

Brel's

AT PLAYHOUSE SQUARE

Great Beginnings

French Onion Soup **\$9**

Classic red wine beef stock with caramelized onions, thyme, croutons & gruyere cheese.

Lobster Bisque* **\$11**

Lobster pureed until smooth & finished with cream & sherry. Garnished with creme fraiche.

Firecracker Shrimp* **\$15**

Crispy shrimp tossed in a sweet chili sauce, drizzled with a Bang-Bang aioli.

Battered Calamari* **\$17**

Tender, hand-breaded fried calamari, served with a cherry pepper relish & chipotle aioli.

German Soft Pretzel **\$15**

Salted jumbo pretzel, cheddar & mustard dipping sauces.

Spinach & Artichoke Dip **\$12**

Creamy blend of spinach, cheese, diced artichoke. Served with fresh crisp tortillas.

Bang Bang Cauliflower **\$16**

Cauliflower lightly-breaded & fried to a golden-brown perfection, Tossed in a Bang-Bang sauce

Handhelds

Comes with a side of French fries

*Upgrade to a side classic house or Caesar salad for \$2.

Theater Steak Burger* **\$19**

½ pound angus blend, lettuce, tomato, Brel's sauce, & cheddar cheese on a brioche bun.

Veggie Burger **\$16**

Seasoned black bean burger, chipotle mayonnaise, tomato, field greens & pepper medley, served on a brioche bun.

Chicken Caprese* **\$19**

Grilled chicken with basil aioli topped with fresh mozzarella, served on a brioche bun.

French Dip* **\$21**

Slow-roasted NY strip, caramelized onions & provolone on a sourdough sub roll.

Main Attractions

Flatiron Steak* **\$35**

Char broiled Black Angus steak, topped with our whiskey-infused demi-glace. Served with potato medley & vegetables.

Chicken Gnocchi* **\$25**

Breaded chicken, sweet corn, spinach, shallots & parmesan cheese in a sherry sauce.

Bourbon Glazed Norwegian Salmon* **\$35**

Glazed salmon with a flavorful bourbon sauce. Served with potato medley, carrots & broccolini.

Short Rib Bourguignonne* **\$35**

Braised short rib, pommes puree, carrots, mushrooms, onions & bacon lardons. Served with mashed potatoes.

Chicken Dijon* **\$28**

Sautéed chicken breast with a rich Dijon & sweet Marsala sauce, served with mashed potatoes & vegetables.

Captain Tony's Fish & Chips* **\$26**

Tempura battered Lake Erie walleye, Napa cabbage slaw & homemade tartar sauce. Served with French fries.

Shrimp Alfredo* **\$28**

Shrimp sauteed with garlic, tossed in a creamy alfredo sauce over herb fettuccini ribbons.

Greens

Add Chicken \$7* • Add Salmon \$12* • Add Steak \$12*

Cleveland Cobb **\$19**

Crispy chicken, romaine lettuce, cherry tomatoes, red onions, hard boiled eggs, applewood smoked bacon, crumbled bleu cheese, avocado, & buttermilk ranch.

Classic House **\$14**

Iceberg lettuce & crisp romaine, tossed with baby Roma tomatoes, shredded carrots, croutons, white cheddar, & choice of dressing

Brel's Summer Salad **\$16**

Artisanal greens, with strawberries, mandarin oranges, pecans, goat cheese crumbles & crispy wonton strips tossed in a sesame citrus dressing

Classic Caesar Salad **\$14**

Crisp romaine ribbons, shaved parmesan cheese, focaccia croutons & Caesar dressing.

* 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.	\$15 \$53
Clean Slate Riesling Mosel, Germany Tangy, lively and balanced with notes of lime, peach, and minerals.	\$11 \$37
Masi Masianco Pinot Grigio, <i>Friuli D.O.C.</i> 🍷 Venezia, Italy Refreshing with subtle hints of sweetness and flowers, plus ripe apples.	\$11 \$37
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.	\$11 \$33
Emmolo Sauvignon Blanc 🍷🍷 Napa & Solano, California Subtle notes of nectarine, ripe honeydew, tangerine and a hint of guava.	\$11 \$37
Kim Crawford Sauvignon Blanc Marlborough, New Zealand Light bodied with a vibrant, zesty acidity.	\$14 \$48
One Hope Chardonnay 🍷 California Aromas of fresh apple and pear, nutmeg, cloves, and vanilla bean.	\$10 \$33
Sea Sun Chardonnay <i>by Wagner</i> California Round and creamy with flavors of lemon, cinnamon and oak.	\$10 \$33
Josh Cellars Chardonnay 🍷 California Bright citrus and honey, with a touch of oak character, and hints of peach.	\$11 \$37

Bubbles & Roses

La Marca Prosecco 🍷 Prosecco, Italy Aromas of green apple, white peach, honeysuckle and pleasing minerality.	\$10 \$33
Piper Sonoma Brut Rose 🍷🍷 Sonoma County, California Crisp with aromas of fresh cranberry, red fruit, tangerine and guava.	\$14 \$45
Daou Rose Pasa Robles, California Subtle hyacinth and ginger notes are accompanied by cranberry, rhubarb, cherry blossom and lemon meringue.	\$14 \$45

Reds

Meiomi Pinot Noir California Aromas of tobacco, dark fruits and berries complemented by notes of cedar.	\$12 \$37
ERATH Resplendent Pinot Noir Willamette Valley, Oregon Juicy palate packed with fresh raspberry, huckleberry, blackberry and spice.	\$13 \$45
Murphy-Goode Red Blend California Dark fruit, black pepper, and a touch of vanilla with a smooth finish.	\$10 \$33
Banfi Centine Toscana IGT Red Blend 🍷🍷🍷 Tuscany, Italy Intense and fragrant, with dark fruit and floral nuances and hints of spice.	\$10 \$33
Decoy by Duckhorn Merlot 🍷🍷 California Luxurious and rustic with juicy layers of black cherry, raspberry, and plum.	\$19 \$58
30 Degrees Cabernet Sauvignon 🍷🍷 Paso Robles, California Dry, full bodied with ripe black cherry leading black currant and red berries.	\$10 \$33
Josh Cellars Cabernet Sauvignon 🍷 California Aromas of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.	\$12 \$40
Trivento Reserve Malbec Argentina Ripe plums, raspberries, and notes of vanilla with sweet tannins.	\$10 \$33



Beer

Draft

Michelob Ultra	\$7
Great Lakes Seasonal	\$9
Fat Tire	\$9
Modelo Especial	\$9

Bottled

Bud Light	\$6
Miller Lite	\$6
Heineken	\$7
Corona Extra	\$7
Dogfish Head 60 Minute IPA	\$7
Lagunitas Little Sumpin' Sumpin'	\$7
Michelob Ultra	\$6
Budweiser	\$6
Labatt Blue	\$6
Labatt Blue Light	\$6
Stella Artois	\$7
Guinness	\$8
Blue Moon Belgian White	\$7
Heineken 0.0	\$6
Angry Orchard Hard Cider	\$6
High Noon Hard Seltzer	\$7

Cocktails

Crowned Jewel Mule Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice.	\$15
Margarita Corazón Blanco tequila, Cointreau, fresh lime juice, house made simple syrup.	\$15
Espresso Martini Tito's handmade vodka, coffee liqueur, espresso, house made simple syrup, optional creamer.	\$15
Knob Creek Rye Old Fashioned Knob Creek Rye, house made simple syrup, orange bitters.	\$15
Crowne Rose Manhattan Four Roses bourbon, M&R sweet vermouth, Angostura bitters.	\$15
Bee's Knees Hendrick's gin, honey, and fresh lemon juice.	\$15
Bloody Maria Corazón Blanco tequila, house made Bloody Mary mix.	\$15
Storm's Brewing Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer.	\$15

Zero Proof

Garden & Ginger Seedlip Garden 108, Fever-Tree ginger ale, rosemary	\$9
Cranberry Refresher Cranberry juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale.	\$9
Mint & Honey Mule Sweet honey, muddled fresh mint, Fever-Tree ginger beer.	\$9



Sustainable



Organic



Female Winemaker



Highly Rated (90+ Points)

Breakfast

Classic Breakfast

Sunrise Breakfast* Two cage-free eggs your way with choice of breakfast meat. Served with grilled breakfast potatoes & your choice of toast.	\$12	Steak & Eggs* Two cage-free eggs your way, NY Strip steak prepared as you wish, grilled breakfast potatoes, & your choice of toast.	\$16
Classic Buttermilk Pancakes 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	Fresh Fruit & Yogurt Fresh cut melons, pineapple, & berries surrounding a cup of creamy fruit yogurt.	\$12
Blueberry Pancakes Classic buttermilk made even better with loads of fresh blueberries. Add choice of breakfast meat for \$3.	\$14	French Toast 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
Create Your Own Omelet 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	Breakfast Wrap* 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
		Avocado Toast 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

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

Beverages

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

Cocktails

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

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