

# WARG PARRY MENU

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY RESTRICTIONS YOU MAY HAVE AND WE WILL TRY AND ACCOMMODATE YOU TO THE BEST OF OUR ABILITY.

## Grove Pizza Co.

### DETROIT STYLE

DETROIT STYLE PIZZA IS A RECTANGULAR PIZZA BAKED IN A 10X14 STEEL PAN WITH A THICK CRUST THAT IS CRISPY AND CHEWY. IT IS TOPPED WITH BRICK CHEESE, SPREAD TO THE EDGES OF THE DOUGH. AS THE PIE BAKES, THE CHEESE MELTS DOWN THE SIDES CREATING A CRISPY CRUST. ALLOW 30 MINUTES OF COOKING TIME.

### WOODWARD SM 21 LG 29

BRICK CHEESE, PEPPERONI, FIRE-ROASTED TOMATO SAUCE, PARMESAN.

### LAFAYETTE SM 25 LG 33

BRICK CHEESE, PEPPERONI, RED ONION, RED PEPPER, MUSHROOMS, ITALIAN SAUSAGE, FIRE-ROASTED TOMATO SAUCE, PARMESAN.

### THIN CRUST

STONE BAKED METROPOLITAN STYLE PIZZA. UPGRADE TO GLUTEN-FREE CRUST: \$5

### BUTCHER'S 23

FIRE-ROASTED TOMATO SAUCE, PEPPERONI, CAPICOLA, BACON, ITALIAN SAUSAGE, MOZZARELLA.

## Appetizers

### GROVE NACHOS 20 CAULIFLOWER DIP 19

PICO DE GALLO, LETTUCE, SPICY PEPPERS, TORTILLA CHIPS, SALSA, CHIPOTLE CREME FRAICHE, WESTCOTT CREAM ALE FONDUE.

ADD CHICKEN OR PULLED PORK \$6, REFRIED BEANS \$5, GUACAMOLE \$3, SOUR CREAM \$2

THREE CHEESE BLEND, ROASTED CAULIFLOWER, CREAM CHEESE, SPICES, RED PEPPER, BREAD BOWL, TORTILLA CHIPS.

### WINGS N' FRIES 18.75

SAUCES: GROVE BBQ, BUFFALO, CAROLINA BBQ, CARIBBEAN JERK, HONEY GARLIC, THAI CHILI, MAPLE CHILI, SRIRACHA HONEY.

RUBS: CAJUN, LEMON PEPPER, TAJIN MEXICAN.

### PERCH TACOS 22

FENNEL AND RADISH SLAW, PICKLED ONION, SRIRACHA SESAME AIOLI, MICRO GREENS.

## Salads

ALL SALADS COME WITH GARLIC PORTUGUESE BREAD  
ADD CHICKEN, JERK CHICKEN  
OR PULLED PORK TO SALAD: \$6

### CAESAR SALAD 16

ROMAINE, BACON BITS, SHAVED PARMESAN, SOURDOUGH CROUTONS, CAESAR DRESSING, BALSAMIC REDUCTION.

### POKE POWER BOWL 18

MIXED GREENS, MOROCCAN MARINATED TOFU, SEASONED QUINOA, CRISPY CHICKPEAS, ARTICHOKES HEARTS, SHREDDED CARROTS, SUNFLOWER SEEDS, FENNEL, MOROCCAN CITRUS VINAIGRETTE.

ADD SEARED HALLOUMI CHEESE \$2

## Gastropare

### PERCH DINNER 30

FIVE LIGHTLY BREADED LAKE ERIE PERCH, MALT DILL AIOLI, FRIES, SLAW. **DOUBLE YOUR PERCH FOR AN EXTRA \$12.**

### RAZORBACK MAC 25

BBQ PULLED PORK, BLUEBERRY MINT CHUTNEY, CREAMY CAVATAPPI NOODLES, FRIED LEEKS, HOUSE SALAD.

## Handhelds

### THE GROVE

1/4 LB: 20 1/2 LB: 22

### 1/3 LB WAGYU PATTY: 25

TRIMBLE BEEF, BACON, WHITE CHEDDAR, BRAISED ONION, TOMATO, LETTUCE, BEER MUSTARD, GROVE BBQ, BRIOCHE BUN, PICKLE.

### CLASSIC SMASH

1/4 LB: 19 1/2 LB: 21

### 1/3 LB WAGYU PATTY: 24

TRIMBLE BEEF, LETTUCE, TOMATO, RED ONION, AMERICAN CHEESE, GROVE SAUCE, POTATO BUN, PICKLE.

### PINEAPPLE EXPRESS 20

BBQ PULLED PORK, SLAW, PINEAPPLE SALSA, SMOKED GOUDA, CRISPY LEEKS, PORTUGUESE ROLL.

### ULTIMATE CHICKEN SANDWICH 21

LAKESIDE PICKLE-BRINED FRIED CHICKEN, GROVE SAUCE, LETTUCE, TOMATO, AMERICAN CHEESE, LAKESIDE DILL PICKLES, POTATO BUN.

## BEST MEAL EVER?

THANK OUR HARDWORKING KITCHEN TEAM FOR DOING A SWELL JOB!  
ADD A 4-PACK TO YOUR BILL FOR ONLY \$11 AND HAVE THEM ENJOY IT AFTER WORK.

## SEASONAL COCKTAILS

- BEES KNEES** ..... 14  
2oz Roku Gin, honey syrup, lemon juice, dehydrated lemon.
- BANANA SPLIT**..... 13  
1.5oz banana liqueur, 1oz Malibu rum, pineapple juice, whipped cream, banana chip.
- RASPBERRY MARGARITA** ..... 14  
1.5oz Hornitos Reposado Tequila, 1/2oz Chambord, lime juice, agave syrup, salt rim, lime wedge.
- KENTUCKY LEMONADE** ..... 15  
1.5oz Buffalo Trace Bourbon, 1/2oz peach schnapps, lemon juice, simple syrup, lemonade, lemon wedge.
- CUCUMBER MOJITO** ..... 14  
2oz Captain Morgan white rum, muddled cucumber, lime juice, simple syrup, soda water, mint.
- ISLANDER SANGRIA** ..... 14  
2oz Pelee Island pinot grigio, 1oz Northern Keep vodka, 1/2oz peach schnapps, peach simple syrup, pineapple juice, orange juice.

## NON-ALCOHOLIC

- HARMON'S LAGERED ALE OR HAZY IPA** ..... 6
- CITRUS HOP WATER** ..... 6
- PINEAPPLE GINGER MOJITO** ..... 7  
Pineapple ginger simple syrup, lime juice, soda water, mint.
- BLUEBERRY MULE** ..... 7  
Blueberry syrup, lime juice, ginger beer, mint, blueberries.

## COFFEE & ESPRESSO

- RED LANTERN MEDIUM ROAST COFFEE** ..... 3
- RED LANTERN ESPRESSO** ..... 4

## WHITE WINE

- PELEE ISLAND PINOT GRIGIO - EPIC**  
6oz \$8 // 10oz \$11 // Bottle \$28
- PAGLIONE ROSE - EPIC**  
6oz \$10 // 10oz \$14 // Bottle \$36
- CREW RIESLING - EPIC**  
6oz \$12 // 10oz \$16 // Bottle \$40
- COOPER'S HAWK BARREL AGED CHARDONNAY - EPIC**  
6oz \$12 // 10oz \$16 // Bottle \$40
- NORTH 42 SAUVIGNON BLANC - EPIC**  
6oz \$12 // 10oz \$16 // Bottle \$40
- SANTA MARGHERITA PINOT GRIGIO - ITALY**  
6oz \$14 // 10oz \$18 // Bottle \$42
- BERINGER NAPA VALLEY CHARDONNAY-CALIFORNIA**  
Bottle \$50
- VEUVE CLICQOUT BRUT CHAMPAGNE - FRANCE**  
Bottle \$135

## RED WINE

- PELEE ISLAND MERLOT - EPIC**  
6oz \$8 // 10oz \$11 // Bottle \$28
- NORTH 42 MERITAGE - EPIC**  
6oz \$10 // 10oz \$14 // Bottle \$36
- COOPER'S HAWK PINOT NOIR - EPIC**  
6oz \$12 // 10oz \$16 // Bottle \$40
- TOMASSI RIPASSO VALPOLICELLA- ITALY**  
6oz \$12 // 10oz \$16 // Bottle \$40
- JOEL GOTT CABERNET SAUVIGNON - CALIFORNIA**  
6oz \$14 // 10oz \$18 // Bottle \$42
- STAGS LEAP ARTEMIS CABERNET SAUV - CALIFORNIA**  
Bottle \$130