

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 - CLURICHUAN
Irish Red Ale (ibu 22 - abv 4.5%) 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 - REGALIA
Blonde ale w/ Peaches and Apricots (ibu 19 - abv 5.3%) 6.5
- 6 - SIXTH CITY ALT
German-style Altbier (ibu 27 - abv 4.6%) 6.5
- 7 - C-TOWN IPA
India Pale Ale (ibu 68 - abv 6.7%) 6.5
- 8 - SAISON DE BRUELL
Belgian-style Saison (ibu 20 - abv 6.9%) 6.5
- 10 - APRIL FOOLIN
India Pale Ale with mixed berries (ibu 55 - abv 6.8%) 6.5
- 11 - FRIENDLY SHADOWS
Vienna Lager (ibu 24 - abv 4.8%) 6.5
- 12 - COLLISIONATOR
Dopplebock (ibu 20 - abv 8%) 7.5
- 14 - ONE GOAT
Dry Irish Stout (ibu 21 - abv 4.1%) 6.5
- IRISH SUNSET
Lake Erie Sunset & One Goat 6.5
- SMOKING GOAT
Red Moon Rising & One Goat 6.5
- BLACK & RED
Clurichaun & One Goat 6.5
- 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)

BOTTLED & CANNED BEERS

- BLAKES "FLANNEL MOUTH" HARD CIDER 7
- BLAKES ROSE CIDER 7
- GREENS AMBER ALE 15
gluten free
- GREENS TRIPEL 15
gluten free blonde
- LINDEMAN'S FRAMBOISE 8
bold raspberry ale
- SAMUEL SMITH'S APRICOT ALE 12
- BITBURGER NON ALCOHOLIC DRIVE 6

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
- 2017 PINOT GRIGIO, Castellano, Italy (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) 6.5
- 2017 CHARDONNAY, Delatour, France (vibrant apple, toasty almond, delicate & refreshing) 7.5
- 2017 FORTY OUNCE ROSÉ, Julien Braud, France (Fresh and succulent, not actually 40 ounces...33.82oz.) 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, Provençal herbs) 6.5
- 2017 MALBEC, Domaine Bousquet, Argentina (black fruit, green pepper, elegant) 6.5
- 2014 SUPER TUSCAN, Gertrude, Italy (bold, black currant, silky) 10
- 2016 GARNACHA, Campos de Luz, Spain (luscious berries, floral, black pepper) 10
- 2013 CHIANTI, Tenuta Di Renieri, Italy (cherries, plums, toasted oak) 9
- 2015 CABERNET SAUVIGNON, Margaretts, California (rich mocha, dark cherry & blackberry, vanilla spice)

COCKTAILS

- BEFORE ALL ELSE 11
Italian White Wine, Tito's, Rosemary Lemonade
- PÉNICHE 11
Jalepeno and Strawberry Infused Tequila, Fresh Lemon, Strawberry Puree
- #BASIC 11
Red Wine Soaked Berries, Sparkling Rose Cider, Citrus Bubbles
- BOURBON UNDER THE BRIDGE 13
Basil Hayden Bourbon, Lemon Juice, Hope Flows Kolsch
- APRICOT BLOSSOM 12
Hendrick's Gin, Effen Cucumber Vodka, Apricot Brandy, Fresh Lime, Soda
- IF TROUBLE WAS MONEY 11
Vodka or Gin, Grapefruit Juice, Lime Juice, Ginger Beer
- IN THE PINK 13
Rede Vodka, Lemon Juice, Pineau de Charentes, Cappelletti, Sparkling Rose

APPAREL

- T SHIRTS 20
- WOMEN'S LONG SLEEVE SHIRTS 25
- HOODIES 32
 - PULLOVERS 40
 - ZIP UPS 20
- HATS 20
- WINTER HATS 15

MERCHANDISE

- STICKERS & KOOZIES 1
- GLASSWARE 5
- 23 OZ. HEFEWEIZEN GLASS 8
- 1L GERMAN BEER STEIN 10
- OLD BROOKLYN IPA MUSTARD 6.99

BEER

HOPE FLOWS KOLSCH
6-PACKS 8.99



C-TOWN IPA
6-PACKS 10.99



LAKE ERIE SUNSET
6-PACKS 8.99



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	5
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	7
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	7
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	9
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
ARUGULA SALAD white balsamic dressing, Parmesan cheese, fresh strawberries, sunflower seeds	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	15
BIANCO garlic, fontina, aged provolone, parmesan and rosemary	14
ROASTED CAULIFLOWER roasted cauliflower, caper berries, garlic, fontina, parmesan, pickled pepperoncini and basil	15
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	15
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	15

LARGE FORMATS

BBQ SAUSAGE WITH MAC AND CHEESE pork sausage with barbecue sauce	17
*COLLISION BURGER cheddar cheese sauce, onion straws, tomato relish and fries	15
ALE BRINED CHICKEN BREAST served with smashed carrots, sautéed broccolini and ale beurre blanc	19
PULLED PORK with caramelized onions, BBQ sauce, braised red cabbage, crispy onion straws, cilantro on Texas toast	16
ROASTED EGGPLANT MELT served on whole grain bread, with shiitake mushrooms, roasted peppers, hot pickled peppers, aged provolone gratine, basil aioli, and fries	16
*BTC SALMON seared and served with tomato jam, tomato beurre blanc, bacon risotto cake, wilted swiss chard	22
BEER BRAISED SHORT RIB with onion straws, garlic mashed, seasonal vegetables, & stout au jous	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 SANDWICH Topped with coleslaw & Pickles, French fries	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

ADD ICE CREAM TO ANY DESSERT FOR \$2