

# *Toledo Lounge*

## SMALL PLATES

### *Toledo, Ohio, USA*

#### *Snacks*

Pesto risotto balls served with parsley and caper sauce 6.5

Roasted mixed nuts 4

Grilled cheddar cheese sandwich on brioche 5

#### *Salads*

Sushi-grade Ahi tuna tartar salad on bed of shredded romaine 10

House salad with cherry tomatoes, parmesan cheese, and house dressing 6

Heart of romaine salad topped with garlic crostini and tossed in anchovy dressing 6.5

#### *Vegetable*

Wild mushrooms sautéed in garlic butter 5

Brussels sprouts topped with bacon and cherry vinegar dressing 5.5

Twice-baked potatoes topped with bacon 5.5

#### *Protein*

Hanger steak topped with a port wine reduction sauce served medium rare 9

Meat loaf and mashed potatoes served with gravy 7.5

Pork tenderloin topped with sautéed apples and served with a port wine sauce 7

Grilled Ahi tuna topped with a ginger-soy sauce 11

Sea Bass on a bed of sautéed peppers and asparagus topped with a white wine sauce 8

### *Toledo, Spain*

#### *Snacks*

Salmon croquettes served with Spanish aioli 6

Spanish frittata served with romesco sauce 5.5

Fried olives stuffed with chorizo 5.5

Bruschetta topped with whole roasted tomatoes, fresh mozzarella, and balsamic vinegar 7

#### *Salads*

Spinach salad tossed with citrus vinaigrette, pine nuts, orange slices, raisins, and red onion 6.5

Grilled calamari salad tossed in an anchovy caper dressing and served on a bed of spinach 7

#### *Vegetable*

Papas bravas served with Spanish aioli 6

Frito misto of asparagus, mushrooms and served with salsa verde and romesco sauce 4.5

#### *Protein*

Grilled pinchittos served with mashed potatoes 5

Grilled pork skewers marinated in smoked paprika garlic oil and served with orange sauce 6

Grilled chicken thighs with salsa verde and a light gravy 6

Grilled salmon served on a bed of artichoke puree 7

Shrimp sautéed in garlic and brandy 6.5



# Draft Beer

Ayinger Brau Weisse Hefeweizen  
(16.9 oz, 5.2%) 8.5  
Bavik Belgian Pilsner (5.2%) 7  
Delirium Noctunum (10 oz, 10%) 11  
Erdinger Weissbier Dunkle  
(16.9 oz, 5.6%) 8.5  
Great Lakes Burning River Pale Ale (6%) 6  
Great Lakes Edmund Fitzgerald Porter  
(5.6%) 6.5  
Kostrizer Schwarzbier (4.8%) 6  
Stiegl Goldbrau Munich Helles Lager  
(4.9%) 5.5

## Bottled Beer

### USA

Schlitz Gusto Classic 60s Formula (4.7%) 4  
Crispin Cider (5.6%) 7  
Bard's Gluten Free Beer (4.3%) 6

### Ohio

Great Lakes Holy Moses White Ale (5.2%) 6.5  
Great Lakes Commodore Perry IPA (7.3%) 6.5  
Great Lakes Eliot Ness Amber Ale (6.3%) 6.5  
Hoppin' Frog IPA (22 oz, 7.8%) 22

### Netherlands

Grolsch Swingtop (15.2 oz, 6.2%) 7.5

### Germany

Bittburger Premium Pils (4.8%) 5.5  
Unertl Weisbier Dunkleweizen (16.9 oz, 4.8%) 11  
Unertl Bock Weizenbock (16.9 oz, 6.7%) 11  
Stiegl Radler Shandy (16.9 oz, 2.7%) 8.5  
Pinkus Organic Hefe Weizen (16.9 oz, 5.1%) 11  
Lowenbrau Original (5.2%) 5  
Scheider Aventinus Weizenbock  
(16.9 oz, 8.2%) 8.5  
Schneifer Edel-weise Hefeweizen  
(16.9, 6.2%) 8.5

### Belgium

Orval Trappist Belgian Pale Ale (6.9%) 16  
Westmalle Trappist Dubble (7%) 14  
Trappistes Rochefort 8 Strong Dark Ale (9.2%)  
13  
Palm Amber Ale (5.4%) 6  
Monk's Café Flemish Sour Red Ale (5.5%) 8

## Specialty Cocktails

**Tom Collins** Beefeater  
gin, fresh lemon juice,  
and lemon slices 9

**Moscow Mule** Stoli,  
ginger beer, fresh lime  
juice, and sugar 9

**Old Fashioned** Maker's  
Mark, fresh orange and  
lemon, bitters, and a  
cherry 11

**Pierre's Rusty Nail**  
Dewers & Drambuie 10

**Dark & Stormy** Meyer's  
dark rum and ginger beer 9

**Vodka Gimlet** Stoli and  
fresh lime juice on the  
rocks 9

**Classic Manhattan**  
Maker's Mark, aromatic  
bitters, and sweet  
vermouth 11

## Sangria

House-made red sangria  
By the glass 7  
Carafe 25

House-made white sangria  
By the glass 7  
Carafe 25