

LUNCH & DINNER MENU





CAFE & BAR

HEALTHY BITES

Roasted Chicken Dinner

2 Boneless Herb Roasted Chicken Breasts, served with Brown Rice and a Side Salad 20

Southwestern Bowl

Brown Rice topped with Roasted Chicken Breast, Black Beans, Fresh Pico De Gallo, Shredded Romaine Lettuce, and Lime Crema 18

Veggie Lover Pizza

Light Sauce, Light Cheese, and Four Veggies of your choice on a Pizza. 19

Veggie Options On Pizza Menu

Additional Veggies +1 each

Chicken Caesar Wrap

Roasted Chicken Breast, Parmesan Cheese, Fresh Romaine, and Caesar Dressing wrapped in a Flour Tortilla, served with Sweet Potato Fries 15

Salad & Fruit

Bowl of Fresh Cut Melon and a Side Salad 10

Sweet Potato Fries

Fresh Cut Sweet Potato Fries 7

10" PIZZAS

Gluten-free crust available upon request

Pepperoni 15

Margherita

Roma Tomatoes, Fresh Basil, Balsamic Glaze 16

Build Your Own Pizza

Cheese Pizza, choice of additional toppings 14

Meats +1.5 each: Pepperoni, Italian Sausage, Bacon, Ham, Grilled Chicken

Veggies +1 each: Green Bell Pepper, Black Olive, Mushroom, Red Onion, Tomato, Pineapple, Jalapeno, Banana Pepper

FEATURED DISHES

Steak and Fries

8oz Hand Cut Flat Iron Steak, grilled and served with French Fries and Side Salad with choice of dressing 26

Cheeseburger Hoagie Sliders

2 Cheeseburger Sliders on toasted hoagie rolls with Mustard, Onion, and Pickle, served in a basket with Fries 14

The Chicken Club

Herb Roasted Chicken, Bacon, Swiss Cheese, Lettuce, and Tomato on a Brioche Roll, served with Fries and Dijon Aioli 14

Mahi-Mahi

Grilled 6oz filet of Mahi-Mahi, topped with Pineapple Cucumber Salsa, served with Rice and Roasted Broccoli 24

Teriyaki Chicken Sandwich

Grilled Teriyaki Chicken Breast, Grilled Pineapple Ring, Lettuce, Tomato, and Teriyaki Sauce, served with Fries 14

Walleye Fish Sandwich

8oz Fried Walleye filet, served in a basket with Fries, Coleslaw, and Tartar Sauce 18

DESSERTS

Seasonal Pie 10

Strawberry Shortcake 10

Sundae 10

Brownie Sundae 11

ASK ABOUT OUR LOCAL WINE AND BEER SELECTION FROM GRAND RIVER WINERY AND GREAT LAKES BREWING

*Gluten Free Buns and Pizza Crusts are available.

HOURS:

DAILY 11:30AM TO 10:00PM

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.

03/26

PICK-UP SERVICE
Dial Ext. 00000

COCKTAILS

Passionfruit Martini

Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal) 10.5

Cucumber Basil Smash

Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal) 10.5

The Eastwood

Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal) 10.5

Jack® & Coke® with Cherry

Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal) 10.5

Old Fashioned

Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal) 10.5

Mule

Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal) 10.5

Margarita

Corazón Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal) 10.5

BEERS

DRAFT:

Great Lakes Rotator (250 cal) 8.5

Michelob Ultra (99 cal) 6.5

DOMESTIC & IMPORT:

Miller Lite (110 cal) 5.5

Coors Banquet (250 cal) 5.5

Dos Equis (250 cal) 7.25

Heineken (250 cal) 7.25

CRAFT:

Sam Adams Seasonal (160+ cal) 7.5

Dogfish Head 90min IPA (250 cal) 7.5

Ask your server what's on tap!

WINE

(105-125 cal per glass) Glass / Bottle

Chardonnay Canyon Run 7/26

Moscato Canyon Run 7/26

Cabernet Canyon Run 7/26

Malbec Argentina 10/46

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal) 4.5

Tea (0 cal) 4.5

Milk (150 cal) 3.5

Assorted Soft Drinks (0-160 cal) 2.75

HOURS:

DAILY 11:30AM TO 10:00PM

SHARE

Crispy Chicken Wings

10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal) 14.5

Meat Lovers Flatbread

Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal) 13.5

Doritos™ Nachos

Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal) 14.5

Add Roasted Chicken (140 cal) +8.5

Margherita Flatbread

Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal) 11.5

TOSS

Caesar Salad

Romaine, Parmesan Crisp, Caesar Dressing (425 cal) 11.5

Southwest Salad

Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal) 13.5

Plus-Ups:

Roasted Chicken (140 cal) +8.5

Fried Chicken (815 cal) +8.5

Salmon (350 cal) +10

SAVOR

All American Burger*

Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal) 16.5

Served with House-Seasoned Fries

Plus-Ups:

Double Patty (300 cal) +6.5

Cheese (90 cal) +2

Bacon (220 cal) +4.5

Avocado (60 cal) +3.5

Spicy Chicken Bacon Ranch

Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal) 14.5



Served with House-Seasoned Fries – Non-spicy upon request

Sweet Soy Salmon*

Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal) 24.5

COMPLEMENT

House Fries (425 cal)  5.5

Side Salad (110 cal)   5.5

Roasted Broccoli (85 cal)   5.5

INDULGE

Blueberry Cheesecake

Crumbled Topping, White Chocolate, Lemon Curd (765 cal) 10.5

 Vegetarian  Gluten Free

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues. 03/26

RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



PICK-UP SERVICE
Dial Ext. 00000

WEEKDAY SPECIALS

at Mocé Café & Bar

MONDAY MADNESS

\$1 Wings
2 for 1 Draft Beer

TUESDAY SWEETS

Half Price Desserts

WEDNESDAY MUSIC NIGHTS

2 for 1 Pie / 2 for 1 House Wines
Live Music 6 to 8pm

THURSDAY THROW DOWN

\$5 Queso Fries
\$10 House Liquor Shot and a Draft



Available during Lunch & Dinner: 11:30am - 10pm
Located Lobby Level at Holiday Inn Cleveland Clinic
8650 Euclid Avenue Cleveland, Ohio 44106
hiclevelandclinic.com

MOCÉ

CAFE & BAR