

LUNCH MENU

Tuesday through Friday: 11-4PM

SOUPS

CBC Chili with white cheddar and chopped onions.....	4.99
Chief Cheese Soup (beer cheese).....	4.99
French Onion Soup with provolone cheese.....	4.99
Soup du Jour.....	4.99

SALADS

CBC Side Salad.....	4.99
<i>Mixed greens, red onion, cucumber, grape tomato, red pepper, and choice of dressing</i>	
Side Caesar Salad.....	4.99
<i>Chopped romaine, croutons, parmesan cheese, and Caesar dressing</i>	
Soup and Salad Combo.....	6.99
Add Soup or Salad to any Sandwich.....	2.99

PANINIS

Ham and Cheese.....	6.99
<i>Ham and American cheese on Texas Toast with mayo, tomato, lettuce, and served with BBQ chips</i>	
Tomato Basil.....	7.99
<i>Provolone, tomato and basil on Texas Toast, and served with a side salad</i>	
Cubano.....	6.99
<i>Pulled pork, ham, Swiss cheese, pickles and Mustard BBQ on a Hoagie bun, served with BBQ chips</i>	
Bacon & White Cheddar.....	7.99
<i>Bacon, cheddar, mayo, tomato and lettuce on Texas Toast, and served with Truffle chips</i>	
Italian.....	7.99
<i>Genoa salami, capicola, pepperoni, banana peppers, provolone cheese, lettuce, tomato, onion and Italian dressing on a Hoagie bun, and served with BBQ chips</i>	

WRAPS

All wraps served with fries

Chicken Club	9.99
<i>Grilled Chicken, bacon, American cheese, mayo, tomato and lettuce in a roasted red pepper wrap</i>	
Angus Roast Beef	9.99
<i>Roast Beef, white cheddar, red onion, lettuce, tomato and Horsey mayo, in a roasted red pepper wrap</i>	
Chili Chicken Cheese	9.99
<i>Grilled chicken, chili, cheddar cheese, avocado, sour cream, and green onions, in a jalapeno cheddar wrap</i>	
Chicken Caesar	9.99
<i>Grilled chicken, Romaine lettuce, Caesar dressing and Parmigiana cheese in a roasted red pepper wrap</i>	
Italian	9.99
<i>Salami, capicola, pepperoni, lettuce, tomato, onion, Italian dressing and provolone cheese, in a red pepper wrap</i>	

HOT DOGS

All Beef Natural Casing Hotdogs served with chips

CBC Side Salad	6.99
<i>Mixed greens, red onion, cucumber, grape tomato, red pepper, and choice of dressing</i>	
Side Caesar Salad	8.99
<i>Chopped romaine, croutons, parmesan cheese, and Caesar dressing</i>	
Soup and Salad Combo	8.99
Add Soup or Salad to any Sandwich	8.99

SANDWICHES

1/2 Corned Beef Rueben	7.99
<i>Thinly sliced corned beef, Swiss chesse, sauerkraut and Thousand Island dressing on a marble rye, and served with house-made BBQ chips</i>	
BBQ Brisket Sliders	(2) 9.99
<i>Sliced smoked brisket on slider buns, and served with fries</i>	
BBQ Pulled Pork Sliders	(2) 7.99
<i>Sliced smoked pork and choice of sauce on slider buns, and served with fries</i>	

* Choice of sauces: Sweet & Tangy BBQ, Carpe BBQ, Mustard BBQ, Aioli, Mayo, and Bistro

THE CHIEF OF BEER

STARTERS

Scotch Eggs.....(4) 8.99 GF

Soft eggs wrapped with chorizo sausage lightly breaded topped with avocado hollandaise and a mustard BBQ and sweet pickles

Roasted Vegetable Tacos.....(3) 6.99 GF

Grilled mixed vegetables on a Napa cabbage shell and topped with balsamic glaze

Pizza Rolls.....(3) 8.99

Bavarian Pretzel Sticks.....(2) 5.99

Served with Beer Cheese Soup and a Mustard BBQ.

Carpe Noctem Meatballs.....(7) 5.99

Meatball Marinara with Garlic Bread.....(5) 5.99

Fried Mac & Cheese Bites.....(9) 5.49

Smoked Wings.....(5) 7.99 GF

Choose Carpe Noctem BBQ or Tuscora Buffalo and served with Blue Cheese Slaw

Potato Skins.....(3) 4.99 -or- (5) 7.99

Traditional with bacon, cheddar cheese, green onions and sour cream

Pig Skins.....(3) 4.99 -or- (5) 7.99

Potato skins with pulled pork, cheddar cheese, green onions, and choice of BBQ sauce

Tuscan White Bean Dip with Crostini.....9.99

Cannellini beans, EVOO, garlic and rosemary

THE CHIEF OF BEER

SANDWICHES (1 of 2)

CBC Burger.....10.99

8oz Angus chuck brisket blend topped with lettuce, tomato, red onion and served with fries

Bacon Cheese Burger.....12.99

8oz Angus chuck brisket blend topped with lettuce, tomato, red onion, bacon choice of cheese and served with hand cut fries

Truffle Burger.....14.99

8oz Angus chuck brisket blend topped with portabella planks smoked gouda and a truffle aioli

Grilled Chicken Club.....10.99

Grilled chicken breast with bacon, American cheese, aioli, lettuce, tomato on a pretzel bun and served with hand cut fries

Grilled Chicken.....9.99

Grilled chicken breast with lettuce, tomato, aioli on a pretzel bun and served with fries

Corned Beef Reuben.....13.99

Thinly sliced corned beef, Swiss cheese, sauerkraut, Thousand Island dressing on marble rye and served with house made BBQ chips

French Dip.....12.99

Thin sliced Angus roast beef, provolone cheese, and horseradish mayonnaise on a hoagie bun and served with house made truffle chips

BBQ Brisket.....11.99

Sliced smoked brisket, bleu cheese slaw, carpe noctem BBQ, crispy onions on a pretzel bun and served with potato salad

PILSNER

THE CHIEF OF BEER

SANDWICHES (2 of 2)

BBQ Pulled Pork.....9.99

Slow smoked pork, choice of BBQ sauce, on a pub bun and with fries

Grilled Sweet Potato Slider.....9.99

Sweet potato with a curry brown sugar rub, romesco sauce, crispy onions, spinach on three slider buns and comes with kale chips

Surf and Turf Slider.....13.99

Angus roast beef, mini crab cake, horseradish mousse, aioli, and spinach on three slider buns and comes with shaved Brussel sprouts.

Heady Garlic Grilled Cheese.....8.99

Texas toast with garlic butter, with provolone, white cheddar, Swiss, and American cheeses, and comes with house cut fries.

Buffalo Chicken Sausage.....9.99

Spicy chicken sausage topped with blue cheese slaw on a hoagie bun, and comes with house cut fries.

Chipotle Black Bean Burger.....10.99

Spicy black bean burger on a pretzel bun topped with Pico de Gallo and sliced avocado, and comes with kale chips

*Choice of sauces: Sweet & Tangy BBQ, Carpe BBQ, Mustard BBQ, Aioli, Mayo, and Bistro

PILSNER

THE CHIEF OF BEER

SALADS

Brew House Salad.....11.99

Smoked chicken breast, mixed greens, red onion, cucumber, grape tomato, red pepper, croutons, white cheddar and choice of dressing

Traditional Caesar Salad.....11.99

Chopped romaine, croutons, parmesan cheese, Caesar dressing and a smoked chicken breast

Taco Salad.....11.99

Crispy bowl cheddar, romaine, pico de gallo, avocado sour cream, chipotle ranch & smoked chicken breast

Chicken Caprese Salad.....11.99

Spinach, tomato, soft mozzarella, basil and a smoked chicken breast

Goat Cheese Salad.....12.99

Mixed greens, grape tomato, red onions, raisins, fresh strawberries, candied almonds and a fried goat cheese disk

Spinach Salad.....11.99

Spinach, grape tomato, mushrooms, bacon, hard-boiled egg and a hot bacon dressing

Smoked Salmon Salad.....12.99

Mixed greens, smoked salmon, beets, parmesan cheese

SOUPS

CBC Chili with white cheddar and chopped onions.....4.99

Chief Cheese Soup (beer cheese)4.99

French Onion Soup with provolone cheese.....4.99

THE CHIEF OF BEER

SWEETS

Imperial Stout Ice Cream.....4.99

Served with a chocolate shell, candied bacon and whipped cream.

Berliners (German doughnuts).....5.99

Buckeye Pie.....6.99

Imagine Grandma's homemade buckeyes... on a pretzel crust, topped with a house-made caramel sauce.

Colossal New York Style Cheesecake.....8.99

Topped with raspberry puree, whipped cream & fresh strawberry.

SIDES

Shaved Brussel Sprouts.....4.99

House-cut Fries with Aioli.....4.99

Homemade Potato Salad.....4.99

Kale Chips.....4.99

Blue Cheese Slaw.....4.99

Side Salad.....4.99

(Add Side Salad to any sandwich or pizza for 2.99)

House-made Truffle Chips.....4.99

House-made BBQ Chips.....4.99

Garlic Bread.....4.99

SPEAKEASY MENU

Tue-Fri: 4 – Close

Sat: 11-Close

HAND-TOSSED PIZZA

*Gluten-Free Crust +\$2

THE CLASSIC PEPPERONI AND CHEESE	\$12
THE PORKER HOUSE SMOKED PULLED PORK, #1 BIG DADDY SWEET & TANGY SAUCE & PROVOLONE	\$12
THE BACON CHEESEBURGER MUSTARD SAUCE, TOMATO, PICKLE, ONION, FRENCH FRIES & CHEDDAR	\$13
THE DUKE (CUBANO) CARVEMASTER HAM, MOJO PORK, PICKLE, SWISS & PROV, MUSTARD SAUCE	\$13
MARK'S FAVORITE HOUSE RED, PEPPERONI, ONION & BANANA PEPPER	\$13
THE NORTH CANTON SMOKED SALMON, ROASTED BEET, ARUGULA, GRATED PARM & EVOO	\$13
THE QUEEN (MARGHERITA) ROASTED TOMATO, BASIL, FRESH MOZZARELLA, OLIVE OIL & GRATED PARM	\$13
PIZZA BRACIOLE ANGUS BEEF, FRESH GARLIC, RED SAUCE, PROVOLONE, & FRESH BASIL	\$13
SAUSAGE & PEPPERS HOUSE RED, SAUTÉED BELL PEPPERS & ONIONS, ITALIAN SAUSAGE, PROVOLONE	\$13
CHICKEN BACON RANCH RANCH CRUST, GRILLED CHICKEN, BACON, TOMATO, ONION & CHEDDAR	\$13

ADD SAUSAGE TO ANY PIZZA +\$1

SANDWICHES & SIDES

(Available after 4 pm)

BBQ BRISKET Sliced smoked brisket, bleu cheese slaw, Carpe Noctem BBQ, and crispy onions on a pretzel bun	\$11.99
BBQ PULLED PORK Slow smoked pork and choice of BBQ sauce on a pub bun	\$9.99
BUFFALO CHICKEN SAUSAGE SANDWICH Spicy chicken sausage topped with bleu cheese slaw on a hoagie bun	\$9.99

ALL SANDWICHES COME WITH HOUSE-MADE BBQ CHIPS

PIZZA ROLLS	(3) \$5.99	HOUSE-CUT FRIES	\$4.99
FRIED MAC & CHEESE BITES	(3) \$5.99	HOUSE-MADE BBQ CHIPS	\$4.99
BAVARIAN PRETZEL STICKS	(2) \$5.99	HOUSE-MADE TRUFFLE CHIPS	\$4.99

Served with beer cheese soup and mustard BBQ

DRAFT LIST

Tiny Tusc Kölsch 4.6% abv 15 ibu's

OG 12.2°P *Appearance:* Bright straw with a white foam head. *Aroma:* Grainy and bready sweetness with noble hop notes. *Flavor:* Crisp, clean grainy sweetness with hints of spicy noble hops.

OKTOBERFEST – Marzen Style Lager 6.3% abv 15 ibu's

OG 15.1°P *Appearance:* Bright copper with a lasting white head. *Aroma:* Rich malty aroma with hints of fruit and floral hop character. *Flavor:* Medium bodied with notes of sweetbread and a lightly sweet finish.

Café Society: Butternut Squash Ale 8.6% abv 22 ibu's

OG 17.3°P *Appearance:* Deep amber with an orange hue. *Aroma:* Cinnamon and ginger predominate with undertones of nutmeg, clove and sweet breads. *Flavor:* Cinnamon and spice with a light caramel base and a smooth, slightly sweet finish.

Carpe Noctem Coffee Porter 6.8% abv 25 ibu's

OG 17.0°P *Appearance:* Near black with deep ruby hues. *Aroma:* Coffee, roasted malts, and cacao. *Flavor:* Intense coffee with some roasted malt bitterness.

Olde English E.S.B. 5.5% abv 25 ibu's

OG 13.0°P *Appearance:* Burnished amber with an off-white head. *Aroma:* Sweetbreads with caramel notes and fruity-esters. *Flavor:* Sweet caramel and fruit esters finished with a slight herbal hop.

CASCADE Pale Ale 5.8% abv 34 ibu's

OG 13.4°P *Appearance:* Bright straw with a white foam head. *Aroma:* Grainy and bready sweetness with noble hop notes. *Flavor:* Crisp, clean grainy sweetness with hints of spicy noble hops.

Topaz 2.0 American IPA 6.8% abv 66 ibu's

OG 14.6°P *Appearance:* Hazy bright golden orange with a lasting white head. *Aroma:* Tropical fruits and floral notes dominate with hints of berry and citrus undertones. *Flavor:* Papaya and mango blend with hints of grapefruit and tangerine. Fruity and slightly sweet on the front end give way to a clean bitterness that provides balance without lingering.

D.I.P.A. 10.0% abv 100 ibu's

OG 20.7°P *Appearance:* Copper hue, slightly hazy. *Aroma:* Tropical fruits, pine resin, and caramel. *Flavor:* Tropical fruit, mango, resin, and sweet caramel backbone.

Drafts \$5.00

*Select Drafts \$6.00

*11 oz. Pour (High Gravity)

Flight of Four Separate 5 oz. Samples \$6.00

Growler Purchase \$15.00, +\$18.00

½ Growler Purchase \$9.00, +\$12.00

Growler Fill \$12.00, +\$15.00

½ Growler Fill \$6.00, +\$9.00

GROWLERS ARE "TO-GO" ONLY

THE CHIEF OF BEER