

THE FLATS • CLEVELAND, OHIO

COLLISION BEND

BREWING COMPANY

COLLISION BEND BEERS

- 1 - LAKE ERIE SUNSET 6.5
Blood Orange American Wheat (ibu 15 - abv 5.2%)
LAKE ERIE SUNSET IS NOW AVAILABLE IN CANS
6-packs are \$8.99, carry out only!
- 2- BLU LU 7.5
DOUBLE India Pale Ale (ibu 65- abv 8.5%)
- 3 - ORPHEUS 7.5
Red IPA (ibu 67 - abv 6.9%)
- 4 - EAST BANK 6.5
India Pale Ale (ibu 67 - abv 6.2%)
- 5 - OLD RIVER KOLSCH 6.5
Light German-style Ale (ibu 15 - abv 5.5%)
- 6 -SIXTH CITY ALT 6.5
German-style Altbier (ibu 27 - abv 4.6%)
- 7 - BOLLARD PULL 6.5
American Porter (ibu 29 - abv 6.1%)
- 8 - SAISON DE BRUELL 6.5
Belgian-style Ale brewed with spices (ibu 20 - abv 6.9%)
- 10 - TICKLE MY ZWICKLE 6.5
Keller Pilsner *collaboration with Thirsty Dog, Fat Heads & Willoughby brewing* (ibu 35 - abv 5%)
- 12 - RIVERFEST 6.5
Marzen Stlye Oktoberfest (ibu 40 - abv 6.1%)
- 13 - ALES FOR ALS 7.5
India Pale Ale (ibu 60 - abv 7.5%)
\$1 from each pint sold will be donated the ALS Therapy Development Institute

FLIGHT OF 4 COLLISION 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)

KEEP THE GLASS SPECIAL

Purchase a limited edition Collision Bend 1 Liter Stein and fill it with one of our 3 German beers: Riverfest, Sixth City Alt, or Old River Kolsch

Glass Only \$10/ Filled \$20 (refills \$13)

BOTTLED & CANNED BEERS

- SHACKSBURY DRY CIDER 7
- SHACKSBURY DRY ROSE CIDER 7
on draft
- GREENS AMBER ALE, gluten free 15
- GREENS TRIPEL, gluten free blonde 15
- LINDEMAN'S FRAMBOISE, bold raspberry ale 12
- SAMUEL SMITH'S APRICOT ALE 12
- SAMUEL SMITH'S CHOCOLATE STOUT 12
- BITBURGER NON ALCOHOLIC DRIVE 6

*As a proud supporter & participant in the Nationwide Straw Free Campaign, Collision Bend does not serve straws with our beverages. Straws are available upon request.

WINE \$9 GLASS/\$32 BOTTLE

- NV PROSECCO, Ca' di Alte, "Extra Dry", Italy (notes of pear and floral hints, effervescent)
- NV SPARKLING ROSE, Dibon, Spain (fresh strawberry, rosemary, fine bubbles)
- 2014 RIESLING, Richter, "Zeppelin", Germany (mineral texture, orchard fruits, zesty)
- 2015 SAUVIGNON BLANC, Pierre St Jean, France (bright citric fruits, grapefruit, grassy)
- 2015 PINOT GRIGIO, d'Orsaria, Italy (Fresh & Light, orange blossom and toasted almonds)
- 2016 ITALIAN WHITE BLEND, Scarpetta, "Frico Bianco", Italy (fresh-cut white flowers, lemon zest & orange peel, green almonds)
- 2016 ITALIAN WHITE BLEND, Masciarelli, Trebbiano d'Abruzzo, Italy (ripe pear & yellow apples, full & well-rounded, sea-spray acidity)
- 2016 PORTUGUESE WHITE BLEND, Murcas, "Assobio", Portugal (fresh citrus fruits, light white fruits, zesty minerality)
- 2017 CHARDONNAY, Delatour, France (vibrant apple, toasty almond, delicate & refreshing)
- 2017 COTES DU RHONE ROSE, Laudun Chusclan Vignerons, "Enfant Terrible", France (fresh, bright red berry, tart strawberry finish)
- 2016 PINOT NOIR, Macedon, Republic of Macedonia (ripe black cherries, wild strawberry, lavender)
- 2016 CABERNET FRANC, Domaine Laroque, France (bright, fresh berries & vanilla, Provencal herbs)
- 2017 MALBEC, Domaine Bousquet, Argentina (black fruit, green pepper, elegant)
- 2014 SUPER TUSCAN, Gertrude, Italy (bold, black currant, silky)
- 2016 GARNACHA, Campos de Luz, Spain (luscious berries, floral, black pepper)
- 2014 TEMPRANILLO, Bodegas Venta Morales, Spain (sandalwood, black cherries & blueberries, earthiness)
- 2015 CABERNET SAUVIGNON, Margaretts, California (rich mocha, dark cherry & blackberry, vanilla spice)

COCKTAILS

- #BASIC 10
Shacksbury Rose Cider, Red Wine Soaked Berries, Citrus Bubbles
- HORA DE VERANO 11
Organic White Wine, Vodka, Saint Germaine, Grapefruit, Cucumber, & Mint
- SWEET CHEEKS 11
Whiskey and Southern-style Iced Tea Sweetened with Brewing Malt
- BOURBON UNDER THE BRIDGE 13
Basil Hayden Bourbon, Lemon Juice, Old River Kolsch
- IF TROUBLE WAS MONEY 11
Vodka or Gin, Grapefruit Juice, Lime Juice, Ginger Beer
- IN THE PINK 13
Vodka, Lemon Juice, Pineau de Charentes, Cappelletti, Sparkling Rose
- PÉNICHE 11
Strawberry and Jalapeno Infused Tequila, Lemon, Pureed Strawberries

COLLISIONWEAR

STOP BY OUR HOST STAND AND CHECK OUT OUR:

- T SHIRTS
LONG SLEEVE WOMANS SHIRTS
HOODIES
HATS, COOZIES, STICKERS, GLASSWARE AND MORE!!

SMALL FORMATS

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|---|-----|
| POTATO SOUP Cheddar, Bacon, Scallions | 3/6 |
| HOUSE CHIPS & HOUSE MADE 3 ONION DIP | 8 |
| WELSH RAREBIT beer infused cheese, served with flatbread | 8 |
| CHICKEN WINGS tossed with Vietnamese caramel sauce | 9 |
| FRENCH FRIES 420 STYLE smothered with cheese sauce, spicy mayo, 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 |
| PORK CARNITAS TACO pickled jalapenos, frijoles, queso fresco, red cabbage slaw, avocado, cilantro, salsa and crema | 9 |
| KOREAN PORK BELLY TACO sofrito rice, red cabbage slaw, kimchi cucumbers, green scallions, spicy sesame aioli, sesame seeds | 10 |
| SAN DIEGO FISH TACO beer battered cobia, red cabbage slaw, cilantro, avocado, queso fresco, salsa and crema, pickled jalapenos | 10 |
| BARBACOA BEEF TACO Spanish potatoes, elote corn, red cabbage slaw, queso fresco, crema and salsa, pickled jalapenos | 10 |
| JERK ROASTED CHICKEN TACO cabbage, cilantro, red onion, queso fresco, pickled jalapenos, mango salsa, guacamole | 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 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

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| BIBB LETTUCE SALAD tomatoes, cucumbers, onion, bell peppers, sunflower seeds with sweet wort vinaigrette | 7 |
| SPINACH AND ROASTED BEETS roasted beets, spinach, queso fresco, almonds and balsamic vinaigrette | 7 |
| GRILLED ROMAINE with warm olive dressing | 7 |
| ASIAN CHOPPED SALAD whole grain mustard vinaigrette and crispy rice noodles | 7 |

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PIZZAS

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| 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 |
| SAUSAGE, MUSHROOM & ONION house made Italian sausage, mixed mushrooms, red onion, Spicy tomato sauce, mozzarella, aged provolone | 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

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|---|----|
| 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, sautéed broccolini and ale beurre blanc | 18 |
| PULLED PORK with caramelized onions, BBQ sauce, braised red cabbage, crispy onion straws on Texas toast | 15 |
| ASIAN STUFFED CHICKEN LEG stuffed with shiitake mushrooms, water chestnuts, Asian aromatics, rice noodles, served with Basmati Rice with sofrito and sweet chili sauce | 15 |
| ROASTED EGGPLANT MELT served on whole grain bread, with shiitake mushrooms, roasted peppers, hot pickled peppers, aged provolone gratine, basil aioli, 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 |
| CROQUE-MONSIEUR Thick sliced ham, gruyere cheese, served with fries | 16 |
| NASHVILLE HOT CHICKEN Coleslaw, Mac & Cheese *(Only Served On Tuesdays)* | 16 |

DESSERTS

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| BANANA FOSTERS CAKE WITH ICE CREAM | 8 |
| CHOCOLATE FUDGE BROWNIE with candied walnuts and vanilla ice cream | 8 |
| BANANA SPLIT TWIST strawberry sauce, pecans and pineapple | 7 |
| SOFT SERVE CUSTARD vanilla, chocolate or twist | 5 |
| DRIED CHERRY, ALMOND & COCONUT BREAD PUDDING Rum Sauce | 7 |
| TRES LECHES CAKE | 7 |

Add Ice Cream to any Dessert for \$2

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