

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.

Pizza

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 22 LG 30

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

LAFAYETTE SM 26 LG 34

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 25

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

Appetizers

GROVE NACHOS 22 CAULIFLOWER DIP 19

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

ADD CHICKEN, JERK 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.

PERCH TACOS 22 WINGS N' FRIES 19

COLESLAW, PICO DE GALLO, GUACAMOLE, CHIPOTLE AIOLI, CILANTRO.

SAUCES: GROVE BBQ, BUFFALO, CAROLINA BBQ, CARIBBEAN JERK, HONEY GARLIC, TERIYAKI GINGER, MAPLE CHILI, CREOLE BBQ.
RUBS: CAJUN, LEMON PEPPER, TAJIN MEXICAN, BUFFALO.

Salads

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

CAESAR SALAD 17

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

THAI POWER BOWL 18

ROMAINE, KALE, RICE NOODLES, RED CABBAGE, RED PEPPERS, MARINATED CUCUMBERS, MARINATED TOFU, PICKLED GINGER, HONEY-ROASTED CASHEWS, TAMARIND DRESSING.

Gastropare

PERCH DINNER 30

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

BOURBON STREET MAC 25

CREOLE BBQ PULLED PORK, BOURBON LEEK JAM, CREAMY MAC N CHEESE, FRIED ONIONS, 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.

NORTH SHORE GYRO 20

EWE DELL GYRO MEAT, LETTUCE, TOMATO, FETA, GARLIC SAUCE, PICKLED ONIONS, NAAN

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.

LIMITED EDITION BOURBON

ALL PRICES ARE LISTED IN 1oz ONLY

E.H. TAYLOR \$15	WELLER ANTIQUE \$12
EAGLE RARE 10 \$12	WELLER SPECIAL RESERVE \$10
BLANTON'S SINGLE BARREL \$12	SAZARAC RYE \$10

SEASONAL COCKTAILS

CAMPFIRE MARGARITA 15 1oz Hornitos, 0.5oz Mezcal, 0.5oz Cointreau, lime juice, agave syrup, roasted marshmallow.	
ROYAL SMOKED OLD FASHIONED 18 2oz Bowmore 12, demerara sugar, orange bitters, orange ribbon, maple smoked glass.	
SUGAR COOKIE 14 .75oz Vanilla Vodka, .75oz Bourbon Cream, .75oz Butter Ripple, cinnamon sugar rim, cinnamon stick.	
SNAKE EYES SANGRIA 14 0.5oz Cointreau, 0.5oz Peach Schnapps, pineapple juice, orange juice, club soda, orange and cherry tulip garnish. <i>Choose: 3oz House Red or White</i>	
QUEEN DOLORES 14 2oz Roku Gin, cranberries, white cranberry juice, ginger beer, mint sprig and lime garnish.	
VOODOO LADY 14 2oz spiced rum, lemon juice, honey, bitters, orange slice garnish	

NON-ALCOHOLIC

HARMON'S LAGERED ALE OR HAZY IPA 6	
MAPLE MULE 7 Maple syrup, lime juice, ginger beer, mint	

COFFEE & ESPRESSO

RED LANTERN MEDIUM ROAST COFFEE 3	
RED LANTERN ESPRESSO 4	

WHITE WINE

COOPER'S HAWK UNOAKED CHARDONNAY - EPIC
6oz \$8 // 10oz \$11 // Bottle \$28

PAGLIONE ROSE - EPIC
6oz \$10 // 10oz \$14 // Bottle \$36

COOPER'S HAWK PINOT GRIGIO - EPIC
6oz \$12 // 10oz \$16 // Bottle \$40

CREW 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

RED WINE

CREW BARRELMAN'S BLEND - EPIC
6oz \$8 // 10oz \$11 // Bottle \$28

NORTH 42 MERITAGE - EPIC
6oz \$10 // 10oz \$14 // Bottle \$38

COOPER'S HAWK CABERNET FRANC - EPIC
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

TEA

ORANGE PEKOE • GREEN TEA • EARL GREY 3

POP

**PEPSI • DIET PEPSI • LEMONADE • MUG ROOT BEER
DR. PEPPER • 7UP • BRISK ICED TEA • GINGER ALE** 3