

Brel's

AT PLAYHOUSE SQUARE

Great Beginnings

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| French Onion Soup Classic Red Wine Beef Stock with Caramelized Onions, Thyme, Croutons & Gruyere Cheese. | \$9.00 |
| Lobster Bisque Rich Sherry Laced Bisque with a Splash of Crème Fresh & an Herb Garnish. | \$10.00 |
| Spinach & Artichoke Dip Creamy Blend of Spinach, Cheese, Diced Artichoke & a Hint of Garlic. Served with Chips for Sharing. | \$9.00 |
| Battered Calamari Tender, Lightly-Breaded Fried Calamari, Served with a Cherry Pepper Relish & Chipotle Aioli. | \$15.00 |
| German Soft Pretzel Salted Jumbo Pretzel, Cheddar & Mustard Dipping Sauces. | \$15.00 |
| Bang Bang Shrimp Tender, Hand-Breaded Shrimp, Fried Golden-Brown & Perfectly Coated in our Spicy-Sweet Sauce. | \$15.00 |
| Bang Bang Cauliflower Fried Cauliflower, Hand-Breaded & Fried to a Golden-Brown Perfection, Tossed in a Spicy-Sweet Sauce. | \$14.00 |

Greens

Add Chicken \$7 • Add Salmon \$10 • Add Steak \$11

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| Cleveland Cobb Romaine Lettuce, Cherry Tomatoes, Red Onions, Hard Boiled Eggs, Applewood Smoked Bacon, Crumbled Bleu Cheese, Avocado, Crispy Chicken & Buttermilk Ranch. | \$16.00 |
| Classic House Iceberg Lettuce & Crisp Romaine , Tossed with Baby Roma Tomatoes, Shredded Carrots, Croutons & Sprinkled with Cheese. | \$12.00 |
| Market Wedge Regionally Grown Lettuce, Bacon Crumbles, Chopped Tomato, Bermuda Onions & Drizzled in Classic Bleu Cheese Dressing. | \$13.00 |
| Classic Caesar Salad Crisp Romaine Lettuce, Shaved Parmesan Cheese, Focaccia Croutons & Caesar Dressing. | \$12.00 |

Main Attractions

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| Pan Seared Duck Breast Tender Duck Breast, Seared & Served with Sundried Tomato Orzo. | \$39.00 |
| Ghost Light Gnocchi Breaded Chicken, Sweet Corn, Shallots & Parmesan Cheese. | \$25.00 |
| Bourbon Glazed Norwegian Salmon Char Broiled & Glazed with a Flavorful Bourbon Sauce. Served with a Medley of Roasted Potatoes, Carrots & Broccolini. | \$35.00 |
| Short Rib Bourguignonne Braised Short Rib, Pommes Puree, Carrots, Mushrooms, Onions & Bacon Lardons. | \$35.00 |
| Crab Cake Jumbo Lump Crab, Served Over Mixed Greens with a Light Citrus Dressing & Caper Aioli. | \$35.00 |
| NY Strip Steak 10 oz. Certified Black Angus Steak, Served with Yukon Gold Whipped Potatoes & Seasonal Vegetables, Topped with Cabernet Demi-Glace. | \$39.00 |
| Captain Tony's Fish & Chips Tempura Battered Lake Erie Walleye, Napa Cabbage Slaw & Homemade Tartar Sauce. | \$26.00 |
| Shrimp Alfredo Creamy Alfredo Sauce, Tossed with Ribbons of Herb Fettuccini & Jumbo Shrimp Sauteed with Garlic. | \$28.00 |

Handhelds

Comes with Side of French Fries, Side Caesar Salad or Side Classic House Salad is Available for Upcharge of \$2

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| Theater Steak Burger ½ Pound Angus Blend, Lettuce, Tomato, Brel's Sauce, & Cheddar Cheese on a Brioche Bun. | \$17.00 |
| Veggie Burger Ground Black Beans, Peppernota, Tomato, Arugula & Chipotle Aioli on a Brioche Bun. | \$15.00 |
| Shrimp Po Boy Lightly Battered Shrimp, Nestled on a Toasted Bun with Fresh Slaw, Ripe Tomatoes & a Zesty Creole Spread. | \$21.00 |
| French Dip Slow-Roasted NY Strip, Caramelized Onions & Provolone on a Sourdough Sub Roll. | \$21.00 |

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness *

Wine

| | Glass Bottle |
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| Trimbach Classic Riesling 🍷🍷🍷 Alsace, France Stone fruit aromas, light acidity, refreshing mineral notes. | \$14.00 \$52.00 |
| Clean Slate Riesling Mosel, Germany Tangy, lively and balanced with notes of lime, peach, and minerals. | \$10.00 \$36.00 |
| Masi Masianco Pinot Grigio, <i>Friuli D.O.C.</i> 🍷 Venezia, Italy Refreshing with subtle hints of sweetness and flowers, plus ripe apples. | \$10.00 \$36.00 |
| Castello Banfi, San Angelo Pinot Grigio Tuscany, Italy Pale straw yellow color. The scents of pear, peach and citrus fruits meet to create an intense, floral and fruity fragrance. | \$10.00 \$32.00 |
| Emmolo Sauvignon Blanc 🍷🍷 Napa & Solano, California Subtle notes of nectarine, ripe honeydew, tangerine and a hint of guava. | \$10.00 \$36.00 |
| Kim Crawford Sauvignon Blanc Marlborough, New Zealand Light bodied with a vibrant, zesty acidity. | \$13.00 \$48.00 |
| One Hope Chardonnay 🍷 California Aromas of fresh apple and pear, nutmeg, cloves, and vanilla bean. | \$9.00 \$32.00 |
| Sea Sun Chardonnay <i>by Wagner</i> California Round and creamy with flavors of lemon, cinnamon and oak. | \$9.00 \$32.00 |
| Josh Cellars Chardonnay 🍷 California Bright citrus and honey, with a touch of oak character, and hints of peach. | \$10.00 \$36.00 |

Bubbles & Roses

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| La Marca Prosecco 🍷 Prosecco, Italy Aromas of green apple, white peach, honeysuckle and pleasing minerality. | \$9.00 \$32.00 |
| Piper Sonoma Brut Rose 🍷🍷 Sonoma County, California Crisp with aromas of fresh cranberry, red fruit, tangerine and guava. | \$13.00 \$44.00 |
| Cote des Roses Rose Languedoc, France Aromas of summer fruits, cassis and redcurrant floral notes of rose along with hints of grapefruit. | \$13.00 \$44.00 |

Reds

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| Meiomi Pinot Noir California Aromas of tobacco, dark fruits and berries complemented by notes of cedar. | \$11.00 \$36.00 |
| ERATH Resplendent Pinot Noir Willamette Valley, Oregon Juicy palate packed with fresh raspberry, huckleberry, blackberry and spice. | \$12.00 \$44.00 |
| Murphy-Goode Red Blend California Dark fruit, black pepper, and a touch of vanilla with a smooth finish. | \$9.00 \$32.00 |
| Banfi Centine Toscana IGT Red Blend 🍷🍷🍷 Tuscany, Italy Intense and fragrant, with dark fruit and floral nuances and hints of spice. | \$9.00 \$32.00 |
| Decoy by Duckhorn Merlot 🍷🍷 California Luxurious and rustic with juicy layers of black cherry, raspberry, and plum. | \$18.00 \$57.00 |
| 30 Degrees Cabernet Sauvignon 🍷🍷 Paso Robles, California Dry, full bodied with ripe black cherry leading black currant and red berries. | \$9.00 \$32.00 |
| Josh Cellars Cabernet Sauvignon 🍷 California Aromas of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak. | \$11.00 \$40.00 |
| Trivento Reserve Malbec Argentina Ripe plums, raspberries, and notes of vanilla with sweet tannins. | \$9.00 \$32.00 |



Beer

Draft

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| Michelob Ultra | \$6.00 |
| Great Lakes Seasonal | \$8.00 |
| Fat Tire | \$8.00 |
| Modelo Especial | \$8.00 |

Bottled

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| Bud Light | \$5.00 |
| Miller Lite | \$5.00 |
| Heineken | \$6.00 |
| Corona Extra | \$6.00 |
| Dogfish Head 60 Minute IPA | \$6.00 |
| Lagunitas Little Sumpin' Sumpin' | \$6.00 |
| Michelob Ultra | \$5.00 |
| Budweiser | \$5.00 |
| Labatt Blue | \$5.00 |
| Labatt Blue Light | \$5.00 |
| Stella Artois | \$6.00 |
| Guinness | \$7.00 |
| Blue Moon Belgian White | \$6.00 |
| Heineken 0.0 | \$5.00 |
| Angry Orchard Hard Cider | \$5.00 |
| White Claw Hard Seltzer | \$6.00 |

Cocktails

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| Crowned Jewel Mule Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice. | \$14.00 |
| Margarita Corazón Blanco tequila, Cointreau, fresh lime juice, house made simple syrup. | \$14.00 |
| Espresso Martini Tito's handmade vodka, coffee liqueur, espresso, house made simple syrup, optional creamer. | \$14.00 |
| Knob Creek Rye Old Fashioned Knob Creek Rye, house made simple syrup, orange bitters. | \$14.00 |
| Crowne Rose Manhattan Four Roses bourbon, M&R sweet vermouth, Angostura bitters. | \$14.00 |
| Bee's Knees Hendrick's gin, honey, and fresh lemon juice. | \$14.00 |
| Bloody Maria Corazón Blanco tequila, house made Bloody Mary mix. | \$14.00 |
| Storm's Brewing Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer. | \$14.00 |

Zero Proof

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| Garden & Ginger Seedlip Garden 108, Fever-Tree ginger ale, rosemary | \$8.00 |
| Cranberry Refresher Cranberry juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale. | \$8.00 |
| Mint & Honey Mule Sweet honey, muddled fresh mint, Fever-Tree ginger beer. | \$8.00 |



Sustainable



Organic



Female Winemaker



Highly Rated (90+ Points)

Classic Breakfast

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| <div>Sunrise Breakfast</div> <div>Two eggs your style with choice of crisp applewood smoked bacon, country pork sausage links, or black forest grilled ham. Served with grilled breakfast potatoes & your choice of toast.</div> | <div>\$12.00</div> | <div>Steak & Eggs</div> <div>Two eggs your style, NY Strip steak prepared as you wish, grilled breakfast potatoes, & your choice of toast.</div> | <div>\$16.00</div> |
| <div>Classic Buttermilk Pancakes</div> <div>Three light & golden-brown pancakes dusted with powdered sugar. Served with sides of creamy butter & maple syrup. Add choice of breakfast meat for \$3</div> | <div>\$12.00</div> | <div>Fresh Fruit & Yogurt</div> <div>Fresh cut melons, pineapple, & berries surrounding a cup of creamy fruit yogurt.</div> | <div>\$12.00</div> |
| <div>Blueberry Pancakes</div> <div>Classic buttermilk made even better with loads of fresh blueberries. Add choice of breakfast meat for \$3</div> | <div>\$14.00</div> | <div>French Toast</div> <div>Thick cut bread dipped in cinnamon & vanilla custard, griddled golden brown. Served with sides of creamy butter & maple syrup. Add choice of breakfast meat for \$3</div> | <div>\$12.00</div> |
| <div>Create Your Own Omelet</div> <div>Three scrambled eggs, combined with your choice of toppings. Served with grilled breakfast potatoes & choice of toast. Toppings include diced onions, bell peppers, tomatoes, mushrooms, applewood smoked bacon, country pork sausage links, black forest grilled ham & cheddar jack cheese.</div> | <div>\$14.00</div> | <div>Breakfast Wrap</div> <div>Three scrambled eggs with onions, peppers, applewood smoked bacon, country pork sausage links, & cheddar jack cheese wrapped in a spinach tortilla. Served with grilled breakfast potatoes, sides of salsa & sour cream.</div> | <div>\$15.00</div> |
| | | <div>Avocado Toast</div> <div>Organic sprouted, seeded multigrain toast topped with fresh mashed avocado with cilantro, sea salt, & fresh lime juice. Add an over easy egg on top for \$2</div> | <div>\$10.00</div> |

A La Carte

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| <div>Grilled Potatoes</div> | <div>\$4.00</div> |
| <div>Cereal with 2% Milk</div> | <div>\$6.00</div> |
| <div>Additional Egg</div> | <div>\$3.00</div> |
| <div>Toast</div> <div>Sourdough, White, Organic Multigrain, or Seeded Rye</div> | <div>\$3.50</div> |
| <div>Breakfast Meat</div> <div>Applewood Smoked Bacon, Country Pork Sausage Links, or Black Forest Grilled Ham</div> | <div>\$5.00</div> |

Beverages

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| <div>Fresh Brewed Coffee</div> | <div>\$3.50</div> |
| <div>Pot of Tea</div> | <div>\$3.50</div> |
| <div>Juice – 12 oz. Glass</div> <div>Orange, Cranberry, or Apple</div> | <div>\$3.50</div> |
| <div>Assorted Soft Drinks</div> <div>Coke, Diet Coke, Sprite, Mr. Pib, Ginger Ale, & Lemonade</div> | <div>\$4.00</div> |

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