**BEACHLAND FAVORITES!**

**EGGS BEACHLAND**  "V"  12
Buttermilk biscuits, made from scratch, topped with locally-produced & smoked Canadian bacon, two poached eggs and asiago cheese sauce. Served with grits, side salad, or home fries.
*V Sub portobello mushroom

**CHICKEN & WAFFLES**  11
Buttermilk-marinated & breaded fried chicken, served over house-made waffles, with sides of natural Ohio maple syrup & hot sauce.
Extra syrup $1.25

**CHICKEN OR PINTO BEAN** "V" "VG" "GF"  11
Chicken or pinto beans, simmered in our spicy roasted tomato sauce. Tossed on a bed of corn tortillas chips, topped with two fried eggs and queso fresco.
*VG Sub tofu & vegan cheese

**CHILAQUILES**  12
Vegan sausage & tofu, scrambled with sautéed seasonal vegetables & vegan cheese. Served with home fries, and your choice of sour dough, multi-grain, or rye toast.
*GF Sub gluten-free white or wheat toast $1

**VEGAN SPECIAL** "V" "VG" "GF"  12
Two locally-produced Slovenian sausage links & two eggs any style. Accompanied by sauerkraut and home fries.

**BANGERS & HASH** "GF"  12
Two eggs any style

**FRENCH TOAST** "V"  9
Buttered & pan-fried Texas toast, with butter & natural Ohio maple syrup. Accompanied by a side of bacon, sausage patty, or roasted portobello mushroom.
Extra syrup $1.25

**MONTE COLLINWOOD SANDWICH**  10
Locally-produced ham & turkey, with Swiss cheese, on egg-washed & pan-fried Texas toast. Served with your choice of grits, side salad, or home fries.

**PATTY MELT** "GF"  9
Locally-produced & ground beef brisket patty, topped with Swiss cheese, caramelized onions, and house-made Russian dressing, on rye toast. Served with your choice of grits, side salad, or home fries.
*GF Sub gluten-free wheat toast $1

**OMELETTE** "V" "GF"  10
Two eggs, folded with cheddar cheese. Accompanied by an organic mixed greens salad with vinaigrette dressing. Served with butter and your choice of sour dough, multi-grain, or rye toast.
*GF Sub gluten-free white or wheat toast $1

**HOUSE-MADE BUTTERMILK BISCUITS**
ALL SERVED WITH
STONE-GROUND GRITS, SIDE SALAD, OR HOME FRIES

**FRIED CHICKEN BISCUIT SANDWICH**  11
Buttermilk-marinated fried chicken with pickles, whole grain mustard, & natural Ohio honey.

**EGG & CHEDDAR BISCUIT SANDWICH** "V"  9
Fried egg, topped with melted cheddar cheese. Add bacon, sausage, or roasted portobello mushroom $2
Add fried chicken $3

**BISCUITS & GRAVY** "V"  10
One famous buttermilk biscuit, topped with house-made sausage or mushroom gravy.

**EXTRAS**  2.50
Two eggs any style
Roasted portobello mushroom cap
One buttermilk biscuit
Home fries
Side Salad
Sour dough, multi-grain, or rye toast
Locally sourced smoked bacon
Canadian Bacon
House-made sausage patty
Sausage gravy
Gluten-free white or wheat toast

**BEVERAGES**
- Milk 2.00
- Fresh-ground Six Shooter Coffee 2.25
- Assorted hot tea selection 2.00
- Hot Chocolate 2.50
- Cola, Diet Cola, Lemon-Lime, Ginger Ale 2.50
- Orange, Pineapple, Tomato, Grapefruit, or Cranberry Juice 2.50
- Nantucket Nectar Bottled Juices 4.00
- Red Bull, Sugar-Free Red Bull 4.00
- Bottled Water 2.50

---

"V" Vegetarian "VG Vegan" "GF" Gluten-Free Options
Parties of 7 or more will have a 20% Gratuity included
Reservations 216.383.1124

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

PLEASE NO SUBSTITUTIONS.
THANK YOU!

Cocktail Menu on the back
BEACHLAND COCKTAILS!

BRUNCH COCKTAILS
7 GLASS / 25 PITCHER

BEACHLAND BARBERITA
A Margarita named after our fearless leader, Cindy Barber. Don Julio Reposado Tequila, Triple Sec, Mango Juice, and Sour Cherry juice float. Served in a cinnamon salt-rimmed glass.

WATERLOO MULE
Ketel One Grapefruit and Rose Botanical Vodka, with Ginger Beer and a splash of Lime Juice.
*Not Available in Pitcher Size

SUMMER IN A GLASS
House-made Ginger Vodka, Champagne, Apricot Nectar, and Lime Juice.

ZOMBIE LIGHT
Captain Morgan Spiced Rum, Apricot Brandy, Pineapple Juice, & Grenadine.

RUSSIAN QUAILUDE
Smirnoff Vanilla Vodka, Kahlua, Amaretto, & Irish Cream.

BEACHLAND BLUE

IRISH BREAKFAST
*Not Available in Pitcher Size

HULA GIRL
Myers’s Dark Rum, Coconut Rum, and Pineapple Juice.

SPICY BLOODY MARY 8 GLASS / 28 PITCHER
All with House-Made Vegan Bloody Mary Mix & Pickled Vegetables
*Add Two Strips of Bacon For $2

BLOODY MARY
House-made Ginger Vodka

BLOODY MARIA
Don Julio Blanco Tequila, Cumin, and Jalapeno garnish

BLOODY BRITISH
Tanqueray Gin, Sweet Vermouth, and Lime garnish

BLOODY PATEL
House-made Ginger Vodka and Curry spices

BLOODY RED EYE
House-made Ginger Vodka, Bell’s Two Hearted Ale, and Hot Sauce

BLOODY NINJA
House-made Ginger Vodka and Wasabi sprinkle

COFFEE DRINKS 7 GLASS
All made with freshly ground & brewed Six Shooter Coffee

BEACHLAND BUZZ
Smirnoff Vanilla Vodka and Bailey’s Irish Cream

IRISH COFFEE
Jameson Irish Whiskey and Bailey’s Irish Cream

MEXICAN COFFEE
Don Julio Reposado Tequila, Kahlua, and Triple Sec

CARIBBEAN COFFEE
Myers’s Dark Rum, Coconut Rum, and Amaretto

KENTUCKY COFFEE
Bulleit Rye Whiskey and Natural Ohio Maple Syrup

CHAMPAGNE COCKTAILS
6.50 GLASS / 23 PITCHER

MIMOSA
Champagne and Orange Juice

PIMOSA
Champagne and Pineapple Juice

BELLINI
Champagne, Apricot Nectar, Peach Nectar, and Lime Garnish

MAYOR MIMOSA
Champagne, Ketel One Vodka, Orange Juice, and Sour Cherry Juice splash

LOVE BOAT
Champagne, Mango, and Pineapple Juice

NEIL DIAMOND’S CUFF LINKS
Champagne and a splash of Blueberry Syrup

ASTRONAUT JUICE
Champagne, Don Julio Blanco Tequila, and Orange Juice

RED DEVIL
Champagne, Campari, Triple Sec, and Orange Juice

DONT FORGET TO CHECK OUT OUR VINTAGE STORE
“THIS WAY OUT”!
DOWN IN THE BASEMENT
THROUGH THE LOBBY!