

SANDWICHES

Served with Home Made Potato Chips & a Pickle. Fries +2, Salad +2.5, Fried Egg +1, Chili Cheese Fries +4, Onion Rings +2.5, Bacon-Gravy Cheddar Fries +5

TREMONT BURGER*

bacon, onion ring, cheddar, tomato jam, lettuce & tomato • 13.5

TURKEY BURGER

pesto aioli, spinach, provolone, tomato • 12.5

BLACKENED "GROUPER" SANDWICH

basa fillet, cajun seasoning, Monterey jack cheese, lettuce, tomato, citrus aioli • 12.5

TURKEY CUBAN

roasted turkey breast, bacon, Swiss, toasted baguette, side of tomato aioli • 12

BLACK BEAN BURGER

guac, roasted peppers, arugula, pesto aioli • 11.5

EPIC FRIED CHICKEN

butter milk fried chicken thigh, bacon, Swiss, creamy slaw, sriracha aioli • 14

HARISSA PORTOBELLO PITA

Moroccan style grilled mushrooms, wrapped in a warm pita with garlic-herb crema, lettuce, tomato, fresh onion • 12

TACOS

Choice of 2 served with fire roasted salsa & hand cut tortillas • 7.5

CHICKEN

adobo pulled chicken, pico de gallo, shredded cheese

SHRIMP

gulf shrimp, fresh cut white cabbage slaw

PORK

beer braised dark chili pork shoulder, cucumber, house kimchi

CAULIFLOWER

deep fried fresh cauliflower tossed in hot sauce, arugula, blue cheese

BLT

crispy bacon, tomatoes, lettuce, mayo

MAC & CHEESE

House Made White Cheddar Sauce • 10

ADD:

bacon +2	fried chicken +3
pulled chicken +2	lobster +4
pulled pork +2	bison chili +2
kielbasa +3	shrimp +4

FLATBREADS

PEPPERONI & BANANA PEPPER

sharp provolone, tomatoes, arugula • 15

MUSHROOM ARUGULA

stewed forest mushrooms, mozzarella, provolone, red onions, arugula, parmesan • 15

GARLIC ROSE 🍷

roasted garlic, rosemary, tomato jam, red chili peppers, extra virgin olive oil, arugula & red onion salad (optional: add parmesan) • 14

— ENTRÉES —

PASTA OF THE DAY

Fresh Ohio City Pasta, chef's choice of vegetables & sauce

LEMONGRASS SALMON* 🍷

pan-seared salmon, potatoes, coconut curry, vegetables, basil & dill yogurt • 19

THE CLEVELANDER

Mediterranean jumbo butter beans stewed with tomatoes, kale, fresh local kielbasa & sausage, poached egg, served with dark toasted ciabatta • 17

SWEET POTATO & SAGE PIEROGIES

pan fried in brown butter with fresh sage, topped with parmesan cheese, side of dill infused sour crème • 15 (add chicken +5, steak* +9, salmon* +9, shrimp +9, kielbasa +5, pulled pork +5)

TEMPURA FRIED CHICKEN & WAFFLES

battered, deep fried chicken thigh, deep fried waffle, cinnamon butter, powdered sugar, side of hot sauce & syrup • 14

APPS+SHARES

OLD WORLD TOTS

crispy fried mini potato cakes, stacked with bacon, cheese sauce, jalapeño, cilantro, blue cheese, cheddar & hot sauce • 12 (add pulled pork or chicken +2)

FRIED MAC & CHEESE PIEROGIES

mac & cheese stuffed pierogies, hand rolled & deep fried, side of dill sour crème • 11

CHICKEN ENCHILADAS

pico de gallo, guac, cowboy sauce, Monterey jack, cilantro aioli • 12

CRISPY CALAMARI

lightly breaded & deep fried with sweet & mild peppers, arugula, side of citrus aioli • 12

SIDES

chili cheese fries • 6 🍷	mediterranean beans • 5 🍷
seasonal veggies • 6	bacon, gravy & cheddar fries • 6 🍷

🍷 = Gluten Free 🍷 = Vegan

SOUPS & SALADS

SOUP DU JOUR • 4/6

LOBSTER BISQUE • 6/8

BISON & BLACK BEAN CHILI • 5/7

ADD TO ANY SALAD:

Chicken +5 / Steak* +9 / Salmon* +9 / Shrimp +9

CAESAR

romaine hearts, garlic croutons, parmesan • 8.5

AUTUMN COBB 🍷

grilled chicken, smoked bacon, cherry tomato, blue cheese, egg, spinach, fresh kale, organic greens, apples • 13

GRILLED ROMAINE 🍷

roasted tomatoes & onions, parmesan, spicy Caesar • 9.75

LOCAL GREENS

organic greens, tomato, cucumber, onion, croutons, mozzarella-provolone • 4/8

TUNA STUFFED ROASTED TOMATO

albacore white tuna salad with dill aioli, fresh tomato, onions, toasted parsley breadcrumbs • 12.5

WILD GOLD 🍷

gold beets and fresh apples, braised cranberries, sliced almonds, fresh kale, dill, red onions & feta cheese, side of sunflower dressing • 12.5

Caesar, Spicy Caesar, Balsamic, Ranch, Blue Cheese, Sunflower, Honey Mustard, EVOO & Vinegar

FAT KID NACHOS

hand cut corn tortillas, cheese sauce, chorizo gravy, pulled pork, pico de gallo, banana peppers, bacon, hot sauce • 11

ROASTED TOMATO HUMMUS

traditional hummus made from scratch with extra virgin olive oil, paprika and fresh lemons, side of warm pita • 10

SAUCY CHICKEN WINGS* 🍷

(10) buffalo wings with choice of sauce • 12 +1 for all flats or drums

hot	spicy garlic
mild	garlic and parmesan
honey mustard	Asian sweet & spicy
house bbq	cajun
chipotle lime	

THE SOUTH
www.SOUTHSIDECLEVELAND.com


COMMITMENT TO QUALITY SINCE 2003

We proudly serve Certified Angus Beef, Ohio City Pasta, J & J Czuchraj Meats, Perla Pierogies among many other local producers. Our chefs work directly with local growers, collaborate with local small businesses, producers and butchers and love cooking for you everyday. All our sauces, aiolis and soups are made in house from the freshest ingredients, and have been this way since day one. Welcome and Enjoy! - Executive Chef Natasha Pogrebinsky

Our signature cocktails are all made from fresh, organic fruits and vegetables. We create original syrups and infusions based on the seasons, precisely designed to pair perfectly with our food. Cheers!

KITCHEN HOURS ~ Monday - Thursday: Lunch and Dinner 11am-10pm, Late Night Menu 10pm - 2am. Friday & Saturday: Lunch and Dinner 11am - 11pm, Late Night Menu 11pm - 2am. Sunday Brunch: 10:30am - 3pm, Sunday Dinner: 3pm - 10pm, Sunday Late Night: 10pm - 2am.

LIBATIONS

 = Gluten Free

CORKED BEERS FOR TWO

These beers tend to be a bit more pricey. Bottles are 650ML - 750ML in size.

LINDEMANS FRAMBOISE
Belgium • Lambic/Fruit Beer • 4% ABV

CHIMAY PREMIER
Belgium • Dubbel • 7.0% ABV

DUVEL
Belgium • Belgian Strong Pale Ale • 8.5% ABV

CHIMAY PERES TRAPPISTES
Belgium • Tripel • 8.0% ABV

OMMEGANG THREE PHILOSOPHERS
New York • Quadrupel • 9.8% ABV

CHIMAY GRAND RESERVE
Belgium • Belgian Strong Dark Ale • 9.0% ABV

SOURS

VICTORY SOUR MONKEY
Pennsylvania • 9.5% ABV

PLATFORM 12 KETTLE SERIES
Ohio • 4.0% ABV

DOGFISH HEAD SEAQUENCH ALE
Delaware • 4.9%

LAGERS & PILSNERS

O'DOUL'S AMBER
Missouri • 0.5% ABV

MILLER HIGH LIFE
Wisconsin • 4.6% ABV

BUD LIGHT
Missouri • 4.2% ABV

PABST BLUE RIBBON
California • 4.7% ABV

COORS LIGHT
Colorado • 4.2% ABV

BUDWEISER
Missouri • 5.0% ABV

MILLER LITE
Wisconsin • 4.2% ABV

STELLA ARTOIS
Belgium • 5.0% ABV

MICHELOB ULTRA
Missouri • 4.2% ABV

LABATT BLUE
Canada • 5.0% ABV

YUENGLING LAGER
Pennsylvania • 4.4% ABV

MARKET GARDEN PROGRESS PILSNER
Ohio • 5.5% ABV

CORONA
Mexico • 4.6% ABV

WHEAT, SAISON & BELGIAN

HOEGAARDEN
Belgium • 4.9% ABV

MARKET GARDEN FROSTY
Ohio • 5.5% ABV

BLUE MOON
Colorado • 5.4% ABV

BOULEVARD TANK 7 FARMHOUSE ALE
Missouri • 8.5% ABV

PORTERS & STOUTS

IPA

BRECKENRIDGE VANILLA PORTER
Colorado • 4.7% ABV

FOUNDERS ALL DAY IPA
Michigan • 4.7% ABV

SAM SMITH CHOCOLATE STOUT
England • 5.0% ABV

DOGFISH HEAD 60 MIN
Delaware • 6.0% ABV

SAM SMITH OATMEAL STOUT
England • 5.0% ABV

DESCHUTES FRESH SQUEEZED
Oregon • 6.4% ABV

MAUI COCONUT PORTER
Hawaii • 6.0% ABV

PLATFORM SPEED MERCHANT
Ohio • 6.6% ABV

NORTH COAST OLD RASPUTIN
California • 9.0% ABV

MASTHEAD IPA
Ohio • 6.8% ABV

ALES

KONA BIG WAVE
Hawaii • 4.4% ABV

BELL'S TWO HEARTED
Michigan • 7.0% ABV

MAD TREE PSA
Ohio • 4.5% ABV

FAT HEAD'S HEAD HUNTER
Ohio • 7.5% ABV

PLATFORM NEW CLEVELAND
Ohio • 5.0% ABV

STONE DELICIOUS
California • 7.7% ABV

NEW BELGIUM FAT TIRE
Colorado • 5.2% ABV

SIERRA NEVADA PALE ALE
California • 5.6% ABV

FLYING DOG RAGING BITCH
Maryland • 8.3% ABV

KENTUCKY BOURBON ALE
Kentucky • 8.1% ABV

DOGFISH HEAD 90 MIN
Delaware • 9.0% ABV

FRUIT/SPICED BEERS

SAM SMITH STRAWBERRY
England • 5.2% ABV

FAT HEAD'S BUMBLEBERRY
Ohio • 5.3% ABV

BARLEY WINE

SIERRA NEVADA BIGFOOT
California • 9.6% ABV

BELL'S THIRD COAST OLD ALE
Michigan • 10.2% ABV

CIDERS

WYDER'S RASPBERRY CIDER
California • 4.0% ABV

ORIGINAL SIN PEAR CIDER
New York • 4.5% ABV

B NEKTAR ZOMBIE KILLER
Michigan • Cherry Cyser • 6.0% ABV

ORIGINAL SIN HARD CIDER
New York • 6.0% ABV

BLAKE'S EL CHAVO HABANERO MANGO CIDER
Michigan • 6.5% ABV

KOMBUCHA BEER

UNITY VIBRATION GINGER
Michigan • 8.0% ABV

WHITE WINES

PINOT GRIGIO
Cesari • Italy
\$7 gl. \$26 btl.

CHAMPAGNE
Moët & Chandon • France
\$80 btl.
Veuve Clicquot • France
\$90 btl.

SAUV. BLANC
Starborough • New Zealand
\$6.5 gls. \$24 btl.
Joel Gott • California
\$7.5 gl. \$28 btl.

PROSECCO/MOSCATO
Mia Cantina Prosecco • Italy • \$5 gl. \$18 btl.
Mia Cantina Moscato • Italy • \$5 gl. \$18 btl.

CHARDONNAY
Souverain • California
\$7 gl. \$26 btl.
Mer Soleil • California
\$9 gl. \$34 btl.

MIMOSA
\$4 gl. \$15 carafe

RIESLING
Weinkelter • Germany
\$7 gls. \$26 btl.

WHITE SANGRIA
White wine, cider, vanilla beans, cinnamon sticks, honey, cranberries, pears, brandy, apple & orange peel
\$6.5 gl. \$18 carafe

ROSÉ
Mont Gravet • France
\$7.5 gl. \$28 btl.

RED WINES

PINOT NOIR
Cloudline • Oregon
\$10 gl. \$38 btl.
J. Vineyards • California
\$12 gls. \$46 btl.

ZINFANDEL
Burnside Road • California
\$9 gl. \$34 btl.

CABERNET SAUV.
Austicion • California
\$8 gl. \$30 btl.
Moniker • California
\$10 gl. \$38 btl.

TEMPRANILLO
Crash • Spain
\$7 gl. \$26 btl.

BLEND
Alexis Soyer • California
\$8.5 gl. \$32 btl.

PORT
Six Grapes Reserve Port
\$8.75 gl.

RED SANGRIA
Red wine, Luxardo syrup, brandy mixed berries, champagne float
\$6.5 gl. \$18 carafe

SHOTS

CANDY O' THE MONTH
Candy infused Tito's

AMERICAN DREAM
Shot of Tito's, deep fried pickle, can of Hamm's

THE SHIFT DRINK
Bottle of Miller High Life & a shot of Fernet

SECRET ANGEL MAN
Espolòn Reposado infused with vanilla with a ginger orange

COCKTAILS

A STATE OF MIND
Espolòn reposado, red wine simple syrup, house made sour mix (tall)

HOLIDAYS IN EDEN
Vanilla Bean infused Espolòn reposado, pear juice, house made pear jam, fresh lemon, spiced sugar rim (tall)

LAST STRAW
apple & cinnamon infused Tito's Handmade Vodka, ginger beer, apple cider, cranberries (short)

PUNCH & JUDY
golden beet infused Plymouth Gin, house made ginger simple syrup, orange bitters, fresh lemon, ginger sugar rim (martini)

LOST WEEKEND
Makers mark infused with clementine peel, hot Black tea (mug) - lemon & honey available upon request

DREAMY STREET
Jameson, St. Germain, house made plum simple syrup, fresh lemon, soda (short)

WINTER PLUM
Red Bull Winter Edition (Plum), Maker's Mark Bourbon, lemon juice, muddled blackberries (short)

TRAP THE SPARK
Sipsmith Gin, Thai chili infused Campari, Seville orange marmalade, fresh grapefruit juice, soda (short)

HOPE FOR THE FUTURE
Toledo spirits orange tiger liqueur, apple cider, & orange zest reduction, fresh lemon juice (short)