

# Brel's

AT PLAYHOUSE SQUARE

## Great Beginnings

<b>French Onion Soup</b> Classic red wine beef stock with caramelized onions, thyme, croutons & gruyere cheese.	<b>\$9</b>
<b>Lobster Bisque</b> Rich sherry laced bisque with a splash of crème fresh & an herb garnish.	<b>\$10</b>
<b>Firecracker Shrimp</b> Crispy shrimp tossed in a sweet chili sauce, drizzled with Sriracha Splash & topped with crushed peanuts.	<b>\$15</b>
<b>Battered Calamari</b> Tender, lightly-breaded fried calamari, served with a cherry pepper relish & chipotle aioli.	<b>\$15</b>
<b>German Soft Pretzel</b> Salted jumbo pretzel, cheddar & mustard dipping sauces.	<b>\$15</b>
<b>Spinach &amp; Artichoke Dip</b> Creamy blend of spinach, cheese, diced artichoke & a hint of garlic. Served with fresh baked tortilla chips.	<b>\$9</b>
<b>Bang Bang Cauliflower</b> Fried Cauliflower, Hand-Breaded & Fried to a Golden-Brown Perfection, Tossed in a Spicy-Sweet Sauce.	<b>\$14</b>

## Greens

Add Chicken \$7 • Add Salmon \$10 • Add Steak \$11	
<b>Cleveland Cobb</b> Romaine lettuce, cherry tomatoes, red onions, hard boiled eggs, applewood smoked bacon, crumbled bleu cheese, avocado, crispy chicken & buttermilk ranch.	<b>\$16</b>
<b>Classic House</b> Iceberg lettuce & crisp romaine, tossed with baby Roma tomatoes, shredded carrots, croutons & sprinkled with cheese.	<b>\$12</b>
<b>Market Wedge</b> Regionally grown lettuce, bacon crumbles, chopped tomato, Bermuda onions & drizzled in classic bleu cheese dressing.	<b>\$13</b>
<b>Classic Caesar Salad</b> Crisp romaine lettuce, shaved parmesan cheese, focaccia croutons & Caesar dressing.	<b>\$12</b>

## Handhelds

Comes with a side of French fries, a side Caesar salad or upgrade to a side classic house salad for \$2.	
<b>Theater Steak Burger</b> ½ pound angus blend, lettuce, tomato, Brel's sauce, & cheddar cheese on a brioche bun.	<b>\$17</b>
<b>Veggie Burger</b> Ground black beans, peppernota, tomato, arugula & chipotle aioli on a brioche bun.	<b>\$15</b>
<b>Shrimp Po Boy</b> Lightly battered shrimp, nestled on a toasted bun with fresh slaw, ripe tomatoes & a zesty creole spread.	<b>\$21</b>
<b>French Dip</b> Slow-roasted NY strip, caramelized onions & provolone on a sourdough sub roll.	<b>\$21</b>

## Main Attractions

<b>Pan Seared Duck Breast</b> Tender duck breast, seared & served with sundried tomato orzo.	<b>\$39</b>
<b>Ghost Light Gnocchi</b> Breaded chicken, sweet corn, shallots & parmesan cheese.	<b>\$25</b>
<b>Bourbon Glazed Norwegian Salmon</b> Char broiled & glazed with a flavorful bourbon sauce. Served with a medley of roasted potatoes, carrots & broccolini.	<b>\$35</b>
<b>Short Rib Bourguignonne</b> Braised short rib, pommes puree, carrots, mushrooms, onions & bacon lardons.	<b>\$35</b>
<b>Crab Cake</b> Jumbo lump crab, served over mixed greens with a light citrus dressing & caper aioli.	<b>\$35</b>
<b>NY Strip Steak</b> 10 oz. certified black angus steak, served with Yukon gold whipped potatoes & seasonal vegetables, topped with cabernet demi-glace.	<b>\$39</b>
<b>Captain Tony's Fish &amp; Chips</b> Tempura battered Lake Erie walleye, Napa cabbage slaw & homemade tartar sauce.	<b>\$26</b>
<b>Shrimp Alfredo</b> Shrimp sauteed with garlic, tossed in a creamy alfredo sauce over herb fettuccini ribbons.	<b>\$28</b>

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness \*

# Wine

## Whites

	Glass   Bottle
Trimbach Classic Riesling 🍷🍷🍷 Alsace, France Stone fruit aromas, light acidity, refreshing mineral notes.	\$14   \$52
Clean Slate Riesling Mosel, Germany Tangy, lively and balanced with notes of lime, peach, and minerals.	\$10   \$36
Masi Masianco Pinot Grigio, <i>Friuli D.O.C.</i> 🍷 Venezia, Italy Refreshing with subtle hints of sweetness and flowers, plus ripe apples.	\$10   \$36
Castello Banfi, San Angelo Pinot Grigio Tuscany, Italy Pale straw yellow color. The scents of pear, peach and citrus fruits meet to create an intense, floral and fruity fragrance.	\$10   \$32
Emmolo Sauvignon Blanc 🍷🍷 Napa & Solano, California Subtle notes of nectarine, ripe honeydew, tangerine and a hint of guava.	\$10   \$36
Kim Crawford Sauvignon Blanc Marlborough, New Zealand Light bodied with a vibrant, zesty acidity.	\$13   \$48
One Hope Chardonnay 🍷 California Aromas of fresh apple and pear, nutmeg, cloves, and vanilla bean.	\$9   \$32
Sea Sun Chardonnay <i>by Wagner</i> California Round and creamy with flavors of lemon, cinnamon and oak.	\$9   \$32
Josh Cellars Chardonnay 🍷 California Bright citrus and honey, with a touch of oak character, and hints of peach.	\$10   \$36

## Bubbles & Roses

La Marca Prosecco 🍷 Prosecco, Italy Aromas of green apple, white peach, honeysuckle and pleasing minerality.	\$9   \$32
Piper Sonoma Brut Rose 🍷 Sonoma County, California Crisp with aromas of fresh cranberry, red fruit, tangerine and guava.	\$13   \$44
Daou Rose Pasa Robles, California Subtle hyacinth and ginger notes are accompanied by cranberry, rhubarb, cherry blossom and lemon meringue.	\$13   \$44

## Reds

Meiomi Pinot Noir California Aromas of tobacco, dark fruits and berries complemented by notes of cedar.	\$11   \$36
ERATH Resplendent Pinot Noir Willamette Valley, Oregon Juicy palate packed with fresh raspberry, huckleberry, blackberry and spice.	\$12   \$44
Murphy-Goode Red Blend California Dark fruit, black pepper, and a touch of vanilla with a smooth finish.	\$9   \$32
Banfi Centine Toscana IGT Red Blend 🍷🍷🍷 Tuscany, Italy Intense and fragrant, with dark fruit and floral nuances and hints of spice.	\$9   \$32
Decoy by Duckhorn Merlot 🍷🍷 California Luxurious and rustic with juicy layers of black cherry, raspberry, and plum.	\$18   \$57
30 Degrees Cabernet Sauvignon 🍷🍷 Paso Robles, California Dry, full bodied with ripe black cherry leading black currant and red berries.	\$9   \$32
Josh Cellars Cabernet Sauvignon 🍷 California Aromas of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.	\$11   \$40
Trivento Reserve Malbec Argentina Ripe plums, raspberries, and notes of vanilla with sweet tannins.	\$9   \$32



# Beer

## Draft

Michelob Ultra	\$6
Great Lakes Seasonal	\$8
Fat Tire	\$8
Modelo Especial	\$8

## Bottled

Bud Light	\$5
Miller Lite	\$5
Heineken	\$6
Corona Extra	\$6
Dogfish Head 60 Minute IPA	\$6
Lagunitas Little Sumpin' Sumpin'	\$6
Michelob Ultra	\$5
Budweiser	\$5
Labatt Blue	\$5
Labatt Blue Light	\$5
Stella Artois	\$6
Guinness	\$7
Blue Moon Belgian White	\$6
Heineken 0.0	\$5
Angry Orchard Hard Cider	\$5
High Noon Hard Seltzer	\$6

# Cocktails

Crowned Jewel Mule Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice.	\$14
Margarita Corazón Blanco tequila, Cointreau, fresh lime juice, house made simple syrup.	\$14
Espresso Martini Tito's handmade vodka, coffee liqueur, espresso, house made simple syrup, optional creamer.	\$14
Knob Creek Rye Old Fashioned Knob Creek Rye, house made simple syrup, orange bitters.	\$14
Crowne Rose Manhattan Four Roses bourbon, M&R sweet vermouth, Angostura bitters.	\$14
Bee's Knees Hendrick's gin, honey, and fresh lemon juice.	\$14
Bloody Maria Corazón Blanco tequila, house made Bloody Mary mix.	\$14
Storm's Brewing Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer.	\$14

# Zero Proof

Garden & Ginger Seedlip Garden 108, Fever-Tree ginger ale, rosemary	\$8
Cranberry Refresher Cranberry juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale.	\$8
Mint & Honey Mule Sweet honey, muddled fresh mint, Fever-Tree ginger beer.	\$8



Sustainable



Organic



Female Winemaker



Highly Rated (90+ Points)

# Breakfast

## Classic Breakfast

<b>Sunrise Breakfast</b> Two cage-free eggs your way with choice of breakfast meat. Served with grilled breakfast potatoes & your choice of toast.	\$12	<b>Steak &amp; Eggs</b> Two cage-free eggs your way, NY Strip steak prepared as you wish, grilled breakfast potatoes, & your choice of toast.	\$16
<b>Classic Buttermilk Pancakes</b> Three light & golden-brown pancakes dusted with powdered sugar. Served with sides of creamy butter & maple syrup. Add choice of breakfast meat for \$3.	\$12	<b>Fresh Fruit &amp; Yogurt</b> Fresh cut melons, pineapple, & berries surrounding a cup of creamy fruit yogurt.	\$12
<b>Blueberry Pancakes</b> Classic buttermilk made even better with loads of fresh blueberries. Add choice of breakfast meat for \$3.	\$14	<b>French Toast</b> Thick cut bread dipped in cinnamon & vanilla custard, griddled golden brown. Served with sides of creamy butter & maple syrup. Add choice of breakfast meat for \$3.	\$12
<b>Create Your Own Omelet</b> Three scrambled cage-free eggs, combined with your choice of toppings. Toppings include diced onions, bell peppers, tomatoes, mushrooms, Applewood smoked bacon, country pork sausage links, black forest grilled ham & Cheddar Jack cheese. Served with grilled breakfast potatoes & choice of toast.	\$14	<b>Breakfast Wrap</b> Three scrambled cage-free eggs with onions, peppers, Applewood smoked bacon, country pork sausage links, & Cheddar Jack cheese wrapped in a spinach tortilla. Served with grilled breakfast potatoes, sides of salsa & sour cream.	\$15
		<b>Avocado Toast</b> Organic sprouted, seeded multigrain toast topped with fresh mashed avocado with cilantro, sea salt, & fresh lime juice. Add an over easy cage-free egg on top for \$2.	\$10

## A La Carte

<b>Toast</b> Sourdough, White, Multigrain, or Seeded Rye	\$3.5	<b>Grilled Potatoes</b>	\$4
<b>Breakfast Meat</b> Applewood Smoked Bacon, Black Forest Grilled Ham, Country Pork or Turkey Sausage Links.	\$5	<b>Cereal with 2% Milk</b>	\$6
		<b>Additional Cage-Free Egg Your Way</b>	\$3

## Beverages

<b>Coffee Your Way</b>	\$3.5
<b>Pot of Tea</b>	\$3.5
<b>Juice – 12 oz. Glass</b> Simply Orange®, Cranberry, or Apple	\$3.5
<b>Assorted Soft Drinks</b> Coke, Diet Coke, Sprite, Mr. Pib, Ginger Ale, & Minute Maid Lemonade®	\$4

## Cocktails

<b>Mimosa</b> Champagne & Simply Orange® Juice	\$12
<b>Bloody Mary</b> Tito's, Tomato Juice, Worcestershire, Celery Salt, Pepper & Lime	\$14
<b>Garden &amp; Ginger Refresher</b> Seedlip Garden 108, Fever-Tree Ginger Ale, & Rosemary	\$8

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