

A true taste of Oktoberfest!

BAVARIAN KITCHEN

Starters / Vorspeisen

CAULIFLOWER DIP 19

Three cheese blend, roasted cauliflower, cream cheese, spices, red pepper, bread bowl, tortilla chips.

🍷 BAVARIAN SOFT PRETZEL STICKS 13

Baked soft pretzels, coarse salt, Grove beer mustard, Westcott Cream Ale beer cheese.

WINGS N' FRIES 18.75

Bone-in or Boneless.

Sauces: Grove BBQ, Buffalo, Carolina BBQ, Caribbean Jerk, Honey Garlic, Teriyaki Ginger, Maple Chili.

Rubs: Cajun, Lemon Pepper, Tajin Mexican, Buffalo.

GROVE NACHOS 20

Pico de gallo, lettuce, spicy peppers, tortilla chips, salsa, chipotle creme fraiche, Westcott Cream Ale beer cheese.

Add chicken, jerk chicken or pulled pork: \$6

refried beans \$5 / guacamole \$3

sour cream \$2

PERCH TACOS 22

3 lightly dusted Lake Erie perch, coleslaw, pico de gallo, guacamole, chipotle aioli, cilantro.

Handhelds / Belegtes Brot

COMES WITH FRENCH FRIES

GLUTEN-FREE BUNS, SWEET POTATO FRIES,

HOUSE, GREEK, CAESAR SALAD: \$3 / WAFFLE FRIES: \$4

POUTINE, BEER CHEESE SOUP, GERMAN POTATO SALAD: \$5

🍷 BRATWURST 15

German-style sausage, pickled onions, sauerkraut, beer mustard.

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.

🍷 DAS HAMBURG 20

1/4 lb Trimble beef, sauerkraut, braised onions, gruyère cheese, beer mustard, caraway aioli, pretzel bun.

ULTIMATE CHICKEN SANDWICH 21

Lakeside pickle-brined fried chicken, grove sauce, lettuce, tomato, American cheese, Lakeside dill pickles, potato bun.

Starters / Salat

CAESAR 16

Romaine, bacon bits, shaved parmesan, sourdough croutons, caesar dressing, balsamic reduction.

🍷 SUPPE UND SALAT 15

German potato salad, beer cheese soup, Bavarian pretzel.

POWER BOWL 18

Romaine, baby kale, red pepper, diced apple, roasted squash, seasoned pumpkin seeds, sun dried cranberries, apple cinnamon marinated tofu, roasted cashews, maple champagne vinaigrette.

Detroit Style Pizza

DEEP DISH, SQUARE CUT, CRISPY & CHEWY CRUST.

PLEASE ALLOW 30 MIN COOKING TIME.

WOODWARD SM 21 LG 29

Brick cheese, pepperoni, fire-roasted tomato sauce, parmesan.

LAFFAYETTE SM 25 LG 33

Brick cheese, pepperoni, Red onion, red pepper, parmesan, mushrooms, Italian sausage, fire-roasted tomato sauce.

Thin Crust Pizza

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

BUTCHERS 23

Fire-roasted tomato sauce, pepperoni, capicola, bacon, Italian sausage, mozzarella.

Dinner / Abendessen

PERCH DINNER 30

Five lightly breaded Lake Erie Perch, malt dill aioli, fries, slaw. **Double your perch for an extra \$12.**

🍷 PRETZEL BREADED PICKEREL 20

Lake Erie pretzel pickerel, fries, slaw, caraway aioli

SWEET CAROLINE MAC 25

Oven roasted pulled pork, Carolina BBQ sauce, creamy mac n cheese, candied jalapeno crumble, crispy onion tangles, house salad.

🍷 JAGERSCHNITZEL 22

Pretzel breaded pork cutlets, Hunter sauce, German potato salad, sauerkraut.

Zicke Zacke Zicke Zacke Hoi Hoi Hoi!

OKTOBERFEST BAR

Bavarian Brews

🍷 1993 - OKTOBERFEST LAGER **5%ABV**

A traditional Bavarian beer rich in malt with hearty notes of toasted bread. This brilliant recipe has won multiple awards since we first brewed it back in 2017. Prost!

🍷 ZIGGY ZAGGY - HARVEST HELLES **4.5%ABV**

Crisp, refreshing and beautifully balanced. This classic German lager was brewed with hops grown in our brewer's garden making it extremely fresh and subtly sweet.

🍷 GEORGE THE GHOST - BLOOD ORANGE HEFEWEIZEN **4.2%ABV**

Our year-round favourite with roots from Munich. This light and delicate wheat beer has a cloudy appearance with light notes of citrus.

🍷 BIRNENWEIN - HARD CIDER WITH PEAR **6%ABV**

Originating from Frankfurt, this German take on hard cider is semi-sweet and slightly tart. Brewed with freshly picked bartlett pears from Meleg's Orchard.

🍷 THE BAVARIAN BOARD Can't decide? Enjoy a tasting flight of all 4 Bavarian Brews **11.25**

Cocktails

🍷 PEACH SCHNAPPS MARTINI **13**

1 oz peach schnapps, 1 oz gin, 0.5 oz triple sec, lime juice.

🍷 JÄGERITA **13**

2 oz Jägermeister, 1 oz Cointreau, fresh lime juice, simple syrup.

Dessert / Nachtisch

BLACK FOREST CUPCAKE AND MARZIPAN ICE CREAM **8**

House-made Dutch chocolate ice cream with bits of wafer cookie and caramel.

COFFEE/KAFFIE **3**

Medium roast collaboration blend between The Grove and Red Lantern Coffee Co.

ESPRESSO **4**

2oz shot of espresso from local roasting company Red Lantern Coffee Co.