

BOWLS

COLD

POWER BOWL 13 VT
tricolor quinoa, tuscan kale, edamame, grapes, roasted peppers, sunflower seeds, pecorino, white balsamic

WILD CAUGHT TUNA POKE* 16 K S
zucchini noodles, edamame, wakame seaweed salad, english cucumber, avocado, pickled carrots, soy chile jam

BIBIMBAP 12 GF VT S
rice noodles, purple cabbage, carrots, tuscan kale, cucumber, kimchi, wasabi aioli, lime

HOT

ROASTED TOMATO SOUP 6 GF K VT
garlic chives

TRIPLE ONION SOUP GRATINEE 7
bone broth, spanish sherry, gruyère cheese, scallions

SANTA FE 13 GF VT V
brown rice, roasted cauliflower, local corn, smashed avocado, pico de gallo, lime crema, cilantro

SPICY MOULES FRITES 14 GF S
roasted prince edward island mussels, fennel bulb, pickled summer chiles, spicy tomato garlic brodo, lime mayo

SNACKS

POWER TRAIL MIX 6 GF VT
chef d's nuts, house granola, dried cherries, pepitas, raisins

BLISTERED SHISHITO PEPPERS 8 GF K VT S
pink peppercorn aioli, dragon ponzu, sea salt, fresh lime

CRISP POPCORN CAULIFLOWER 10 VT V S
popcorn green chile emulsion, magic popcorn dust, chives

IMPOSSIBLE TOSTADA 12 VT V ADD CHEDDAR 1
guacamole, romaine heart, pico de gallo, crisp tortilla, cilantro

KETO BALLS & SPAGHETTI 10 GF K S
pasture raised turkey kefta, spaghetti squash, chiltomate, stravecchio, garden basil

CLEVELAND HOT CHICKEN WINGS 9 K S
buttermilk slaw, maytag blue cheese, green onion

CHARRED STREET CORN 12 GF VT S
cotija, chile crema, cilantro

MAINE LOBSTER NACHOS 16
guacamole, romaine heart, lemon, sweet soy

GREENS

ANCIENT GRAINS 12 VT
farro, chia seeds, quinoa, romaine hearts, english cucumber, roasted peppers, sundried tomatoes, french feta, red onion, lemon herb vinaigrette

BLACK TUSCAN KALE 11 GF K VT
napa cabbage, radicchio, apples, pepitas, feta, raisins, white balsamic vinaigrette

VERA CRUZ SALAD 11 GF VT V
romaine hearts, cherry tomato, avocado, local corn, sunflower seeds, roasted peppers, peanut cilantro vinaigrette

STELLA BLUE SALAD 12 GF VT
living greens, romaine hearts, blueberries, blue cheese, fuji apples, walnuts, maple vinaigrette

HYDRO LETTUCE WRAPS 13 VT V
bibb lettuce, daikon radish, rice noodles, pickled chiles, pickled carrots, cucumber, cilantro, dipping sauce trio

PLATES

CHEDDAR PIEROGIES 24 S
spicy espelette shrimp & corn cruda, seasonal tomato, roasted chiles & onions, lime crema

CARNE ASADA STEAK* 26 GF K S
avocado, roasted chiles & onions, farmer lee jones mustard greens, chimichurri

IBERIAN CHICKEN 25 GF
blistered cherry tomatoes, micro cress, gruyère cheese, serrano jamón, roasted garlic potato mash

BLACK PEARL SALMON* 27 GF K
soy chile lacquer, spaghetti squash, garlicky tuscan kale, micro radish

PAN ROASTED AMERICAN RED SNAPPER 28 GF
prince edward island mussels, pomme purée, zucchini noodles, saffron fennel nage, basil

GRILLED OCTOPUS 19 GF K
moroccan insalata, palm hearts, farmer lee jones micro cress, chimichurri

BUTCHER'S PROVISIONS* PQ
chef's daily steak cuts, seasonal pairings

HANDHELDS

OHIO WAGYU BEEF SLIDERS* 14
local lettuce, tomato, onion, truffle aioli, brioche bun, house frites

SOUTH FL FISH TACOS 14 S
spicy charred mahi mahi, dragon fruit slaw, pico, lime crema, fresh lime

THE BOLD CLUB 14
grilled amish chicken, bavarian ham, house bacon, cheddar, swiss, local lettuce, beefsteak tomato, honey mustard dipping sauce

KNIFE N FORK KETO BURGER* 12 GF K
living greens, cherry tomatoes, pickles, onions, pink peppercorn aioli, house ketchup, mustard

BOLD BURGER* 15
living lettuce, beefsteak tomato, pickled onions, brioche bun, frites

ADD: DAILY'S APPLEWOOD BACON 2 FRIED FARM EGG* 1
GL WHITE OR YELLOW CHEDDAR or SWISS 1 GRUYÈRE 1

ADD ONS

ADD ONS: K

GRILLED AMISH CHICKEN BREAST 5 GF P

ROASTED BLACK PEARL SALMON* 7 GF P

GULF SHRIMP 7 GF P

CARNE ASADA STEAK* 9 GF

SOY CHILE ORGANIC TOFU 6 VT V

SEARED SUSHI GRADE AHI TUNA* 9 GF

GRILLED MAHI MAHI 7 GF

CLEVELAND HOT TOFU 6 GF VT V S

join us daily 11-3 for our lunch features
book your private events with us

SWEET

KEY LIME BAR 12 VT
mango gelée, lime

VANILLA BEAN MASCARPONE BAR 11 VT
raspberry chantilly cream, raspberry coulis

SEASONAL BREAD PUDDING 10 VT
seasonal pairings

FLOURLESS ESPRESSO TORTE 12 GF VT
single origin belgian chocolate, seasonal berry nappe, chantilly cream

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE 11 GF VT
seasonal berries

MITCHELL'S HOMEMADE ICE CREAM 9 GF VT V
seasonal ice creams & sorbets

SIDES

THE CHEF'S GARDEN ROASTED VEG 8 GF K P VT V

MAC & CHEESE 8 VT
cavatappi, white cheddar, garlic chives

GARLICKY TUSCAN KALE 7 GF K P VT

BROWN RICE 7 GF VT V

ROASTED GARLIC POTATO MASH 8 GF VT
idaho potatoes, chives

SAUTÉED BRUSSELS SPROUTS 9 GF K P VT V
ohio maple, pepitas, dried cranberries

POMMES FRITES 4/8 GF VT
garlic cloves, fine herb bouquet, lime mayonnaise
ADD white truffle oil 2

SIDE SALAD 6 GF K VT V
living lettuce, english cucumber, cherry tomato, maple lime vinaigrette

BOLD

FOOD & DRINK

BEER

CRAFT
3 Floyds Gumballhead
Fat Head's Bumble Berry
Great Lakes Dortmunder
Kentucky Bourbon Barrel Ale

HOPPY
3 Floyds Alpha King
BrewDog Elvis Juice
Fat Head's Head Hunter IPA
Founders All Day IPA

IMPORTS
Corona
Amstel Light
Peroni
Guinness

DOMESTIC
Budweiser
Bud Light
Coors Light
Yuengling
White Claw

LIBATIONS

BOLD FASHIONED
four roses bourbon, orange bitters, amarena cherry

MANGO MULE
vodka, jalapeño mango syrup, ginger beer, fresh lime

BLUE PALOMA
milagro tequila, blueberry infused syrup, fresh grapefruit juice

"WAS" PAINKILLER – ODE TO PORCO
pusser's rum, coconut, nutmeg, fresh orange juice, pineapple juice

WHITE SANGRIA
chardonnay, hennessy, triple sec, peach infused syrup, seasonal fresh fruit

FLATS REVIVAL
watershed gin, st. germain, local honey, fresh grapefruit, lime

PEACH COSMO
ciroc peach vodka, triple sec, cranberry, lime

BLACK WALNUT MANHATTAN
four roses bourbon, cocchi, vanilla infused red wine reduction, fee brothers black walnut bitters

+ our mixologists will make any traditional or custom cocktail upon your request +

JOIN US FOR HAPPY HOUR DAILY FROM 3-7PM & ALL DAY SUNDAY
FOR DRINK AND FOOD SPECIALS

WINE

REDS	
Cloudline Pinot Noir, Willamette Valley, Oregon	13 52
Smoke Tree Pinot Noir, Russian River	13 52
Killka Malbec Mendoza, Argentina	11 44
Locations Red Blend, Rhone Valley	15 60
Playtime Red Blend, California	9 36
Big Smooth Old Vine Zinfandel, Lodi, California	11 44
The Biker Four Vines Zinfandel, San Luis Obispo, California	13 52
Fortress Cabernet Sauvignon, Sonoma County, California	15 60
Vigilance Cabernet Sauvignon, Red Hills, Lake County, California	10 40

WHITES	
Harken Chardonnay, Salinas Valley, California	10 40
Mirth Chardonnay, Yakima Valley, Washington	10 40
Playtime Blonde Chardonnay, California	9 36
Tiamo Pinot Grigio, Veneto, Italy	10 40
Chasing Venus Sauvignon Blanc, Marlborough, New Zealand	11 44
Angeline Sauvignon Blanc, Russian River Valley, California	9 36
Conundrum White Blend, California	11 44
Max Ferd. Richter Riesling, Mosel, Germany	13 52
Le Charmel Rosé, Cotes de Provence, France	10 40

SPARKLING	
Prosecco Rosé, Zardetto, Vino Spumante, Veneto, Italy	11 44
Moscato d'Asti, Saracco, Piedmont	13 52
Chandon, California	11 44
La Marca Prosecco, California, Split Bottle	13 -

END SOCIAL

DIGESTIF
Fernet Branca 8
Sambuca 7
Limoncello 8
Grand Marnier 10

COFFEE
Espresso *lemon twist* 4
Cappuccino 7
French Roast or Decaf 3
Americano 4

TEA [HARNEY & SONS] 4
+ Hot Cinnamon Spice
+ Darjeeling
+ Orange English Breakfast
+ Earl Grey Supreme
+ Japanese Sencha
+ Caribe

CAFFEINE FREE HERBAL 4
+ Mint Verbena
+ Chamomile