

SMALL FORMATS

GREEN CHILE POSOLE	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	

GIANT MOLTEN MEATBALL stuffed with cheese, served with marinara sauce	
COUNTRY FRIED CHICKEN LIVERS with beer-fig demi and braised red cabbage	
OVEN ROASTED MIXED OLIVES marinated and roasted in the wood burning oven	
COLLISION BEND POPCORN chicken schmaltz, Mexican pepper mix, lime zest and pecorino	
JAPANESE VEGETABLE PANCAKE topped with red curry vegetables	

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

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

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

DESSERTS

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	

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

THE FLATS • CLEVELAND, OHIO
COLLISION BEND
BREWING COMPANY

1250 OLD RIVER RD. CLEVELAND, OHIO 44113 • 216-273-7879 • COLLISIONBENDBREWERY.COM