ Grilled chicken \$3 / + Grilled salmon\* \$5

### SPINACH SALAD

Baby spinach, dried cranberries, candied pecans, red onion, Stella bleu cheese, thick cut bacon, balsamic reduction / \$9.99

+ Grilled chicken \$3 / + Grilled salmon\* \$5

### SIDE SALAD

Smaller version of our HOUSE SALAD,  
CHOICE OF DRESSING / \$3.99

DRESSING OPTIONS: Balsamic Vinaigrette, Dill Ranch, Bleu Cheese, Honey Mustard, Creamy Italian

# TABLE STARTERS

### WARM BAKED PRETZEL BITES

Warm baked pretzel bites, cheese fondue  
10 FOR \$6.99 / 20 FOR \$10.99

### TEMPURA GREEN BEANS

Fresh green beans, tempura fried, sweet chili garlic sauce / \$6.99

### HAY STACK ONION RINGS

Thinly shaved onions, crispy fried, paprika seasoning, gold BBQ sauce / \$5.99

### DEVEILED EGGS

White truffle deviled eggs, thick cut bacon, pickled red onion / \$6.99

### FRIED CHEESE CURDS

Wisconsin cheese curds, seasoned bread crumbs, dill ranch, green onion / \$7.99

### ARTICHOKE + SPINACH DIP

House-made artichoke + spinach puree, mozzarella, parmesan, rosemary cream, tortillas / \$9.99

### CALAMARI + PEPPERS

Quick-fried calamari, sweet peppers, chili garlic sauce, green onion / \$9.99

### TEMPURA PICKLES

Garlic pickle slices, tempura batter, chives, dill ranch / \$5.99

### HOUSE-MADE PORK RINDS

Crispy pork rinds, spicy seasoning, chives, smoked mayo / \$5.99

## HOUSE FRIES:

#### WHITE TRUFFLE STYLE

Rosemary, white truffle, parmesan, red pepper aioli / \$6.99

#### SRIRACHA FRIES

Sriracha seasoning, parsley, parmesan, green onion, smoked mayo / \$6.99

## BAR WINGS

#### CONFIT DUCK LEGS

Spicy buffalo sauce, creme de menthe bleu cheese dressing / \$10.99

#### BRAISED CHICKEN WINGS

YOUR CHOICE OF SAUCE:

Spicy Buffalo / Bourbon Teriyaki / Green Apple Glaze  
Hot Sauce / Bourbon BBQ / Dry Rub  
6 FOR \$7.99 / 12 FOR \$11.99

## Craft MAC

#### MAPLE BACON MAC

Chopped bacon, maple syrup, Tilamook cheddar / \$9.99

#### BEEF STROGANOFF

Braised beef cheek, black truffle, mushrooms, papardelle pasta / \$12.99

#### VEGGIE MAC

Tomato, red onion, spinach, mushrooms, black truffle, papardelle pasta / \$12.99

## STREET TACOS

OUR TACOS ARE SOLD PER PIECE. WE RECOMMEND 2-3 PER PERSON.

#### BEEF CHEEK

Braised beef cheek + micro greens + pickled red onion / \$3.50

#### DUCK CONFIT

Duck confit + kimchi + watercress / \$4

#### PULLED PORK

Pulled pork belly + gold BBQ sauce + house slaw / \$3.50

#### CHICKEN WING

Pulled buffalo chicken + bleu cheese dressing + shaved carrot + micro greens / \$3.50

#### SALMON\*

Grilled salmon + dill ranch + avocado + pickled red onion / \$4

#### VEGGIE

Avocado slice + red onion + cucumber + Italian vinaigrette + shaved carrot + micro greens / \$3.50

## BAR DESSERTS

#### BIG CHOCOLATE BROWNIE

Brownie, whipped cream, cherries, caramel, chocolate / \$5

#### ROOT BEER FLOAT

IBC Root Beer, vanilla ice cream, whipped cream / \$5

#### TRIPLE MOUSSE MINI CAKE

Layers of dark, milk, + white chocolate mouse / \$5

# SIGNATURE BURGERS

ALL SIGNATURE BURGERS + SANDWICHES INCLUDE A SIDE OF TRUFFLE FRIES

#### SIMPLETON BURGER\*

Beef patty, thick cut bacon, cream cheese, sauteed mushrooms + onions, toasted onion roll / \$11.99

#### BALSAMIC BLEU BURGER\*

Beef patty, Stella bleu cheese, balsamic glaze, arugula, shaved carrots, toasted pretzel roll / \$11.99

#### AMERICANA BURGER\*

Beef patty, American cheese, lettuce, sliced tomato, onion, pickle, mayo, toasted brioche / \$11.49

#### GRILLED CHEESE BURGER\*

Beef patty, thick cut bacon, Tilamook cheddar, tomato, BBQ sauce, smoked mayo, focaccia / \$11.99

#### PATTY MELT\*

Beef patty, red pepper aioli, bourbon steak sauce, Swiss cheese, sauteed mushrooms + onions, red pepper bread / \$11.99

#### KIMCHI BURGER\*

Open face beef patty, carrots, spinach, red onion, gold BBQ sauce, pickled red onion, Kolrahi kimchi / \$11.99

#### DRY AGED SLIDERS\*

3 dry aged mini burgers, black truffle aioli, arugula, crispy onions / \$11.99

#### PORK BELLY BURGER\*

Beefy patty, pulled pork belly, gold BBQ sauce, watercress, house slaw, crispy onions, toasted onion roll / \$11.99

#### BISON BURGER\*

Bison patty, baby spinach, shaved parmesan, honey mustard, fried egg, toasted pretzel roll / \$15.99

#### THE ONE-FORTY-FIVE\*

14oz beef patty, sauteed mushrooms + onions, Tilamook cheddar, Swiss cheese, thick cut bacon, pickle, red onion, lettuce, tomato, toasted onion roll / \$19.99

#### BURGER OF THE MONTH

Monthly chef's selection

## SANDWICHES

#### VEGETARIAN BLACK BEAN BURGER

Housemade black bean patty, baby spinach, gouda cheese, red onion, tomato, red pepper aioli, toasted red pepper bread / \$10.99

#### CHICKEN + BRIE PANINI

Grilled chicken breast, baby spinach, seasonal preserves, brie, pickled red onion, toasted red pepper bread / \$10.99

#### SALMON + AVOCADO BLT\*

Grilled salmon, avocado, bacon, tomato, watercress, smoked mayo, toasted brioche / \$11.99

#### CHICKEN + WAFFLES

Buttermilk fried chicken, Belgium waffle, maple bacon mac, maple syrup / \$10.99

## ON THE SIDE

TRUFFLE OR SRIRACHA FRIES / \$1.99

TEMPURA GREEN BEANS / \$2.99

FRIED BRUSSEL SPROUTS / \$3.99

MAPLE BACON MAC / \$3.99

SIDE SALAD / \$3.99

CUP OF SOUP / \$3.99

\*Eating raw or undercooked meat, poultry, eggs, or seafood may increase your risk of food borne illness. Upon request we will cook to your specifications however consuming raw or undercooked ground beef 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

3

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

- ☐ Bibb Lettuce
- ☐ Pickles
- ☐ Red Onion
- ☐ Pickled Red Onion
- ☐ Arugula
- ☐ Baby Spinach

- ☐ Red Pepper Aioli
- ☐ Sweet Chili Sauce
- ☐ Dill Ranch
- ☐ BBQ Sauce
- ☐ Hot Sauce

- ☐ Herb Goat Cheese
- ☐ American Cheese
- ☐ Chipotle Jack
- ☐ Cream Cheese

- ☐ Roasted Onions
- ☐ Sliced Tomato
- ☐ Roasted Red Peppers
- ☐ Carrots
- ☐ Jalapenos

- ☐ Bourbon Steak Sauce
- ☐ Cabernet Ketchup
- ☐ Whole Grain Honey Mustard
- ☐ Citrus Mayonnaise

4

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 \$1.99
- ☐ Tempura Green Beans \$2.99
- ☐ Fried Brussel Sprouts \$3.99
- ☐ Maple Bacon Mac \$3.99
- ☐ Side Salad \$3.99
- ☐ Cup of Soup \$3.99

\*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.



# ROTATING HANDLES

OVER 45 ROTATING DRAFT BEER HANDLES  
WITH 12 HELP YOURSELF DRAFT OPTIONS!

Ask your server or bartender for  
our exclusive Draft Beer Menu

# BOTTLES

|               |                                                |                        |
|---------------|------------------------------------------------|------------------------|
| CRAFT         | Dark Horse Crooked Tree IPA                    |                        |
|               | DuClaw Dirty Little Freak - American Brown Ale |                        |
|               | Flying Dog Raging Bitch IPA                    |                        |
|               | Four String Brass Knuckle - American Pale Ale  |                        |
|               | Goose Island 312 - Pale Wheat Ale (16oz Can)   |                        |
|               | Great Lakes Dortmunder Gold - Dortmunder       |                        |
|               | Illusive Traveller Grapefruit Ale - Fruit/Veg  |                        |
|               | Jackie O's Firefly Amber Ale                   |                        |
|               | Magic Hat #9 - Fruit/Veg                       |                        |
|               | Magic Hat Dream Machine - American Pale Lager  |                        |
|               | Maumee Bay - Glass City Pale Ale               |                        |
|               | New Belgium Fat Tire - American Ale/Red        |                        |
|               | New Belgium Glutiny Golden Ale                 |                        |
|               | Gluten Free                                    |                        |
|               | New Belgium Ranger - IPA                       |                        |
| DOMESTIC      | Budweiser                                      | Leinenkugel Seasonal   |
|               | Bud Light                                      | Miller 64              |
|               | Coors Light                                    | Michelob Ultra         |
|               | Miller Lite                                    | Sam Adams Boston Lager |
|               | Bud Select                                     | Sam Adams Rebel IPA    |
| IMPORT        | Corona                                         | Guinness (16oz Can)    |
|               | Corona Light                                   | Heineken               |
|               | Dos Equis                                      | Newcastle Brown Ale    |
| ALT BEVERAGES | Cock N' Bull Ginger Beer NA                    |                        |
|               | Lindeman's Framboise Lambic                    |                        |
|               | O'Douls NA                                     |                        |
|               | Smirnoff Ice Raspberry                         |                        |
|               | Stella Cidre'                                  |                        |
|               | Twisted Tea Hard Tea                           |                        |
|               | Cooks Spumante 187ml                           |                        |

# 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 APPLLETINI**  
Absolut Vodka, Smirnoff Kissed Caramel Vodka, Apple Pucker, Apple Juice
- BOURBON BARREL 75**  
Watershed Bourbon Barrel Gin, Fresh Lemon Juice, Simple Syrup, Sparkling Wine
- RED HOT WINTER**  
Chili-Infused Fris Vodka, Godiva White Chocolate Liqueur, Cocoa Powder, Cayenne Pepper, Whipped Cream, Thai Chili Pepper
- 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, Irish Manor, Absolut Vanilla Vodka, Kahlua

# RESERVE WINE

We are excited to offer our new exclusive reserve wine selections. Please ask your server or bartender for additional menu.

|        |                      |                                              |                                                              |
|--------|----------------------|----------------------------------------------|--------------------------------------------------------------|
| HOUSE  | 6 GLASS<br>22 BOTTLE | Two Vines Cabernet<br>Two Vines Merlot       | Two Vines Chardonnay<br>Montevina White Zinfandel            |
| REDS   | 8 GLASS<br>30 BOTTLE | 337 Cabernet<br>667 Pinot Noir               | The Show Malbec<br>Cocobon California Red Blend              |
| WHITES | 7 GLASS<br>26 BOTTLE | Brancott Sauvignon Blanc<br>Estancia Moscato | Chateau St. Michelle Reisling<br>Belle Ambiance Pinot Grigio |



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   |
| Angel's Envy                   | 86.6  | 8    | 15   |
| Bulleit                        | 90    | 4    | 7    |
| Bulleit 10 Year                | 91.2  | 7    | 13   |
| 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   |
| Eagle Rare 10 Year             | 90    | 5    | 9    |
| E.H. Taylor, JR Barrel Proof   | 127   | 7    | 13   |
| Elijah Craig 12 Year           | 94    | 5.5  | 10   |
| Elmer T Lee                    | 90    | 5.5  | 8    |
| Evan Williams Single Barrel    | 86.6  | 5    | 9    |
| Four Roses Single Barrel       | 100   | 5.5  | 10   |
| Four Roses Small Batch         | 97    | 4.5  | 8    |
| Jeffersons The Manhattan       | 68    | 8.75 | 14   |
| Jeffersons Ocean               | 90.2  | 12   | 23   |
| Jeffersons Reserve             | 90.2  | 7.5  | 14   |
| Jeffersons Very Small Batch    | 82.3  | 5.5  | 10   |
| Jim Beam                       | 80    | 4    | 6    |
| Jim Beam Signature             | 86    | 7    | 13   |
| 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   |
| Makers Mark Cask Strength      | 110   | 7    | 13   |
| Old Forrester                  | 86    | 4    | 7    |
| Old Forrester Birthday Bourbon | 100   | 8    | 15   |
| Tom's Foolery                  | 90    | 5.5  | 10   |
| 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 Single Barrel  
Gentlemen Jack  
*(Additional Jack Options under Infused)*  
Prichards Tennessee Whiskey

## CANADIAN WHISKEY

Canadian Club  
Crown Royal  
*(Additional Crown Options under Infused)*  
Seagrams VO

## RYE WHISKEY

Angels Envy - Rye  
Bulleit - Rye  
Knob Creek - Rye  
Mitchers - Rye

## SCOTCH

Chivas Regal  
Dewars  
Glenlivet 12 year  
J&B  
Johnnie Walker  
*Red, Black, Blue and Green Label*  
McCallan 12 Year

## INFUSED

Crown Royal - Apple  
Fireball  
Jack Daniels - Fire  
Jack Daniels - Honey  
Jim Beam - Apple  
Jim Beam - Red Stag  
Knob Creek - Maple  
Wild Turkey - American Honey  
Yukon Jack

# 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

# bar-145°

## TOLEDO

5305 MONROE STREET  
TOLEDO, OH 43623  
419.593.0073

## KENT

100 EAST ERIE STREET  
KENT, OH 44240  
330.968.6201

## COLUMBUS

955 WEST FIFTH AVENUE  
GRANDVIEW HEIGHTS, OH 43212  
614.564.9198

## NORWALK

2330 MILAN AVENUE  
NORWALK, OH 44857  
567.424.6206

## AVON

35546 DETROIT ROAD  
AVON, OH 44011  
440.937.1526

## FORT WAYNE

4910 NORTH CLINTON STREET  
FORT WAYNE, IN 46825  
260.209.2117

**\$5 BURGERS  
& MARTINIS**  
EVERY WEDNESDAY

**LIVE MUSIC**  
WEDNESDAY - SATURDAY

**HAPPY HOUR**  
3:00 PM - 6:00 PM

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