

31 YEARS

warm-up

guacamole	• choice of : traditional, bacon + pineapple, blue cheese + sage	8½
guacamole sampler	• sample three variations	10
pork bones	• (spare ribs), sweet cabbage slaw, home made sweet, smoky bbq sauce	6
artichoke fundido	• goat cheese + poblano & corn chips	9½
steamed mussels	• new zealand greens + chorizo + blue cheese - smoked tomato broth	9
crabcakes two ways	• chorizo hash and citrus slaw + ancho citrus glaze	10
lobster risotto	• with chorizo	9½
queso fundido	• the original , 3 cheeses, chorizo, rajas	8½
spicy southwestern eggroll	• smoked chicken, arugula, wild mushrooms, goat cheese + tomato jam	8½
shrimp and grits	• sautéed with garlic, corn, green chilies and red pepper flakes + cheesy, spicy grits	10
chile crusted calamari	• arugula - fennel citrus slaw + jalapeno jelly	9½
duck flatbread	• pulled duck + jack cheese + peppers + tomato jam	9½
rock shrimp flatbread	• w / bacon, cilantro recado, monterey jack & parmesan cheese	9½
house salad	• mixed greens, roasted beets, tomatillos, walnuts, goat cheese, oregano vinaigrette	7
lopez caesar	• romaine, stewed tomato, pickled red onion, kalamata olives, manchego / anchovy dressing	8
sopa del dia	• made in-house daily	6

IRON CHEF special guacamole	• FOOD NETWORK & MICHAEL SYMON favorite: blue cheese + sage + lotsa bacon	9½
soft shell crab quesadilla	• blue corn crusted, s.w. slaw, tomatillo apple salsa	9½
sensational steak salad	• cowboy cobb with sliced steak and fixin's	18
fresh linguini	• cilantro-poblano pesto, heirloom tomatoes, shitakes, leeks, feta, lemon oil, choose : asparagus / chicken / shrimp	16 / 17½ / 18½

swimming

seared halibut	• mango glazed + quinoa salad + green beans	22
trout	• pecan - pumpkin seed crusted, sweet potato hash w / <u>chorizo</u> , green beans + jalapeno mustard	20
seared sea scallops	• lobster risotto with chorizo + jalapeno citrus sauce	21
lobster enchiladas	• lobster & rock shrimp, asadero cheese, crème de limon + lobster chipotle crema	19

fish tacos

salmon	• orange habenero, barbequed + napa slaw, pickled red onion, fresh avocado, queso fresco	14
mahi- mahi	• grapefruit – jicama salsa, shredded romaine + feta + chimi – churi	14½
coconut shrimp / crab	• ceviche, w / lime + mango pico + watercress	15
swordfish blt	• smoked corn aioli	15½

walking

mezcal chicken	• tequila-lime marinated & grilled + southwestern corn pudding + red pepper marmalade	19
½ chicken mole poblano	• jalapeno-gouda grits + sautéed spinach with pepitas & raisins	18
pork bones (spare ribs)	• ancho – citrus glazed, sweet cabbage slaw, southwestern corn pudding	18½
roasted chicken enchiladas	• your choice of : suiza, mole poblano, or charred tomato sauce	18
steak enchiladas	• grilled skirt steak, chile rajas, "tex-mex" sauce, pico de gallo, sour cream	19
pulled pork "wet burritos"	• black beans, chile rajas, jack cheese, with charred tomato-guajillo sauce	17½
northern style quesadilla	• grilled chicken, monterey jack cheese, chile rajas, guacamole	18
kobe beef burger	• guacamole + buttermilk onion rings + bacon pineapple aioli + sweet potato fries	15½
mexican lasagna	• roasted chicken, spinach, ricotta cheese + charred tomato sauce	18½
warm roasted veggie salad	• smoked gouda, croutons, crispy mushrooms, broccoli puree + poached egg (optional)	14½
mushroom burger	• roasted wild mushrooms + swiss + arugula + bbq aioli + sweet potato fries	14½
mushroom-goat cheese quesadilla	• chile rajas, cilantro recado, pico de gallo	15
roasted vegetable tacos	• assorted veggies on spicy homemade masa shells, crispy onions + guacamole	14½
grilled vegetable fajitas	• served with vegetarian pinto beans	14½

fajitas & tacos al carbon

skirt steak 17 • chicken 16 • shrimp 17 • pulled pork 15½ • grilled vegetables 14½ • portobello mushroom 14 ½ • combo 16

— sides —

flour chips & salsa, served with: mango mojo, tomatillos & pico de gallo 5 • smoked gouda-jalapeno grits 5
corn pudding 4½ • grilled asparagus 4½ • sautéed spinach, raisins, pepita 4½ • seared greens beans 4½
mexican red rice 2½ • black beans 2½ • vegetarian pinto beans 2½ • corn on the cob 3½

Palm Beach • Beverly Hills • Mexico City • Cleveland Heights • 31 mostly glorious years

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The state of Ohio requires we advise that: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness."

At our discretion, we will add gratuity of 18 % to parties of six or more, or non-tippers

general manager	hugh mc aree
executive chefs	jesse tyner
line chefs	james whitten mark stewart elana berusch john rodney john j pecenak leslie gaines
kitchen attendant	reily moncrief tj underwood
service	temma collins andrew simm damen camen jodi steele juliana cole annie sayre ambur guglielmo sandy lawson jorge de la barrera terry o'brien paula goldman kristi baker morgan williams
service assistants	hadley selman izzy collins maggie berusch adam katz jerome mc neily adam josey ogunmola watson eddie hughes
exec bar chef	mark goyetch
bar chefs	rachael santucci rebeccah jenkins
reception	bridget barrett alexa jurcisin jenna lyle
executive producer	craig seve sumers

mojitos	large glass / pitcher 7 / 38
bacardi mojitos	apple • orange • coconut • limon • raspberry • pineapple • peach • strawberry • mango • cherry 8 / 42
leblon caipirinhas	prickly pear • pineapple • pomegranate • traditional 8½ / 43
tasting of tequilas	four - 1 oz pours flavored flight 11
special lopez flight	17 cazadores-reposado + don julio-anejo centenario-plata + tres generaciones
sauza 1800 flight	19 silver + reposado + anejo + silver black
corzo infusion	22

margaritas				
HALF OFF TEQUILA , 5- 9 pm TUES & THURS. <i>each pitcher yields six margaritas</i>				
	<u>glass</u>	<u>large</u>	<u>pitcher</u>	
traditional	7	9½	36	
golden	8	11	42	
flavored	8	11	42	
flavors : white peach / blue / pineapple / strawberry / mango / passion / jalapeno / raspberry / pomegranate/ cactus / cucumber				
• try it rimmed naked, spicy, sweet or salty*				
• try a large margarita				
Or Seve style, up with a spicy rim				
TEQUILA	<u>2oz</u>	<u>marg</u>	<u>large</u>	<u>pitcher</u>
silver	aged up to four months			
tres generaciones	8	9	11	42
el jimador	8	9	11	42
espolon	8	9	11	42
justin timberlake's 901	10	11	14	54
asom broso	10	11	14	54
corazón	10	11	14	54
corzo	10	11	14	54
cabo wabo	10	11	14	54
cazadores	10	11	14	54
dos lunas	10	11	14	54
herradura	10	11	14	54
milagro	10	11	14	54
centenario	10	11	14	54
1800 reserva	10	11	14	54
hornitos	9	10	13	55
don julio	12	13	17	62
maestro dobel	12	13	17	62
1800 black	12	13	17	62
partida	12	13	17	62
patron	12	13	17	62
milagro barrel select	14	15	18	65
gran patron platinum*	29	29	42	150
reposado	aged 6 to 12 months			
el jimador	8	9	11	42
espolon	8	9	11	42
herradura	10	11	14	54
cazadores	10	11	14	54
cabo wabo	10	11	14	54
centenario	10	11	14	54
hornitos	9	10	13	55
1800 reserva	11	12	15	57
don julio	11	12	15	57
corazón	11	12	15	57
corzo	11	12	15	57
centenario rosangel	11	12	15	57
milagro	11	12	15	57
partida	12	13	17	62
patron	12	13	17	62
milagro barrel select	14	15	18	65
añejo	aged at least 12 months			
conmemorativo	8	9	11	42
tres generaciones	8	9	11	42
herradura	10	11	14	54
cazadores	10	11	14	54
hornitos	9	10	13	55
milagro	11	12	15	57
1800 reserva	11	12	15	57
don julio	11	12	15	57
patron	13	14	17	62
cabo wabo	13	14	17	62
milagro barrel select	14	15	18	65

red				
guenoc petite sirah	california, 2007	7	28	
black cherry, spice, white pepper				
avalon cab , california, 2007		8	31	
pomegranate, cherry, blood orange				
estancia meritage , california, 2006		10½	42	
bittersweet chocolate, plum				
siena red wine , california, 2009		10½	42	
black cherry, raspberry, cinnamon				
cloudline pinot noir , oregon, 2007		10	40	
cherries and red fruits				
klinker brick , lodi, 2007		10	40	
plum, pepper, cola, and chocolate				
franciscan merlot , california, 2005		10	40	
cherries, plum and oak				
raywood cab , california, 2006		6	24	
bell pepper, spice				
pascual toso malbec , argentina, 2008		8½	34	
plum and fig				
matchbook syrah , california, 2006		8½	34	
berries and spice				
sangria , cleveland heights, 2010		8½	34	
white				
filadonna pinot grigio italy, 2007		8	31	
green apple, crisp				
raywood chardonnay california, 2008		6	24	
mango, apricots, coconut				
liberty school chardonnay california, 2007		9	36	
bartlett pears, green apples				
cupcake riesling washington, 2009		7½	30	
ripe apples, pears				
veramonte sauvignon blanc chile, 2009		7	28	
gooseberry, passionfruit, lychee				
caymus conundrum , california, 2008		10½	42	
proprietary blend of five white wines				
kenwood sparkling wine , california, NV		10½		
brut, split only				
santa margherita pinot grigio italy, 2007		24		
half bottle only				
sangria , cleveland heights, 2010		8	34	
\$5 sangria red or white, 5- 9 pm WEDNESDAYS				

cervezas, bottled				
guinness	4½	honey raspberry ale	5	
pacifico	4	tecate (can)	4 / 7	
amstel light	4	kaliber-non-alcoholic	4	
corona light	4	dos equis lager	4	
corona	4	brooklyn summer ale	5	
bourbon stout	7	strongbow cider (can)	7	
hoegaarden	5	dogfish head 90 min ipa	7	
arrogant bastard ale	10	stone IPA	5	
bourbon ale	7½	unibroue la fin du monde	7	
rogue somer orange honey ale	11			
cervezas, draft				
stella artois	5	beer of the month	5	
rogue dead guy ale	5	negra modello	5	
modelo especial	5			