

THE FLATS • CLEVELAND, OHIO

COLLISION BEND

BREWING COMPANY

COLLISION BEND BEERS

- 1 - LAKE ERIE SUNSET
Blood Orange American Wheat (ibu 15 - abv 5.2%) 6.5
- 2 - EAST BANK
India Pale Ale (ibu 68 - abv 6.5%) 6.5
- 3 - RED MOON RISING
Smoked Red Ale (ibu 14 - abv 4.5%) 6.5
- 4 - BOLLARD PULL
American Porter (ibu 31 - abv 5.8%) 6.5
- 5 - HOPE FLOWS
Light German-style Ale (ibu 15 - abv 5.5%) 6.5
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 - SIXTH CITY ALT
German-style Altbier (ibu 27 - abv 4.6%) 6.5
- 7 - TICKLE MY ZWICKLE
Keller Pilsner (ibu 35 - abv 5%) 6.5
collaboration with Thirsty Dog, Fat Heads & Willoughby Brewing
- 8 - SAISON DE BRUELL
Belgian-style Ale brewed with spices (ibu 20 - abv 6.9%) 6.5
- 9- BLU LU
Double India Pale Ale (ibu 65- abv 8.5%) 7.5
- 10- C-TOWN IPA
India Pale Ale (ibu 68- abv 6.7%) 6.5
- 11 - FRIENDLY SHADOWS
Vienna Lager (ibu 24 - abv 4.8%) 6.5
- 12 - OFF STRING
Pale Ale (ibu 40 - abv 5.9%) 6.5

FLIGHT OF 4 COLLISION BREWS

- 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 & 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 7
on draft
- GREENS AMBER ALE 15
gluten free
- GREENS TRIPEL 15
gluten free blonde
- LINDEMAN'S FRAMBOISE 24
bold raspberry ale/ 750ml
- 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) 6.5
- NV SPARKLING ROSE, Dibon, Spain (fresh strawberry, rosemary, fine bubbles) 6.5
- NV BRUT CAVA, Creador, Spain (light touch of sweetness, harmonious, fresh, elegant) 6.5
- 2014 RIESLING, Richter, "Zeppelin", Germany (mineral texture, orchard fruits, zesty) 6.5
- 2015 SAUVIGNON BLANC, Pierre St Jean, France (bright citric fruits, grapefruit, grassy) 6.5
- 2015 PINOT GRIGIO, Pertico, Italy (Fresh & Light, apples & pears, mineral aftertaste) 6.5
- 2017 PINOT GRIGIO, Daisy, Washington (Fresh & Light, apples, peach & pear, well balanced) 6.5
- 2016 ITALIAN WHITE BLEND, Scarpetta, "Frico Bianco", Italy (fresh-cut white flowers, lemon zest & orange peel, green almonds) 6.5
- 2016 PORTUGUESE WHITE BLEND, Murcas, "Assobio", Portugal (fresh citrus fruits, light white fruits, zesty minerality) 6.5
- 2013 SPANISH WHITE BLEND, Protocolo, Spain (Generous fruity with hints of pears, honeydew melon, citrus) 7.5
- 2017 CHARDONNAY, Delatour, France (vibrant apple, toasty almond, delicate & refreshing) 6.5
- 2017 COTES DU RHONE ROSE, Laudun Chusclan Vignerons, "Enfant Terrible", France (fresh, bright red berry, tart strawberry finish) 6.5
- 2016 PINOT NOIR, Macedon, Republic of Macedonia (ripe black cherries, wild strawberry, lavender) 6.5
- 2016 CABERNET FRANC, Domaine Laroque, France (bright, fresh berries & vanilla, Provencal herbs) 6.5
- 2017 MALBEC, Domaine Bousquet, Argentina (black fruit, green pepper, elegant) 10
- 2014 SUPER TUSCAN, Gertrude, Italy (bold, black currant, silky) 10
- 2016 GARNACHA, Campos de Luz, Spain (luscious berries, floral, black pepper) 9
- 2016 MENCIA, Finca Os Cobates, Spain (black fruits, savory vanilla oak) 9
- 2014 TEMPRANILLO, Bodegas Venta Morales, Spain (sandalwood, black cherries & blueberries, earthiness) 9
- 2015 CABERNET SAUVIGNON, Margaretts, California (rich mocha, dark cherry & blackberry, vanilla spice) 9

COCKTAILS

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

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 | 40 | 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
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
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
JERK ROASTED CHICKEN TACO red cabbage slaw, mango salsa, pickled jalapenos, smashed avocado, queso fresco, cilantro, and crema	9

SALADS

SPINACH AND ROASTED BEETS roasted beets, spinach, queso fresco, almonds and balsamic vinaigrette	7
APPLE WALNUT mixed Greens with dried cherries, toasted walnuts, celery, honey crisp apples, lemon vinaigrette dressing	7
WEDGE SALAD Iceberg lettuce, egg, bacon, blue cheese, tomatoes, scallions, avocado wort dressing	8

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

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
*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	