

THE FLATS • CLEVELAND, OHIO
COLLISION BEND
 BREWING COMPANY

COLLISION BEND BEERS

- 1 - LAKE ERIE SUNSET
Blood Orange American Wheat (ibu 15 - abv 5.6%) 6.5
- 2 - SAISON DE BRUELL
Belgian-style Ale brewed with spices (ibu 20 - abv 6.3%) 6.5
- 3 - BIG CAT
American Double India Pale Ale (ibu 90- abv 8.8%) 7.5
- 4 - SIXTH CITY ALT
German-style Amber Ale (ibu 26 - abv 5.0%) 6.5
- 5 - OLD RIVER KOLSCH
Light German-style Ale (ibu 15 - abv 5.5%) 6.5
- 6 - EAST BANK IPA
American India Pale Ale (ibu 68 - abv 7.1%) 6.5
- 7 - CLURICHAUN
Irish Red Ale (ibu 25 - abv 4.7%) 6.5
- 8 - BOLLARD PULL
American Porter (ibu 29 - abv 6.1%) 6.5
- 9 - SQUARE ONE
She was.... an American Pale Ale (ibu 44 - abv 6.1%) 6.5
- 10 - FLANDRIA FLATS
Belgian IPA (ibu 56- abv 7.6%) 7
- 11 - DEVILS CLAW
Belgian Tripel (ibu 23 - abv 8.6%) 6
12oz Snifter
- 12 - MINER'S LADY
Grisette (ibu 17- abv 4.5%) 6.5
- 13- ROLLER GIRL
Sour Blonde Ale with strawberry & rhubarb (ibu 0 - abv 5.3%) 6.5
- 14- VERNAL EQUINOX
American IPA (ibu 67 - abv 7%) 7.5
- FLIGHT OF 4 COLLISION BEND BREWS 10
- SHOT & A BEER 10
You pick the CBB draft beer & we pick the liquor
- CROWLER** 9
Take home your favorite Collision Bend Beer! (carry out only)

THURSDAYS ONLY! \$5 DRAFTS AND \$8 CROWLERS

BOTTLED BEERS

- GREENS AMBER ALE, gluten free 15
- GREENS TRIPEL, gluten free blonde 15
- ORVAL TRAPIST ALE, dry Belgian pale ale 12
- WESTMALLE TRIPEL, elegant golden ale 12
- ROCHEFORT 10, brown malty ale 12
- LINDEMAN'S FRAMBOISE, bold raspberry ale 12
- SAMUEL SMITH'S APRICOT ALE 12
- SAMUEL SMITH'S CHOCOLATE STOUT 12
- SHACKSBURY DRY CIDER 7
- COLLISION BEND T-SHIRTS 20
- COLLISION BEND GLASSWARE 5
- COLLISION BEND HOODIE 29.99

WINE \$9 GLASS / \$30 BOTTLE

- 6.5 NV PROSECCO,
Lamberti, "Extra Dry," Italy
- 6.5 NV SPARKLING,
Comte de Laube, France
- NV SPARKLING ROSE, Dibon, Spain
- 2014 RIESLING, Richter, "Zeppelin", Germany
- 6.5 2015 SAUVIGNON BLANC,
Pierre St Jean, France
- 6.5 2015 PINOT GRIGIO, Ca' Donini, Italy
- 2016 PINOT BLANC, Weissburgunder, Germany
- 2016 CHENIN BLANC, Six Hats, South Africa
- 6.5 2015 WHITE BLEND, Tendu, California
- 2016 CHARDONNAY, Foncalieu les Roucas, France
- 6.5 2016 COTES DU RHONE ROSE,
Domaine de la Solitude, France
- 6.5 2015 RED BLEND, Tendu, California
- 7 2015 BOBAL, La Mancha Pinos, "Old Vine", Spain
- 6 2015 GARNACHA, Bodegas Nekeas, Spain
- 2014 SUPER TUSCAN, Gertrude, Italy
- 6.5 2016 MALBEC, La Rousse, France
- 2015 VINHO TINTO, Mariana, Portugal
- 2013 RHONE RED, Pic and Chaoputier, France
- 7.5 2014 TEMPRANILLO, Bodegas Ontanon, Spain
- 2014 PINOT NOIR, 10 Span, California
- 2014 MERLOT, Chateau Haute Brande, France
- 2015 CABERNET SAUVIGNON, Margaretts, California

COCKTAILS

- PRECIOUS CARGO 11
Rye Whiskey, Bonal, Cointreau, Lemon Juice
- RAMBLE ON ROSE 11
Whiskey, Lillet, Pear Nectar, Lemon, Cinnamon
- BOURBON UNDER THE BRIDGE 13
Basil Hayden Bourbon, Lemon Juice, Old River Kolsch
- TILL DEATH DO US PART 11
Blanco Tequila, Crème de Cassis,
Lime Juice, Dry Cider
- PÉNICHE 11
Jalepeno and Strawberry Infused Tequila,
Strawberry Puree
- IN THE PINK 13
Vodka or Gin, Lemon Juice, Pineau de Charentes,
Cappelletti, Sparkling Rose
- IF TROUBLE WAS MONEY 11
Vodka or Gin, Grapefruit Juice, Lime Juice, Ginger Beer
- N/A BEVS
- SAN PELLEGRINO SPARKLING WATER 5
- FIJI BOTTLED WATER 5

SMALL FORMATS

GREEN CHILE POSOLE	3/6
HOUSE CHIPS & HOUSE MADE 3 ONION DIP	7
WELSH RAREBIT beer infused, served with flatbread	8
CHICKEN WINGS tossed with Vietnamese caramel sauce	9
FRENCH FRIES 420 STYLE smothered with cheese sauce, jerked chicken, cilantro, cabbage and crispy onions	8
SALMON CAKE Fresh Poached Salmon, Mixed Peppers, Red onion, Panko Breaded, Remoulade	7
BUFFALO TOFU tossed with spicy Buffalo wing butter, blue cheese, diced celery and carrots	8
PULLED PORK TACO pickled jalapenos, frijoles, queso fresco, cabbage, cilantro, salsa and crema	9
LAMB GYRO STYLE TACO cucumbers, tomatoes, feta cheese, romaine and yogurt sauce	9
KOREAN PORK BELLY TACO sofrito rice, red cabbage slaw, kimchi cucumbers, spicy sesame aioli	10
SAN DIEGO FISH TACO beer battered cobia, cabbage, cilantro, red onions, queso fresco, salsa and crema, Pickled Jalepenos	10
PULLED BEEF TACO curry, potatoes, cabbage, cilantro, red onion, pickled lime and Indian tomato-mint relish	9
JERK ROASTED CHICKEN TACO cabbage, cilantro, red onion, queso fresco and mango salsa	9
GIANT MOLTEN MEATBALL stuffed with cheese, served with marinara sauce	8
COUNTRY FRIED CHICKEN LIVERS with beer-fig demi and braised red cabbage	7
OVEN ROASTED MIXED OLIVES marinated and roasted in the wood burning oven	7
COLLISION BEND POPCORN chicken schmaltz, Mexican pepper mix, lime zest and pecorino	4
JAPANESE VEGETABLE PANCAKE topped with red curry vegetables	7
MUSSELS cooked in beer and malt broth and served with toast points and garlic aioli	12
LAMB TAMALES ground lamb and masa stuffed in corn husk with salsa verde and yogurt sauce	7
ROASTED BRUSSELS SPROUTS with Vietnamese caramel sauce, queso fresco and shishito peppers	8
LA SAUERKRAUT BALLS lower Akron style(Pork), served with cocktail sauce	6
ASIAN STYLE ARANCINI SICILIANA fried risotto balls flavored with pickled ginger, Asian aromatics and served with wasabi mayo	6
MOROCCAN LAMB RIBS fried and served with cucumber-yogurt sauce and pickled vegetables	14
WILD MUSHROOM BARLEY "RISOTTO" cooked risotto style	8
SALADS	
BIBB LETTUCE SALAD tomatoes, cucumbers, onion, bell peppers, sunflower seeds with sweet wort vinaigrette	7
SPINACH AND ROASTED BEETS roasted beets, spinach, feta, almonds and balsamic vinaigrette	7
GRILLED ROMAINE with warm olive dressing	7
ASIAN CHOPPED SALAD with whole grain mustard vinaigrette and crispy rice noodles	7

PIZZAS

PEPPERONI tomato sauce, mozzarella, aged provolone, parmesan and basil	14
BIANCO garlic, fontina, aged provolone, raclette, parmesan and rosemary	14
ROASTED CAULIFLOWER roasted cauliflower , caper berries, garlic, fontina, aged gouda, parmesan and pickled pepperoncini	14
MARGHERITA sliced tomatoes, parmesan, mozzarella, basil and tomato sauce	14
SALAMI & GREEN OLIVE Caselvatrano olives, salami, pickled peppers, roasted peppers, fontina, aged provolone, raclette and parmesan cheese	15
ROASTED EGGPLANT mozzarella, fontina, feta and fresh mint	14
ROASTED BRUSSELS SPROUTS AND BRAISED PORK pulled pork shoulder, roasted Brussels sprouts, double blanched garlic, mozzarella, fontina and parmesan	15
MEATBALL tomato sauce, mozzarella, aged provolone, parmesan and basil	14
LARGE FORMATS	
BBQ SAUSAGE WITH MAC AND CHEESE pork sausage with barbecue sauce	15
COLLISION BURGER cheddar cheese sauce, onion straws, tomato relish and fries	14
ALE BRINED CHICKEN BREAST served with smashed carrots and ale beurre blanc	18
PULLED PORK with carmelized onions, BBQ sauce, braised red cabbage, crispy onion staws on Texas toast	15
ASIAN STUFFED CHICKEN LEG stuffed with shiitake mushrooms, water chestnuts, Asian aromatics, rice noodles, served with Basmati Rice and sweet chili sauce	15
ROASTED EGGPLANT MELT served on whole grain bread, with shiitake mushrooms, roasted peppers, hot pickled peppers, aged provolone gratine and fries	14
BTC SALMON seared and served with tomato jam, tomato beurre blanc, bacon risotto cake, wilted swiss chard	22
BISTRO STEAK with onion straws, sautéed broccolini and romesco sauce	24
VEGAN MOROCCAN CHICKPEA STEW roasted vegetables, Basmati rice, spicy peanuts	14
SPAGHETTI AND GIANT CHEESE STUFFED MEAT BALL with marinara sauce	15
DESSERTS	
AMISH APPLE WALNUT FRY PIE	6
CHOCOLATE FUDGY CAKE Milk Chocolate Ganache	7
BANANA SPLIT TWIST strawberry sauce, pecans and pineapple	7
SOFT SERVE CUSTARD vanilla, chocolate or twist	5
DRIED CHERRY & ALMOND BREAD PUDDING Bourbon Sauce	7
PUMPKIN CHEESECAKE Maple Praline Sauce	8
Tres Leches Cake	7

Add Ice Cream to any Dessert for \$2

