

THE FLATS • CLEVELAND, OHIO

# COLLISION BEND

BREWING COMPANY

## COLLISION BEND BEERS

1 - LAKE ERIE SUNSET 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!	6.5
2- BLU LU Double India Pale Ale (ibu 65- abv 8.5%)	7.5
3 - ORPHEUS Red IPA (ibu 67 - abv 6.9%)	7.5
4 - EAST BANK India Pale Ale (ibu 67 - abv 6.2%)	6.5
5 - HOPE FLOWS Light German-style Ale (ibu 15 - abv 5.5%) *Collision Bend Brewery is donating a percentage of the proceeds from every purchase of HOPE FLOWS to help support cancer patients at the Cleveland Clinic*	6.5
6 -SIXTH CITY ALT German-style Altbier (ibu 27 - abv 4.6%)	6.5
7 - TICKLE MY ZWICKLE Keller Pilsner (ibu 35 - abv 5%) *collaboration with Thirsty Dog, Fat Heads & Willoughby brewing*	6.5
8 - SAISON DE BRUELL Belgian-style Ale brewed with spices (ibu 20 - abv 6.9%)	6.5
9 - NEGATIVE GRAVITY Brut IPA (ibu 25 - abv 7.4%) *collaboration with MadCap Brewery*	7.5
11 - BOLLARD PULL American Porter (ibu 29 - abv 6.1%)	6.5
12 - EIGHT CRAZY NIGHTS Winter Ale (ibu 23 - abv 8.5%)	7.5
13 - NEGATIVE GRAVITY W/MANGO Mango Brut IPA (ibu 25 - abv 7.4%) *collaboration with MadCap Brewery*	7.5
FLIGHT OF 4 COLLISION BREWS	10
SHOT & A BEER You pick the CBB draft beer & we pick the liquor	10
CROWLER Take home your favorite Collision Bend Beer! (carry out only)	9

**\*\*KEEP THE GLASS SPECIAL\*\***

Purchase a limited edition Collision Bend 1 Liter Stein & fill it with one of our 3 German beers: Tickle My Zwickle, Sixth City Alt, Hope Flows

GLASS ONLY \$10/ FILLED \$20 (REFILLS \$13)

## BOTTLED & CANNED BEERS

SHACKSBURY DRY CIDER	7
SHACKSBURY DRY ROSE CIDER *on draft*	7
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 TREBBIANO, Masciarelli, 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

THE IN-CIDER Shacksbury Rose Cider, Apple Cider Soaked Figs & Pomegranate Seeds, Kraken Spiced Rum	10
CHERRY PIE Gin, Luxardo Liqueur, Muddled Cherries, Sfumato, Lemon Juice, Pinch of All Spice	15
I'M ON CINNAMON House-Infused Cinnamon and Clove Whiskey, Muddled Cranberry, Candied Orange Peel	12
BOURBON UNDER THE BRIDGE Basil Hayden Bourbon, Lemon Juice, Hope Flows Kolsch	13
IF TROUBLE WAS MONEY Vodka or Gin, Grapefruit Juice, Lime Juice, Ginger Beer	11
IN THE PINK Vodka, Lemon Juice, Pineau de Charentes, Cappelletti, Sparkling Rose	13
FORTUNATO'S REVENGE Fernet, Heavy Cream, Fresh Coffee, Whipped Cream, Grand Marnier	11

## COLLISIONWEAR

APPAREL		MERCHANDISE	
T SHIRTS	20	STICKERS & KOOZIES	1
WOMEN'S LONG SLEEVE SHIRTS	25	GLASSWARE	5
HOODIES	32	23 OZ. HEFEWEIZEN GLASS	8
- PULLOVERS	40	1L GERMAN BEER STEIN	10
- ZIP UPS	20	OLD BROOKLYN IPA MUSTARD	6.99
HATS	20		
WINTER HATS	15		

## SMALL FORMATS

POTATO SOUP Cheddar, Bacon, Scallions	3 CUP/6 BOWL
HOUSE CHIPS & HOUSE MADE 3-ONION DIP	8
COLLISION BEND POPCORN chicken schmaltz, Mexican pepper mix, lime zest and pecorino	4
OVEN ROASTED MIXED OLIVES marinated and roasted in the wood burning oven	7
CHEESE & CHARCUTERIE BOARD rotating chef's selection of cured meats and gourmet cheese	16
ASIAN STYLE ARANCINI SICILIANA fried risotto balls flavored with pickled ginger, Asian aromatics and served with wasabi mayo	6
WELSH RAREBIT beer infused cheese, served with flatbread	8
BUFFALO TOFU tossed with spicy Buffalo wing butter, blue cheese, pickled vegetables	8
ROASTED BRUSSELS SPROUTS Vietnamese caramel sauce, queso fresco and shishito peppers	8
FRENCH FRIES 420 STYLE smothered with beer cheese sauce, spicy mayo, jerked chicken, cilantro, cabbage and crispy onions	8
MUSSELS cooked in beer broth. served with crostini and garlic aioli	12
SALMON CAKE fresh poached Salmon, mixed peppers, red onion, panko breaded, remoulade	7
CHICKEN WINGS tossed with Vietnamese caramel sauce, garnished with cilantro, scallions, and sesame seeds	9
COUNTRY FRIED CHICKEN LIVERS with beer-fig demi and braised red cabbage	7
LA SAUERKRAUT BALLS "lower Akron style" with pork, sauerkraut, and cream cheese. served with cocktail sauce	6
MOROCCAN LAMB RIBS fried & served w/cucumber-yogurt sauce & pickled vegetables	14
LAMB TAMALES pulled lamb and masa stuffed in corn husk with salsa verde	7
GIANT MOLTEN MEATBALL ground Waygu beef and pork. stuffed with parmesan, mozzarella, and aged provolone. served with tomato sauce	8
BACON RISOTTO CAKES crispy pork belly, tomato jam, arugula	12
PORK CARNITAS TACO red cabbage slaw, salsa, pickled jalapenos, frijoles, smashed avocado, queso fresco, cilantro, and crema	9
KOREAN PORK BELLY TACO red cabbage slaw, Jasmine rice, kimchi cucumbers, green scallions, spicy sesame aioli, sesame seeds	10
SAN DIEGO FISH TACO beer battered cobia, red cabbage slaw, salsa, pickled jalapenos, smashed avocado, queso fresco, cilantro, and crema	10
BARBACOA BEEF TACO Spanish potatoes, elote corn, red cabbage slaw, salsa, pickled jalapenos, queso fresco, and crema	10
JERK ROASTED CHICKEN TACO red cabbage slaw, mango salsa, pickled jalapenos, smashed avocado, queso fresco, cilantro, and crema	9
<b>SALADS</b>	
BIBB LETTUCE SALAD tomatoes, cucumbers, onion, bell peppers, sunflower seeds with sweet wort vinaigrette	7
GRILLED ROMAINE topped with preserved lemon zest, toasted garlic panko dust, parmesan, warm olive dressing	7
SPINACH AND ROASTED BEETS roasted beets, spinach, queso fresco, almonds and balsamic vinaigrette	7

## PIZZAS

PEPPERONI tomato sauce, mozzarella, aged provolone, parmesan and basil	14
BIANCO garlic, fontina, aged provolone, parmesan and rosemary	14
ROASTED CAULIFLOWER roasted cauliflower, caper berries, garlic, fontina, parmesan, pickled pepperoncini and basil	14
MARGHERITA sliced tomatoes, parmesan, mozzarella, basil and tomato sauce	14
SALAMI & GREEN OLIVE Caselvatrano olives, salami, pickled peppers, roasted peppers, fontina, aged provolone, parmesan and basil	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

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, cilantro on Texas toast	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
ASIAN STUFFED CHICKEN LEGS stuffed with shiitake mushrooms, water chestnuts, Asian aromatics, rice noodles, served with steamed white rice and sweet chili sauce	15
*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, Jasmine rice, spicy peanuts	14
SPAGHETTI AND GIANT CHEESE STUFFED MEAT BALL with marinara sauce	15
NASHVILLE HOT CHICKEN coleslaw, mac & cheese	16

## DESSERTS

SOFT SERVE CUSTARD vanilla, chocolate or twist	5
BANANA FOSTERS CAKE with soft serve	8
CHOCOLATE FUDGE BROWNIE with candied walnuts and vanilla ice cream	8
DRIED CHERRY, ALMOND & COCONUT BREAD PUDDING rum Sauce	7
FRIED CINNAMON DOUGH Cream Cheese Frosting, Strawberry Puree	7

ADD ICE CREAM TO ANY DESSERT FOR \$2

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,