

# A true taste of Oktoberfest!

While we may know Oktoberfest to be the world's biggest – and original – beer fest, for the locals it's as much a celebration of Bavarian culture, tradition, family and food – and we're here to focus on that last part. The Germans know that when you drink beer by the litre you need to make sure your stomach is full with hearty, salty, and meaty goodness.

# Starters /Vorspeisen

### CAULIFLOWER DIP 19

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

### **Q BAVARIAN SOFT PRETZEL STICKS**——14

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

### WINGS 1

Bone-in or Boneless. Comes with carrot and celery. Sauces: Grove BBQ, Buffalo, Carolina BBQ, Caribbean Jerk, Honey Garlic, Carolina hot, apple bbq, sweet & spicy ginger Rubs: Cajun, Lemon Pepper, Tajin Mexican, buffalo, blackened butter, nashville spice.

### Grove Nachos

Pico de gallo, lettuce, spicy peppers, tortilla chips, salsa, smoked gouda, chipotle creme fraiche, Westcott Cream Ale fondue.

Add sour cream \$2 / achiote chicken, jerk chicken / pulled pork/ seasoned beef: \$6 / refried beans \$5 / guacamole \$3

### PERCH TACOS 22

freshly caught Lake Erie perch, coconut lime slaw, pineapple salsa, jalapeno lime aioli.

### Salad /Salat

### CAESAR 17

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

#### Q SUPPE UND SALAT ----- 15

German potato salad, beer cheese soup, Bavarian pretzel.

### POWER BOWL 18

Kale, romaine, rice, chickpeas, roasted sweet potatoes, roasted beets, local apples, roasted carrots, sun dried tomatoes, red cabbage, roasted walnuts, maple mint coconut dressing.

# Detroit Style Pizza

DEEP DISH, SQUARE CUT, CRISPY & CHEWY CRUST.
PLEASE ALLOW 30 MIN COOKING TIME.

#### WOODWARD SM 22 LG 30

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

#### LAFFAYETTE SM 26 LG 34

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 26

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



## Dinner / Abendessen

ya a ce e / /
PERCH DINNER  1/2lb Lightly breaded Lake Erie Perch, malt dill aioli, fries, slaw. Double your perch for an extra \$12.
PRETZEL BREADED PICKEREL  Lake Erie pretzel pickerel, fries, slaw, caraway aioli
BBQ MAC  Doritos crust, Apple BBQ pulled chicken, apple and onion jam, buffalo mozzarella, house salad.
JAGERSCHNITZEL 25 Pretzel breaded pork cutlets, Hunter sauce, German potato salad, sauerkraut.

# 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

#### **THE GROVE**

1/4 LB: 20 • 1/2 LB: 24 • 1/3 LB WAGYU PATTY: 27
Trimble beef, bacon, white cheddar, braised onion, tomato, lettuce, beer mustard, Grove BBQ, brioche bun, pickle.

Q BRATWURST 16

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

#### **CLASSIC SMASH**

1/4 LB: 19 • 1/2 LB: 23 • 1/3 LB WAGYU PATTY: 26
Trimble beef, lettuce, tomato, red onion, American cheese, grove sauce, potato bun, pickle.

20

Q DAS HAMBURG

 $\ensuremath{^{1\!\!/}}$  lb Trimble beef, sauerkraut, braised onions, gruyère cheese, beer mustard, caraway aioli, pretzel bun.

ULTIMATE CHICKEN SANDWICH 22
Lakeside pickle-brined fried chicken, grove sauce, lettuce, tomato, American cheese, Lakeside dill pickles, potato bun.

SCHNITZEL SANDWICH ......21

Pretzel crusted pork cutlet, braised cabbage, gruyère cheese, apple onion jam, pretzel bun.

# Drinks

# Bavarian Brews

#### Ω 1993 - OKTOBERFEST LAGER 5

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!

### **⚠ RHINESTONE EYES**HARVEST COPPER LAGER 5%ABV

Altbier is a German amber-colored ale from the Düsseldorf region, known for its well-balanced blend of malt and hop flavors, crisp, clean finish, and ability to drink like a lager. Brewed with this year's fresh hops from the brewer's garden.

## © GEORGE THE GHOST BLOOD ORANGE HEFEWEIZEN 4.2<sup>8</sup>ABV

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

# Cocktails

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

## Dessert / Nachtisch

### 

Custard filled dark chocolate cake topped with coconut, pecans, and caramel.

#### COFFEE/KAFFIE

Medium roast collaboration blend between The Grove and Red Lantern Coffee Co. *Espresso (4)*