CROISSANT
- plain 4
- ham/cheese 5

MUFFIN
- cinnamon/bran 4
- lemon/blueberry 4
- gluten free

MUFFIN
- cinnamon/bran 4
- lemon/blueberry 4
- gluten free

BREAKFAST POTATOES 4
- BERRIES 4
- BACON 4
- SAUSAGE 3
- EGG ANY STYLE* 2

YOGURT 6
- granola, fresh fruit, honey

SMOKED SALMON PLATE 14
- toasted bagel, cream cheese, red onion, caper, tomato

AVOCADO TOAST 13
- country sourdough, tomato, tahini, arugula, radish

ASSORTED CEREALS 5

OATMEAL 6
- whipped ricotta, maple syrup, toasted walnut, raisin

BUTTERMILK PANCAKES 9
- blueberry preserves, whipped cream, local maple syrup

BELGIAN WAFFLE 11
- candied pecan, bourbon caramel, whipped cream, maple butter

EGGS
- served with breakfast potatoes

TWO EGGS ANY STYLE* 10
- choice of toast and bacon or breakfast sausage

BREAKFAST SANDWICH 11
- croissant, mini omelette, tomato cream cheese, bacon, cheddar

EGGS BENEDICT* 12
- tarragon hollandaise, pea meal crusted bacon, arugula, english muffin

OMELETTE 13
- choice of three
  - Cheese: cheddar, swiss, american, feta
  - Meat: bacon, sausage, ham
  - Vegetable: roasted mushroom, tomato, spinach, pepper, onion

PASTRIES
- baked in-house daily

CROISSANT
- plain 4
- ham/cheese 5

MUFFIN 4
- cinnamon/bran 4
- lemon/blueberry 4
- gluten free

FRESHLY SQUEEZED ORANGE JUICE 6

JUICES 4
- cranberry, pineapple, grapefruit, orange

COFFEE OR HOT TEA 4.50

ICED TEA 3.50

ESPRESSO 5.50

LATTE 5.50

MIMOSA 12
- prosecco, orange juice

ROHR’S BLOODY MARY 14
- Ketel One Vodka, Rohr’s Bloody Mix, pickled vegetables, smoked salt

VERITAS 10
- Earl Grey-infused French Vermouth, honey, lemon juice

* Items are cooked to order and contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness.
### SALADS
- **KALE CAESAR SALAD** 7 / 10
  - kale, caesar dressing, sourdough crouton, parmesan cheese
- **CHOPPED SALAD** 8 / 12
  - cherry tomato, cucumber, nicoise olive, salumi, pickled pepper, ricotta salata, romaine and red wine roasted garlic vinaigrette
- **GRILLED WEDGE SALAD** 13
  - little gem lettuce, bacon lardon, buttermilk dressing, cherry tomato, red onion, blue cheese, dill
- **MIXED LETTUCE SALAD** 6 / 8
  - local greens, tahini vinaigrette, cucumber, green bean
- **AVOCADO SALAD** 12
  - cherry tomato, marinated cucumber, buttermilk dressing, lemon vinaigrette, fried onion

<table>
<thead>
<tr>
<th>Add ons</th>
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<tbody>
<tr>
<td>Chicken</td>
<td>5</td>
</tr>
<tr>
<td>Steak*</td>
<td>8</td>
</tr>
<tr>
<td>Shrimp</td>
<td>7</td>
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<tr>
<td>Blackened Salmon*</td>
<td>8</td>
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<tr>
<td>Crispy Tofu</td>
<td>4</td>
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</tbody>
</table>

### STARTERS
- **ROASTED CARROT SOUP** 4 / 7
  - pumpkin seed, chive, crème fraîche
- **BURRATA CHEESE** 12
  - extra virgin olive oil, basil, balsamic, garlic sourdough
- **HUMMUS PLATE** 10
  - marinated vegetables, fresh vegetables, grilled pita bread
- **FRIED CALAMARI** 14
  - marinated, jalapeno aioli, lemon
- **BACON FLATBREAD** 13
  - bacon, caramelized onion, gruyere
- **VEGETABLE FLATBREAD** 13
  - tomato, olive, pickled pepper, mozzarella, parmesan

### BUTCHER’S CASE
- **STEAK FRITES** (8oz) 27
  - grilled sirloin, fries, roasted garlic parsley butter
- **FILET MIGNON** (8oz) 38
- **NY STRIP** (12oz) 39
- **BONE-IN RIBEYE** (24oz) 75

  serves 2-3 people

  - bearnaise, black pepper bordelaise, roasted garlic parsley butter, creamy horseradish sauce

### SANDWICHES
- served with fries or house salad
- **TURKEY CLUB** 12
  - wheat bread, smoked turkey, bacon, avocado, green goddess, tomato
- **AVOCADO PITA** 12
  - chickpea tabouleh, tomato, cucumber, red onion, yogurt
- **REUBEN** 13
  - marbled rye, corned beef, sauerkraut, swiss cheese, thousand island
- **PRIME RIB DIP** 14
  - baguette, caramelized onion, horseradish, cheddar
- **FRIED CHICKEN SANDWICH** 13
  - grilled red onion, bacon, dill pickle, pepperjack, dijonaise, pretzel bun
- **R BURGER** 13
  - grilled red onion, bacon, dill pickle, pepperjack, dijonaise, pretzel bun

### MAINS
- **PAN ROASTED CHICKEN** 25
  - garlic mashed potato, roasted chicken jus
- **PAN ROASTED SALMON** 30
  - green bean, pearl onion, lemon caper sauce, herbs

### SIDES
- **FRIES** garlic aioli 5
- **BRUSSELS SPROUTS** sweet chili vinaigrette, scallion 9
- **CORN ELOTES** garlic aioli, parmesan cheese, lime 8
- **SHISHITO PEPPERS** whipped feta, nicoise olive, crispy shallot 8

* Items are cooked to order and contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness.
**WINE BY THE GLASS**

**SPARKLING WINE AND CHAMPAGNE**

Domaine Carneros Brut NV 17

**FRESH AND LIVELY WHITE WINES**

Brutocao Sauvignon Blanc 2016 10

Twomey Cellars Sauvignon Blanc 2018 15

Pine Ridge Chenin Blanc + Viognier 2019 10

**CHARDONNAY**

Crossbarn by Paul Hobbs Chardonnay 2017 17

Laguna Estate Chardonnay 2018 12

William Hill Estate Chardonnay 2018 10

The Calling Chardonnay 2017 15

**ROSÉ**

Balletto Rosé 2018 13

Hampton Water Rosé 2018 17

**PINOT NOIR**

J Vineyard Pinot Noir 2017 17

MacMurray Estates Pinot Noir 2016 14

**CABERNET SAUVIGNON**

Crossbarn by Paul Hobbs Cabernet Sauvignon 2016 20

Louis Martini "Louis Selection" Cabernet Sauvignon 2017 10

Brutocao Cellars Cabernet Sauvignon 2016 12

The Calling Cabernet Sauvignon 2016 15

**BOLD AND INTRIGUING RED WINES**

Fess Parker Syrah 2017 16

Chappellet "Mountain Cuvee" Proprietor's Blend Red Blend 2017 20

Trinitas Cellars "Mysteriama" Red Blend 2014 14

**SEASONAL WINES**

Chateau Belle-Vue "Petit Geste" Sauvignon Blanc + Viognier 2016 10

Vineyard 511 Chardonnay 2017 12

Mia Bella Moscato 2018 9

DaVinci Chianti 2017 9

Bargetto "LA VITA" Red Blend 2013 12

**DRAFT**

Guinness 7 Irish Dry Stout (Dublin, Ireland) 4.2%

Great Lakes 7 "Elliott Ness" Vienna Lager (Cleveland, OH) 4.5%

3 Floyds 8 "Gumballhead" Wheat (Munster, IN) 5.6%

Bell's 7 "Two Hearted Ale" American IPA (Kalamazoo, MI) 7%

Bell's 7 "Oberon" Wheat (Kalamazoo, MI) 6.4%

3 Floyds 8 "Zombie Dust" Pale Ale (Munster, IN) 6.2%

Burn 'Em 7 "Fourteen Buck Chuck" APA (Michigan City, IN) 6%

Revolution 7 "Anti-Hero" IPA (Chicago, IL) 6.5%

Sun King 7 "Sunlight" Cream Ale (Indianapolis, IN) 5.3%

Upland 6 "Champagne Velvet" American Pilsner (Bloomington, IN) 5.2%

Stella Artois 7 Pale Lager (Leuven, Belgium) 4.8%

Angry Orchard 7 "Crisp Apple" Dry Cider (Walden, NY) 5%

Harp 6 Irish Lager (Dublin, Ireland) 4.5%

Great Lakes 6 "Edmund Fitzgerald" Porter (Cleveland, OH) 6%

Revolution 8 "Hazy Hero" Hazy IPA (Chicago, IL) 7.3%

Lagunitas 7 "Little Sumpin' Sumpin" American IPA (California) 7.5%

**COCKTAILS**

**CLASSIC COCKTAILS**

Chancellor (1956) 11 Monkey Shoulder Scotch, Ruby Port, French Vermouth, orange bitters, lemon peel

Knickerbocker (1862) 11 Diplomatico Planas Rum, raspberry, Pierre Ferrand Dry Curaçao, lime

Bramble (1984) 15 Nolet's Gin, lemon, Crème de Mûre, blackberry

Vesper (1953) 13 Ketel One Vodka, Cardinal Spirits Terra Gin, Lillet Blanc, lemon peel

Boulevardier (1927) 14 Breckenridge Bourbon, Campari, Italian Vermouth, orange peel

Pineapple Daiquiri (2013) 13 Plantation "Stiggins' Fancy" Pineapple Dark Rum, lime, sugar, lime wheel

**ROHR'S SIGNATURE COCKTAILS**

Father Hesburgh Manhattan 13 Lot 40 Canadian Rye, Italian Vermouth, Bittercube Cherry Bark Vanilla Bitters, cherries

Dexter 14 Woodford Reserve Bourbon, Italian Vermouth, Pierre Ferrand Dry Curaçao, marasca cherry

Belmont Rye 15 Sagamore Cask Strength Rye, Lazzaroni Amaretto, Lustau Amontillado, maple bitters, rosemary

**OLD FASHIONEDS**

Chicago 13 Buffalo Trace Bourbon, demerara, Angostura, lemon peel

Wisconsin 14 Argonaut Speculator Brandy, sugar cube, Angostura, maraschino cherry, orange, soda

Oaxaca 14 Banhez Ensemble Mezcal, Camarena Reposado Tequila, mole bitters, agave nectar, orange peel

Rusty Nail 15 Jura 10 Single Malt Scotch, Drambuie, lemon ribbon

**BOTTLES**

Budweiser 4 Lager (St. Louis, MO) 5%

Light Lager (St. Louis, MO) 4.2%

Michelob Ultra 4 Light Lager (St. Louis, MO) 4.2%

Miller Lite 4 Light Pilsner (Milwaukee, WI) 4%

Coors Light 4 Adjunct Lager (Golden, CO) 4.2%

Heineken 5 Pale Lager (Amsterdam, Netherlands) 5%

Corona Extra 5 Adjunct Lager (Toluca, Mexico) 4.6%

Yuengling 4 Red Lager (Pottsville, PA) 4.4%

Angry Orchard Rosé 5 Dry Elder (Walden, NY) 5%

Sun King "Wee Mac" 5 Scottish Ale (Indianapolis, IN) 5.3%
VEGETABLES

KALE CAESAR SALAD 10
kale, caesar dressing, sourdough crouton, parmesan cheese

CHOPPED SALAD 12
cherry tomato, cucumber, nicoise olive, salmon, pickled pepper, ricotta salata, romaine, red wine roasted garlic vinaigrette

GRILLED WEDGE SALAD 13
little gem lettuce, bacon lardon, buttermilk dressing, cherry tomato, red onion, blue cheese, dill

MIXED LETTUCE SALAD 8
local greens, tahini vinaigrette, cucumber, green bean

AVOCADO SALAD 12
cherry tomato, marinated cucumber, buttermilk dressing, lemon vinaigrette, fried onion

BEET SALAD 12
candied pecan, feta cheese, arugula, balsamic, dill

HEIRLOOM TOMATO AND PEACH 14
arugula, white balsamic, basil, stracciatella cheese, sourdough

Add ons
Chicken 5
Steak* 8
Shrimp 7
Blackened Salmon* 8
Crispy Tofu 4

FOR THE TABLE

BURRATA CHEESE 12
extra virgin olive oil, basil, balsamic, garlic sourdough

SHRIMP COCKTAIL 18 / 36
half dozen or dozen

HUMMUS PLATE 10
marinated vegetables, fresh vegetables, grilled pita bread

BEEF TARTARE* 15
dijonaise, cornichon, caper, shallot, grilled sourdough

FRIED CALAMARI 13
marinara, jalapeno aioli, lemon

SPINACH AND RICOTTA RAVIOLI 13 / 20
blistered tomato butter sauce, herbs, parmesan, breadcrumb

BACON FLATBREAD 14
bacon, caramelized onion, gruyere

VEGETABLE FLATBREAD 13
tomato, olive, pickled pepper, mozzarella, parmesan

SIDES

FRIES garlic aioli 5
GARLIC MASHED POTATOES 8
BRUSSELS SPROUTS sweet chili vinaigrette, scallion 9
CORN ELOTES garlic aioli, parmesan cheese, lime 8
MAC AND CHEESE bacon, mushroom, pea, breadcrumb 9
SHISHITO PEPPERS whipped feta, nicoise olive, crispy shallot 8

MEAT & SEAFOOD

BRINED HERITAGE PORK CHOP 26
polenta, braised greens, corn reish

PAN ROASTED CHICKEN 25
garlic, mashed potato, roasted chicken jus

PANKO CRUSTED WALLEYE 29
poppy seed slaw, pistachio panko crust, tartar sauce, lemon

PAN ROASTED SALMON* 30
green bean, pearl onion, lemon caper sauce, herbs

R BURGER* 13
grilled red onion, bacon, dill pickle, pepperjack, dijonaise, pretzel bun

BUTCHER’S CASE

STEAK FRIES* (8oz) 27
grilled sirloin, fries, roasted garlic parsley butter

FILET MIGNON* (8oz) 38

NY STRIP* (12oz) 39

BONE-IN RIBEYE* (24oz) 75
serves 2-3 people

bearnaise, black pepper bordelaise, roasted garlic parsley butter, creamy horseradish sauce

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**WINE BY THE GLASS**

**SPARKLING WINE AND CHAMPAGNE**

- **Domaine Carneros Brut NV** 17

**FRESH AND LIVELY WHITE WINES**

- **Brutocao Sauvignon Blanc** 2016 10
- **Twomey Cellars Sauvignon Blanc** 2018 15
- **Pine Ridge Chenin Blanc + Viognier** 2019 10

**CHARDONNAY**

- **Crossbarn by Paul Hobbs Chardonnay** 2017 17
- **Laguna Estate Chardonnay** 2018 12
- **William Hill Estate Chardonnay** 2018 10
- **The Calling Chardonnay** 2017 15

**ROSE**

- **Balletto Rosé** 2018 13
- **Hampton Water Rosé** 2018 17

**PINOT NOIR**

- **J Vineyard Pinot Noir** 2017 13
- **MacMurray Estates Pinot Noir** 2016 14

**CABERNET SAUVIGNON**

- **Crossbarn by Paul Hobbs Cabernet Sauvignon** 2016 20
- **Louis Martini “Louis Selection” Cabernet Sauvignon** 2017 10
- **Brutocao Cellars Cabernet Sauvignon** 2018 12
- **The Calling Cabernet Sauvignon** 2016 15

**BOLD AND INTRIGUING RED WINES**

- **Fess Parker Syrah** 2017 16
- **Chappellet “Mountain Cuvee” Proprietor’s Blend** 2017 20
- **Trinitas Cellars “Mysteriama” Red Blend** 2014 14

**SEASONAL WINES**

- **Chateau Belle-Vue “Petit Geste” Sauvignon Blanc + Viognier** 2016 10
- **Vineyard 511 Chardonnay** 2017 12
- **Mia Bella Moscato** 2018 9
- **Da’Vinci Chianti** 2017 9
- **Bargetto “LA VITA” Red Blend** 2013 12

**COCKTAILS**

**CLASSIC COCKTAILS**

- **Chancellor (1956)** 11
  - Monkey Shoulder Scotch, Ruby Port, French Vermouth, orange bitters, lemon peel
- **Knickerbocker (1862)** 11
  - Diplomatico Planas Rum, raspberry, Pierre Ferrand Dry Curacao, lime
- **Bramble (1984)** 15
  - Nolet’s Gin, lemon, Créme de Mûre, blackberry
- **Vesper (1953)** 13
  - Ketel One Vodka, Cardinal Spirits Terra Gin, Lillet Blanc, lemon peel
- **Boulodavert (1927)** 14
  - Breckenridge Bourbon, Campari, Italian Vermouth, orange peel
- **Pineapple Daiquiri (2013)** 13
  - Plantation “Stiggins’ Fancy” Pineapple Dark Rum, lime, sugar, lime wheel

**ROHR’S SIGNATURE COCKTAILS**

- **Father Hesburgh Manhattan** 13
  - Lot 40 Canadian Rye, Italian Vermouth, Bittercuse Cherry Bark Vanilla Bitters, cherries
- **Dexter** 14
  - Woodford Reserve Bourbon, Italian Vermouth, Pierre Ferrand Dry Curaçao, marasca cherry
- **Belmont Rye** 15
  - Sagamore Cask Strength Rye, Lazzaroni Amaretto, Lustau Amontillado, maple bitters, rosemary

**OLD FASHIONEDS**

- **Chicago** 13
  - Buffalo Trace Bourbon, demerara, Angostura, lemon peel
- **Wisconsin** 14
  - Argonaut Speculator Brandy, sugar cube, Angostura, maraschino cherry, orange, soda
- **Oaxaca** 14
  - Banhez Ensemble Mezcal, Camarena Reposado Tequila, mole bitters, agave nectar, orange peel
- **Rusty Nail** 15
  - Jura 10 Single Malt Scotch, Drambuie, lemon ribbon

**BOTTLES**

- **Budweiser 4**
  - Lager (St. Louis, MO) 5%
- **Light Lager (St. Louis, MO)** 4.2%
- **Michelob Ultra 4**
  - Light Lager (St. Louis, MO) 4.2%
- **Miller Lite 4**
  - Light Pilsner (Milwaukee, WI) 4%
- **Coors Light 4**
  - Adjunct Lager (Golden, CO) 4.2%
- **Heineken 5**
  - Pale Lager (Amsterdam, Netherlands) 5%
- **Corona Extra 5**
  - Adjunct Lager (Toluca, Mexico) 4.6%
- **Yuengling 4**
  - Red Lager (Pottsville, PA) 4.4%
- **Angry Orchard Rosé 5**
  - Dry Cider (Walden, NY) 5%
- **Sun King “Wee Mac” 5**
  - Scottish Ale (Indianapolis, IN) 5.3%

**DRAFT**

- **Guinness 7**
  - Irish Dry Stout (Dublin, Ireland) 4.2%
- **Great Lakes 7**
  - “Eliot Ness” Vienna Lager (Cleveland, OH) 4.5%
- **3 Floyds 8**
  - “Gumballhead” Wheat (Munster, IN) 5.6%
- **Bell’s 7**
  - “Two Hearted Ale” American IPA (Kalamazoo, MI) 7%
- **Bell’s 7**
  - “Oberon” Wheat (Kalamazoo, MI) 6.4%
- **3 Floyds 8**
  - “Zombie Dust” Pale Ale (Munster, IN) 6.2%
- **Burn ‘Em 7**
  - “Fourteen Buck Chuck” APA (Michigan City, IN) 6%
- **Revolution 7**
  - “Anti-Hero” IPA (Chicago, IL) 6.5%
- **Sun King 7**
  - “Sunlight” Cream Ale (Indianapolis, IN) 5.3%
- **Upland 6**
  - “Champagne Velvet” American PILSner (Bloomington, IN) 5.2%
- **Stella Artois 7**
  - Pale Lager (Leuven, Belgium) 4.8%
- **Angry Orchard 7**
  - “Crisp Apple” Dry Cider (Walden, NY) 5%
- **Harp 6**
  - Irish Lager (Dublin, Ireland) 4.5%
- **Great Lakes 6**
  - “Edmund Fitzgerald” Porter (Cleveland, OH) 6%
- **Revolution 8**
  - “Hazy Hero” Hazy IPA (Chicago, IL) 7.3%
- **Lagunitas 7**
  - “Little Sumpin’ Sumpin’” American IPA (California) 7.5%

**COCKTAILS**

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  - Nolet’s Gin, lemon, Créme de Mûre, blackberry
- **Vesper (1953)** 13
  - Ketel One Vodka, Cardinal Spirits Terra Gin, Lillet Blanc, lemon peel
- **Boulodavert (1927)** 14
  - Breckenridge Bourbon, Campari, Italian Vermouth, orange peel
- **Pineapple Daiquiri (2013)** 13
  - Plantation “Stiggins’ Fancy” Pineapple Dark Rum, lime, sugar, lime wheel

**ROHR’S SIGNATURE COCKTAILS**

- **Father Hesburgh Manhattan** 13
  - Lot 40 Canadian Rye, Italian Vermouth, Bittercuse Cherry Bark Vanilla Bitters, cherries
- **Dexter** 14
  - Woodford Reserve Bourbon, Italian Vermouth, Pierre Ferrand Dry Curaçao, marasca cherry
- **Belmont Rye** 15
  - Sagamore Cask Strength Rye, Lazzaroni Amaretto, Lustau Amontillado, maple bitters, rosemary

**OLD FASHIONEDS**

- **Chicago** 13
  - Buffalo Trace Bourbon, demerara, Angostura, lemon peel
- **Wisconsin** 14
  - Argonaut Speculator Brandy, sugar cube, Angostura, maraschino cherry, orange, soda
- **Oaxaca** 14
  - Banhez Ensemble Mezcal, Camarena Reposado Tequila, mole bitters, agave nectar, orange peel
- **Rusty Nail** 15
  - Jura 10 Single Malt Scotch, Drambuie, lemon ribbon

**BOTTLES**

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  - Red Lager (Pottsville, PA) 4.4%
- **Angry Orchard Rosé 5**
  - Dry Cider (Walden, NY) 5%
- **Sun King “Wee Mac” 5**
  - Scottish Ale (Indianapolis, IN) 5.3%
SNACKS

BBQ WINGS  dz 17 / half dz 9
FRIED BRUN-UUSTO CHEESE STICKS AND FRIED PICKLES  9
   ranch, lemon
CHEESE AND STOUT FONDUE  11
   soft pretzels, emmental cheese sauce
FRIES  5
   garlic aioli
SHISHITO PEPPERS  5
   whipped feta, nicoise olive, crispy shallot
FRIED CALAMARI  13
   marinara, jalapeno aioli, lemon
BURRATA CHEESE  12
   extra virgin olive oil, basil, balsamic, sourdough
HUMMUS PLATE  10
   marinated vegetables, fresh vegetables, grilled pita bread
BACON FLATBREAD  14
   bacon, caramelized onion, gruyere
VEGETABLE FLATBREAD  13
   tomato, olive, pickled pepper, mozzarella, parmesan

SALADS

KALE CAESAR SALAD  7 / 10
   kale, caesar dressing, sourdough crouton, parmesan cheese
CHOPPED SALAD  8 / 12
   cherry tomato, cucumber, nicoise olives, salami, pickled pepper,
   ricotta salata, romaine and red wine roasted garlic vinaigrette
GRILLED WEDGE SALAD  13
   little gem lettuce, bacon lardon, buttermilk dressing,
   cherry tomato, red onion, blue cheese, dill

SANDWICHES

served with fries or house salad

AVOCADO PITA  12
   chickpea tabouleh, tomato, cucumber, red onion, yogurt
REUBEN  13
   marbled rye, corned beef, sauerkraut, swiss cheese, thousand island
FRIED CHICKEN SANDWICH  13
   brioche bun, honey, dill pickle, poppyseed slaw
R BURGER  13
   grilled red onion, bacon, dill pickle, pepperjack, dijonaise, pretzel bun

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The re-imagined Rohr’s is a modern tavern – a casual, warm gathering place with a focus on bright, flavorful food. Imagine a classic steakhouse with a twist, highlighting colorful vegetables, fresh fish, and of course, signature steaks. Rohr’s also features nods to Notre Dame traditions plus vibrant new options for guests looking for a little something more.

Good food, excellent service and the warm smiles of familiar friends. This is the new Rohr’s.
COCKTAILS

CLASSIC COCKTAILS

Chancellor (1956) 11
Monkey Shoulder Scotch, Ruby Port, French Vermouth, orange bitters, lemon peel

Knickerbocker (1862) 11
Diplomatico Planas Rum, raspberry, Pierre Ferrand Dry Curacao, lime

Bramble (1984) 15
Nolet's Gin, lemon, Creme de Mûre, blackberry

Vesper (1953) 13
Ketel One Vodka, Cardinal Spirits Terra Gin, Lillet Blanc, lemon peel

Boulevardier (1927) 14
Breckenridge Bourbon, Campari, Italian Vermouth, orange peel

Pineapple Daiquiri (2013) 13
Plantation “Stiggins’ Fancy” Pineapple Dark Rum, lime, sugar, lime wheel

ROHR’S SIGNATURE COCKTAILS

Father Hesburgh Manhattan 13
Lot 40 Canadian Rye, Italian Vermouth, Bittercube Cherry Bark Vanilla Bitters, cherries

Belmont Rye 15
Sagamore Cask Strength Rye, Lazzaroni Amaretto, Lustau Amontillado, maple bitters, rosemary

OLD FASHIONEDS

Chicago 13
Buffalo Trace Bourbon, demerara, Angostura, lemon peel

Wisconsin 14
Argonaut Speculator Brandy, sugar cube, Angostura, maraschino cherry, orange, soda

Oxaca 14
Banhez Ensemble Mezcal, Camarena Reposado Tequila, mole bitters, agave nectar, orange peel

Rusty Nail 15
Jura 10 Single Malt Scotch, Drambuie, lemon ribbon

BOTTLES

Guinness 7
Irish Dry Stout (Dublin, Ireland) 4.2%

Great Lakes 7
“Eliot Ness” Vienna Lager (Cleveland, OH) 4.5%

3 Floyds 8
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“Two Hearted Ale” American IPA (Kalamazoo, MI) 7%

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Plantation “Stiggins’ Fancy” Pineapple Dark Rum, lime, sugar, lime wheel

ROHR’S SIGNATURE COCKTAILS

Father Hesburgh Manhattan 13
Lot 40 Canadian Rye, Italian Vermouth, Bittercube Cherry Bark Vanilla Bitters, cherries

Belmont Rye 15
Sagamore Cask Strength Rye, Lazzaroni Amaretto, Lustau Amontillado, maple bitters, rosemary

OLD FASHIONEDS

Chicago 13
Buffalo Trace Bourbon, demerara, Angostura, lemon peel

Wisconsin 14
Argonaut Speculator Brandy, sugar cube, Angostura, maraschino cherry, orange, soda

Oxaca 14
Banhez Ensemble Mezcal, Camarena Reposado Tequila, mole bitters, agave nectar, orange peel

Rusty Nail 15
Jura 10 Single Malt Scotch, Drambuie, lemon ribbon

WINE BY THE GLASS

SPARKLING WINE AND CHAMPAGNE
Domaine Carneros Brut NV 17

FRESH AND LIVELY WHITE WINES
Brutocao Sauvignon Blanc 2016 10
Twomey Cellars Sauvignon Blanc 2018 15
Pine Ridge Chenin Blanc + Viognier 2019 10

CHARDONNAY
Crossbarn by Paul Hobbs Chardonnay 2017 17
Laguna Estate Chardonnay 2016 12
William Hill Estate Chardonnay 2018 10
The Calling Chardonnay 2017 15

ROSE
Balletto Rosé 2018 13
Hampton Water Rosé 2018 17

PINOT NOIR
J Vineyard Pinot Noir 2017 17
MacMurray Estates Pinot Noir 2016 14

CABERNET SAUVIGNON
Crossbarn by Paul Hobbs Cabernet Sauvignon 2016 20
Louis Martini “Louis Selection” Cabernet Sauvignon 2017 10
Brutocao Cellars Cabernet Sauvignon 2016 12
The Calling Cabernet Sauvignon 2016 15

BOLD AND INTRIGUING RED WINES
Fess Parker Syrah 2017 16
Chappellet “Mountain Cuvee” Proprietor’s Blend 2017 20
Trinitas Cellars “Mysteriama” Red Blend 2014 14

SEASONAL WINES
Chateau Belle-Vue “Petit Geste” Sauvignon Blanc + Viognier 2016 10
Vineyard 511 Chardonnay 2017 12
Mia Bella Moscato 2018 9
DaVinci Chianti 2017 9
Bargetto “LA VITA” Red Blend 2013 12

DRAFT
Guinness 7
Irish Dry Stout (Dublin, Ireland) 4.2%

Great Lakes 7
“Eliot Ness” Vienna Lager (Cleveland, OH) 4.5%

3 Floyds 8
“Gumballhead” Wheat (Munster, IN) 5.6%

Bell’s 7
“Two Hearted Ale” American IPA (Kalamazoo, MI) 7%

Bell’s 7
“Oberon” Wheat (Kalamazoo, MI) 6.4%

3 Floyds 8
“Zombie Dust” Pale Ale (Munster, IN) 6.2%

Burn ‘Em 7
“Fourteen Buck Chuck” APA (Michigan City, IN) 6%

Revolution 7
“Anti-Hero” IPA (Chicago, IL) 6.5%

Sun King 7
“Sunlight” Cream Ale (Indianapolis, IN) 5.3%

Upland 6
“Champagne Velvet” American Pilsner (Bloomington, IN) 5.2%

Stella Artois 7
Pale Lager (Leuven, Belgium) 4.8%

Angry Orchard 7
“Crisp Apple” Dry Cider (Walden, NY) 5%

Harp 6
Irish Lager (Dublin, Ireland) 4.5%

Great Lakes 6
“Edmund Fitzgerald” Porter (Cleveland, OH) 6%

Revolution 8
“Hazy Hero” Hazy IPA (Chicago, IL) 7.3%

Lagunitas 7
“Little Sumpin’ Sumpin’” American IPA (California) 7.5%

BUDWEISER 4
Lager (St. Louis, MO) 5%

Bud Light 4
Light Lager (St. Louis, MO) 4.2%

Michelob Ultra 4
Light Lager (St. Louis, MO) 4.2%

Miller Lite 4
Light Pilsner (Milwaukee, WI) 4%

Coors Light 4
Adjunct Lager (Golden, CO) 4.2%

Heineken 5
Pale Lager (Amsterdam, Netherlands) 5%

Corona Extra 5
Adjunct Lager (“Tolulca, Mexico) 4.6%

Yuengling 4
Red Lager (Portville, PA) 4.4%

Angry Orchard Rosé 5
Dry Cider (Walden, NY) 5%

Sun King “Wee Mac” 5
Scottish Ale (Indianapolis, IN) 5.3%

Revolution Brewing “Eugene” 6
Porter (Chicago, IL) 6.8%

BOTTLES

Budweiser 4
Lager (St. Louis, MO) 5%

Bud Light 4
Light Lager (St. Louis, MO) 4.2%

Michelob Ultra 4
Light Lager (St. Louis, MO) 4.2%

Miller Lite 4
Light Pilsner (Milwaukee, WI) 4%

Coors Light 4
Adjunct Lager (Golden, CO) 4.2%

Revolution Brewing “Eugene” 6
Porter (Chicago, IL) 6.8%
CHEESECAKE  10
whipped cream

CHOCOLATE MOUSSE CAKE  10
Kahlua syrup, fudge icing, dark chocolate ganache,
served with vanilla bean ice cream

CARROT CAKE  10
warm slices served over honeyed Greek yogurt
with bourbon caramel glaze
and candied ginger
KIDS HAMBURGER  8
all natural beef patty, brioche bun

CHICKEN TENDERS  8

BAKED MAC AND CHEESE  8
cavatappi pasta, house cheddar sauce

CHICKEN STIR FRY  8
broccoli, brussels sprouts, green beans, quinoa, extra virgin olive oil

CHEESE RAVIOLI  8
tossed in butter or fresh tomato sauce

SIDES
french fries
steamed broccoli
sliced apples with yogurt dipper
sautéed corn

All dishes come with choice of side
A COLORFUL WAY TO EAT!

Draw a line to the fruit or vegetable that matches the description

I’m a small red fruit that can be sweet or sour

I’m a white or yellow vegetable that can make you cry

I can be orange, yellow or even purple – and bunnies love me

I am full of Vitamin C and I grow on trees

I’m green and leafy and full of iron

I’m a fruit that can be yellow, red, orange or even green

I’m a purple or red vegetable that grows under ground
## SPARKLING WINE AND CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Year</th>
<th>Region</th>
<th>Score</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>J Vineyards “Cuvée 20”</td>
<td></td>
<td>(Russian River Valley, CA)</td>
<td>90</td>
<td>75</td>
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<tr>
<td>Domaine Carneros</td>
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<td>(Carneros, CA)</td>
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<tr>
<td>Schramsberg “Blanc de Blancs”</td>
<td></td>
<td>(California)</td>
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<tr>
<td>Taittinger “Brut La Francaise”</td>
<td>2016</td>
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<tr>
<td>Veuve Clicquot “Yellow Label”</td>
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<td>(Champagne, France)</td>
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<tr>
<td>Veuve Clicquot “Yellow Label” 350ML</td>
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<td>(Champagne, France)</td>
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<tr>
<td>Dom Perignon</td>
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<td>(Champagne, France)</td>
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## FRESH AND LIVELY WHITE WINES

<table>
<thead>
<tr>
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<th>Year</th>
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<th>Price</th>
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<tbody>
<tr>
<td>Brutocao  Sauvignon Blanc 2016</td>
<td></td>
<td>(Mendocino County, CA)</td>
<td>39</td>
<td></td>
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<tr>
<td>Edna Valley Sauvignon Blanc 2017</td>
<td></td>
<td>(Central Coast, CA)</td>
<td>35</td>
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<tr>
<td>Mirror</td>
<td>2015</td>
<td>(Napa Valley, CA)</td>
<td>53</td>
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<tr>
<td>Twomey Cellars Sauvignon Blanc 2018</td>
<td></td>
<td>(Sonoma County, CA)</td>
<td>71</td>
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<tr>
<td>Chappellet Chenin Blanc 2018</td>
<td></td>
<td>(Napa Valley, CA)</td>
<td>113</td>
<td></td>
</tr>
<tr>
<td>Pine Ridge Chenin Blanc + Viognier 2019</td>
<td></td>
<td>(Napa Valley, CA)</td>
<td>43</td>
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</table>

## CHARDONNAY

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Year</th>
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<th>Price</th>
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<tbody>
<tr>
<td>Bargetto “Regan Vineyards Reserve” Chardonnay 2018</td>
<td></td>
<td>(Santa Cruz Mountains, CA)</td>
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<tr>
<td>Chappellet Napa Valley “Calessa” Chardonnay 2017</td>
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<td>(Napa Valley, CA)</td>
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<tr>
<td>Crossbarn by Paul Hobbs Chardonnay 2017</td>
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<td>(Sonoma Coast, CA)</td>
<td>78</td>
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<tr>
<td>Gallo “Signature Series” Chardonnay 2015</td>
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<td>(Russian River Valley, CA)</td>
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<tr>
<td>Jordan Vineyard Chardonnay 2017</td>
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<td>(Russian River Valley, CA)</td>
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<tr>
<td>Laguna Estate Chardonnay 2016</td>
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<td>(Russian River Valley, CA)</td>
<td>56</td>
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<tr>
<td>William Hill Estate Chardonnay 2018</td>
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<td>(Central Coast, CA)</td>
<td>38</td>
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</tr>
<tr>
<td>The Calling Chardonnay 2017</td>
<td></td>
<td>(Sonoma Coast, CA)</td>
<td>64</td>
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## ROSÉ

<table>
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<th>Year</th>
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<th>Score</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Balletto Rosé 2018</td>
<td></td>
<td>(Russian River Valley, CA)</td>
<td>59</td>
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<tr>
<td>Flowers Rosé 2018</td>
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<td>(Sonoma Coast, CA)</td>
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<tr>
<td>Hampton Water Rosé 2018</td>
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<td>(South of France, France)</td>
<td>78</td>
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<tr>
<td>Miraval Rosé 2019</td>
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<td>(Côtes du Provence, France)</td>
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## PINOT NOIR

<table>
<thead>
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<tbody>
<tr>
<td>Cristom Vineyards “Jessie Vineyard” Pinot Noir 2016</td>
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<td>(Eola-Amity Hills, OR)</td>
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<tr>
<td>Ken Wright Cellars Pinot Noir 2017</td>
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<td>(Willamette Valley, OR)</td>
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<tr>
<td>Crossbarn by Paul Hobbs Pinot Noir 2017</td>
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<td>(Sonoma Coast, CA)</td>
<td>114</td>
<td></td>
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<tr>
<td>J Vineyards Pinot Noir 2017</td>
<td></td>
<td>(Russian River Valley, CA)</td>
<td>76</td>
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<tr>
<td>Red Stitch “Soberanes Vineyard” Pinot Noir 2016</td>
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<td>(Sta. Rita Hills, CA)</td>
<td>122</td>
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<tr>
<td>MacMurray Estates Pinot Noir 2016</td>
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<td>(Central Coast, CA)</td>
<td>63</td>
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## CABERNET SAUVIGNON AND MERLOT

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Year</th>
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<th>Score</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seven Hills Winery Merlot 2015</td>
<td></td>
<td>(Walla Walla Valley, WA)</td>
<td>92</td>
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<tr>
<td>Twomey Cellars Merlot 2013</td>
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<td>(Napa Valley, CA)</td>
<td>130</td>
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<tr>
<td>Burgess Cellars “Hillside Vineyard” Cabernet Sauvignon 2014</td>
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<td>(Napa Valley, CA)</td>
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<tr>
<td>Chappellet Cabernet Sauvignon 2016</td>
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<td>(Napa Valley, CA)</td>
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<tr>
<td>Crossbarn by Paul Hobbs Cabernet Sauvignon 2016</td>
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<td>(Napa Valley, CA)</td>
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<tr>
<td>Knighton Family Reserve Cabernet Sauvignon 2010</td>
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<td>(Napa Valley, CA)</td>
<td>227</td>
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<tr>
<td>Louis Martini “Louis Sélection” Cabernet Sauvignon 2017</td>
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<td>(Sonoma County, CA)</td>
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<tr>
<td>Mirror Cabernet Sauvignon 2016</td>
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<tr>
<td>Sessi Cabernet Sauvignon 2016</td>
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<td>102</td>
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<tr>
<td>Silver Oak Cabernet Sauvignon 2015</td>
<td></td>
<td>(Alexander Valley, CA)</td>
<td>150</td>
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<tr>
<td>Spottswoode Estate Cabernet Sauvignon 2016</td>
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<td>(Napa Valley, CA)</td>
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</tr>
<tr>
<td>Brutocao Family Vineyards Cabernet Sauvignon 2016</td>
<td></td>
<td>(Mendocino County, CA)</td>
<td>55</td>
<td></td>
</tr>
<tr>
<td>The Calling Cabernet Sauvignon 2016</td>
<td></td>
<td>(Alexander Valley, CA)</td>
<td>64</td>
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</table>

## BOLD AND INTRIGUING RED WINES

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Year</th>
<th>Region</th>
<th>Score</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bridgewood Blend 175 Syrah 2015</td>
<td></td>
<td>(Central Coast, CA)</td>
<td>39</td>
<td></td>
</tr>
<tr>
<td>Fess Parker Syrah 2016</td>
<td></td>
<td>(Santa Barbara County, CA)</td>
<td>74</td>
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<tr>
<td>Cast “Grey Palm Estate” Petite Syrah 2013</td>
<td></td>
<td>(Dry Creek Valley, CA)</td>
<td>109</td>
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<tr>
<td>Josh Cellars Zinfandel 2018</td>
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<td>(Central Valley, CA)</td>
<td>77</td>
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<tr>
<td>Chappellet “Mountain Cuvee” Proprietor’s Blend Red Blend 2017</td>
<td></td>
<td>(Napa Valley, CA)</td>
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</tr>
<tr>
<td>Trinitas Cellars “Mysteriama” Red Blend 2014</td>
<td></td>
<td>(Mendocino County, CA)</td>
<td>65</td>
<td></td>
</tr>
</tbody>
</table>
SPARKLING WINE AND CHAMPAGNE
Domaine Carneros Brut NV (Carneros, CA) 17

FRESH AND LIVELY WHITE WINES
Brutocao Sauvignon Blanc 2016 (Mendocino County, CA) 10
Twomey Cellars Sauvignon Blanc 2018 (Sonoma County, CA) 15
Pine Ridge Chenin Blanc + Viognier 2019 (Napa Valley, CA) 10

CHARDONNAY
Crossbarn by Paul Hobbs Chardonnay 2017 (Sonoma Coast, CA) 17
Laguna Estate Chardonnay 2016 (Russian River Valley, CA) 12
William Hill Estate Chardonnay 2018 (Central Coast, CA) 10
The Calling Chardonnay 2017 (Sonoma Coast, CA) 15

ROSE
Balletto Rosé 2018 (Russian River Valley, CA) 13
Hampton Water Rosé 2018 (South of France, France) 17

PINOT NOIR
J Vineyard Pinot Noir 2017 (Russian River Valley, CA) 17
MacMurray Estates Pinot Noir 2016 (Central Coast, CA) 14

CABERNET SAUVIGNON
Crossbarn by Paul Hobbs Cabernet Sauvignon 2016 (Napa Valley, CA) 20
Louis Martini “Louis Selection” Cabernet Sauvignon 2017 (Sonoma County, CA) 10
Brutocao Cellars Cabernet Sauvignon 2016 (Mendocino County, CA) 12
The Calling Cabernet Sauvignon 2016 (Alexander Valley, CA) 15

BOLD AND INTRIGUING RED WINES
Fess Parker Syrah 2016 (Santa Barbara County, CA) 16
Chappellet “Mountain Cuvee” Proprietor’s Blend Red Blend 2017 (Napa Valley, CA) 20
Trinitas Cellars “Mysteriama” Red Blend 2014 (Mendocino County, CA) 14

SEASONAL WINES
Chateau Belle-Vue “Petit Geste” Sauvignon Blanc + Viognier 2016 (Lebanon) 10
Vineyard 511 Chardonnay 2017 (Napa Valley, CA) 12
Mia Bella Moscato 2018 (Italy) 9
DaVinci Chianti 2017 (Tuscany, Italy) 9
Bargetto “LA VITA” Red Blend 2013 (Santa Cruz, CA) 12
**IN-ROOM DINING MENU**

**LIGHT**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>YOGURT</td>
<td>6</td>
</tr>
<tr>
<td>Granola, fresh fruit, honey</td>
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</tr>
<tr>
<td>SMOKED SALMON PLATE</td>
<td>14</td>
</tr>
<tr>
<td>country sourdough, roasted tomato, tahini vinaigrette, arugula, radish</td>
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</tr>
<tr>
<td>AVOCADO TOAST</td>
<td>13</td>
</tr>
<tr>
<td>toasted bagel, whipped cream cheese, red onion, caper, tomato</td>
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<tr>
<td>ASSORTED CEREALS</td>
<td>5</td>
</tr>
<tr>
<td>OATMEAL</td>
<td>6</td>
</tr>
<tr>
<td>Blueberry preserves, whipped cream, local maple syrup</td>
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</tr>
<tr>
<td>BUTTERMILK PANCAKES</td>
<td>9</td>
</tr>
<tr>
<td>candied pecan, bourbon caramel, whipped cream, local maple butter</td>
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</tr>
<tr>
<td><strong>SIDES</strong></td>
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<tr>
<td>BREAKFAST POTATOES</td>
<td>4</td>
</tr>
<tr>
<td>BERRIES</td>
<td>4</td>
</tr>
<tr>
<td>BACON</td>
<td>4</td>
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<tr>
<td>SAUSAGE</td>
<td>3</td>
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<tr>
<td>EGG ANY STYLE*</td>
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**GRAINS**

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<tbody>
<tr>
<td>OATMEAL</td>
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<tr>
<td>Whipped ricotta, maple syrup, toasted walnut, raisin</td>
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<tr>
<td>BUTTERMILK PANCAKES</td>
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<tr>
<td>Blueberry preserves, whipped cream, local maple syrup</td>
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<tr>
<td><strong>SIDES</strong></td>
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<tr>
<td>BREAKFAST POTATOES</td>
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<tr>
<td>BERRIES</td>
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<tr>
<td>BACON</td>
<td>4</td>
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<tr>
<td>SAUSAGE</td>
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<tr>
<td>EGG ANY STYLE*</td>
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**PASTRIES**

Baked in-house daily

<table>
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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>CROSSANT</td>
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</tr>
<tr>
<td>Plain</td>
<td>4</td>
</tr>
<tr>
<td>Ham/cheese</td>
<td>5</td>
</tr>
<tr>
<td>MUFFIN</td>
<td>4</td>
</tr>
<tr>
<td>Cinnamon/bran</td>
<td></td>
</tr>
<tr>
<td>Lemon/blueberry</td>
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<tr>
<td>Gluten free</td>
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**EGGS**

Served with breakfast potatoes

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<th>Price</th>
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<tbody>
<tr>
<td>TWO EGGS ANY STYLE*</td>
<td>10</td>
</tr>
<tr>
<td>Choice of toast and bacon or breakfast sausage</td>
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</tr>
<tr>
<td>BREAKFAST SANDWICH</td>
<td>11</td>
</tr>
<tr>
<td>Croissant, mini omelette, roasted tomato cream cheese, bacon</td>
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</tr>
<tr>
<td>EGGS BENEFICIT*</td>
<td>12</td>
</tr>
<tr>
<td>Tarragon Hollandaise, sherry, toasted bacon, arugula, English muffin</td>
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<tr>
<td>OMELETTE</td>
<td>13</td>
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<tr>
<td>Choice of three</td>
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</tr>
<tr>
<td>Cheese: cheddar, swiss, american, feta</td>
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</tr>
<tr>
<td>Meat: bacon, sausage, ham</td>
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<tr>
<td>Vegetable: roasted mushroom, tomato, spinach, pepper, onion</td>
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**BEVERAGES**

FRESHLY SQUEEZED ORANGE JUICE

<table>
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<td>PINEAPPLE</td>
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<td>GRAPEFRUIT</td>
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<tr>
<td>ORANGE</td>
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<td>COFFEE OR HOT TEA</td>
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<tr>
<td>ICE TEA</td>
<td>3.50</td>
</tr>
<tr>
<td>ESPRESSO</td>
<td>5.50</td>
</tr>
<tr>
<td>LATE</td>
<td>5.50</td>
</tr>
<tr>
<td>MIMOSA</td>
<td>12</td>
</tr>
<tr>
<td>PROSECCO</td>
<td></td>
</tr>
<tr>
<td>ORANGE JUICE</td>
<td></td>
</tr>
<tr>
<td>ROHR’S BLOODY MARY</td>
<td>14</td>
</tr>
<tr>
<td>Ketel One Vodka, Roehr’s Bloody Mix, pickled vegetables, smoked salt</td>
<td></td>
</tr>
<tr>
<td>VERITAS</td>
<td>10</td>
</tr>
<tr>
<td>Earl Grey-infused French Vermouth, honey, lemon juice</td>
<td></td>
</tr>
</tbody>
</table>

**ALL DAY**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ WINGS</td>
<td>125</td>
</tr>
<tr>
<td>DZ 17</td>
<td></td>
</tr>
<tr>
<td>Half DZ 9</td>
<td></td>
</tr>
<tr>
<td>FRIED BRUN-USTO CHEESE STICKS AND FRIED PICKLES</td>
<td></td>
</tr>
<tr>
<td>RANCH</td>
<td>7</td>
</tr>
<tr>
<td>LEMON</td>
<td></td>
</tr>
<tr>
<td><strong>STARTERS</strong></td>
<td></td>
</tr>
<tr>
<td>ROASTED CARROT SOUP</td>
<td>4</td>
</tr>
<tr>
<td>Pumpkin seed, chive, crème fraiche</td>
<td></td>
</tr>
<tr>
<td>BURRATA CHEESE</td>
<td>12</td>
</tr>
<tr>
<td>Extra virgin olive oil, basil, balsamic, garlic sourdough</td>
<td></td>
</tr>
<tr>
<td>HUMMUS PLATE</td>
<td>10</td>
</tr>
<tr>
<td>Marinated vegetables, mixed vegetables, grilled pita bread</td>
<td></td>
</tr>
<tr>
<td>BACON FLATBREAD</td>
<td>14</td>
</tr>
<tr>
<td>Bacon, caramelized onion, gruyere</td>
<td></td>
</tr>
<tr>
<td>VEGETABLE FLATBREAD</td>
<td>13</td>
</tr>
<tr>
<td>Tomato, olive, pickled pepper, mozzarella, parmesan</td>
<td></td>
</tr>
</tbody>
</table>

**SNACKS**

BBQ WINGS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DZ 17</td>
<td></td>
</tr>
<tr>
<td>Half DZ 9</td>
<td></td>
</tr>
<tr>
<td>FRIED BRUN-USTO CHEESE STICKS AND FRIED PICKLES</td>
<td></td>
</tr>
<tr>
<td>Ranch</td>
<td>9</td>
</tr>
<tr>
<td>Lemon</td>
<td></td>
</tr>
</tbody>
</table>

**SALADS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KALE CAESAR SALAD</td>
<td>7</td>
</tr>
<tr>
<td>Kale, caesar dressing, sourdough crouton, parmesan cheese</td>
<td></td>
</tr>
<tr>
<td>CHOPPED SALAD</td>
<td>6/12</td>
</tr>
<tr>
<td>Cherry tomato, cucumber, rosemary olive oil, pickled pepper, ricotta salata, romaine, extra virgin olive oil, basil, balsamic, garlic sourdough</td>
<td></td>
</tr>
<tr>
<td>GRILLED WEDGE SALAD</td>
<td>13</td>
</tr>
<tr>
<td>Little gem lettuce, bacon, tomatillo dressing, cherry tomato, red onion, blue cheese, oil</td>
<td></td>
</tr>
<tr>
<td>MIXED LETTUCE SALAD</td>
<td>6/8</td>
</tr>
<tr>
<td>Local greens, tahini vinaigrette, cucumber, green bean</td>
<td></td>
</tr>
<tr>
<td>AVOCADO SALAD</td>
<td>12</td>
</tr>
<tr>
<td>Cherry tomato, marinated cucumber, buttermilk dressing, lemon vinaigrette, fried onion</td>
<td></td>
</tr>
<tr>
<td>Add on</td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>5</td>
</tr>
<tr>
<td>Steak</td>
<td>8</td>
</tr>
<tr>
<td>Shrimp</td>
<td>7</td>
</tr>
<tr>
<td>Blackened Salmon</td>
<td>8</td>
</tr>
<tr>
<td>Crispy Tofu</td>
<td>4</td>
</tr>
</tbody>
</table>

**SANDWICHES**

Served with fries or house salad

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AVOCADO PITA</td>
<td>12</td>
</tr>
<tr>
<td>Chickpea tabouleh, tomato, cucumber, red onion, yogurt</td>
<td></td>
</tr>
<tr>
<td>REUBEN</td>
<td>13</td>
</tr>
<tr>
<td>Marbled rye, corned beef, swiss, thousand island</td>
<td></td>
</tr>
<tr>
<td>FRIED CHICKEN SANDWICH</td>
<td>13</td>
</tr>
<tr>
<td>Brioche bun, honey, dill pickle, poppyseed slaw</td>
<td></td>
</tr>
<tr>
<td>R BURGER*</td>
<td>13</td>
</tr>
<tr>
<td>Grilled red onion, bacon, dill pickle, pepperjack, dionoisse, pretzel bun</td>
<td></td>
</tr>
</tbody>
</table>

**MIXED**

PAN ROASTED CHICKEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>25 garlic mashed potato, roasted chicken jus</td>
<td></td>
</tr>
<tr>
<td>PAN ROASTED SALMON*</td>
<td>30</td>
</tr>
<tr>
<td>Green bean, pearl onion, lemon caper sauce, herbs</td>
<td></td>
</tr>
</tbody>
</table>

**BUTCHER’S CASE**

STEW FRIES* (8oz) 27

Grilled sirloin, fries, roasted garlic parsley butter

Beans, black pepper bordelaise, roasted garlic parsley butter, creamy horseradish sauce

* Items are cooked to order and contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness.

Gratuity and service charges are included.
DRAFT

Guinness 7
“Elois Ness” Vienna Lager (Cleveland, OH) 4.5%

Great Lakes 3
“Gumballhead” Wheat Beer (Munster, IN) 5.6%

Floyds 3
“Zombie Dust” Pale Ale (Munster, IN) 6.2%

Bell’s 7
“Two Hearted Ale” American IPA (Kalamazoo, MI) 7%

Bells 7
“Oberon” Wheat (Kalamazoo, MI) 6.4%

Burn ‘Em 7
“Forteen Buck Chuck” APA (Michigan City, IN) 6%

Revolution 7
“Ghost Ride” Kolsch (Chicago, IL) 4.9%

Sun King 7
“Sunlight” Cream Ale (Indianapolis, IN) 5.3%

Upland 6
“Champagne Velvet” American Pilsner (Bloomington, IN) 5.2%

Stella Artois 4
Pale Lager (Leuven, Belgium) 4.8%

Angry Orchard 4
“Crisp Apple” Cider (Walden, NY) 5%

Harp 4
Irish Lager (Dublin, Ireland) 4.5%

Great Lakes 4
“Edmund Fitzgerald” Porter (Cleveland, OH) 6%

Revolution 8
“Hazy Hero” Hazy IPA (Chicago, IL) 7.3%

Lagunitas 7
“Little Sumpin’ Sumpin’” American IPA (California) 7.5%

BOTTLES

Bud Light 4
Light Lager (St. Louis, MO) 4.2%

Michelob Ultra 4
Light Lager (St. Louis, MO) 4.2%

Budweiser 4
Lager (St. Louis, MO) 5%

Miller Lite 4
Light Pilsner (Milwaukee, WI) 4%

Coors Light 4
Adjunct Lager (Golden, CO) 4.2%

Revolution Brewing “Eugene” 6
Porter (Chicago, IL) 6.8%

SPARKLING WINE AND CHAMPAGNE

Domaine Carneros Brut NV (Carneros, CA) 17

FRESH AND LIVELY WHITE WINES

Brutocao Sauvignon Blanc 2016 (Mendocino County, CA) 10

Pine Ridge Chenin Blanc + Viognier 2019 (Napa Valley, CA) 15

CHARDONNAY

Crossbarn by Paul Hobbs Chardonnay 2017 (Russian River Valley, CA) 17

Laguna Estate Chardonnay 2016 (Napa Valley, CA) 12

William Hill Estate Chardonnay 2018 (Central Coast, CA) 10

The Calling Chardonnay 2017 (Napa Valley, CA) 15

ROSE

Balletto Rosé 2018 (Russian River Valley, CA) 13

Hampton Water Rosé 2018 (South of France, France) 17

PINOT NOIR

J Vineyard Pinot Noir 2017 (Russian River Valley, CA) 17

MacMurray Estates Pinot Noir 2016 (Central Coast, CA) 14

CABERNET SAUVIGNON

Crossbarn by Paul Hobbs Cabernet Sauvignon 2016 (Napa Valley, CA) 20

Louis Martini “Louis Selection” Cabernet Sauvignon 2017 (Napa Valley, CA) 10

Brutocao Cellars Cabernet Sauvignon 2016 (Mendocino County, CA) 12

The Calling Cabernet Sauvignon 2016 (Alexander Valley, CA) 15

BOLD AND INTRIGUING RED WINES

Fies Panier Syrah 2016 (Santa Barbara County, CA) 16

Chappellet “Mountain Cuvee” Proprietor’s Blend Red Blend 2017 (Napa Valley, CA) 20

Trinitas Cellars “Mystenana” Red Blend 2014 (Napa Valley, CA) 14

WINE BY THE GLASS

CHAMPAGNE

Domaine Carneros Brut NV (Carneros, CA) 17

FRESH AND LIVELY WHITE WINES

Brutocao Sauvignon Blanc 2016 (Mendocino County, CA) 10

Pine Ridge Chenin Blanc + Viognier 2019 (Napa Valley, CA) 15

CHARDONNAY

Crossbarn by Paul Hobbs Chardonnay 2017 (Russian River Valley, CA) 17

Laguna Estate Chardonnay 2016 (Napa Valley, CA) 12

William Hill Estate Chardonnay 2018 (Central Coast, CA) 10

The Calling Chardonnay 2017 (Napa Valley, CA) 15

ROSE

Balletto Rosé 2018 (Russian River Valley, CA) 13

Hampton Water Rosé 2018 (South of France, France) 17

PINOT NOIR

J Vineyard Pinot Noir 2017 (Russian River Valley, CA) 17

MacMurray Estates Pinot Noir 2016 (Central Coast, CA) 14

CABERNET SAUVIGNON

Crossbarn by Paul Hobbs Cabernet Sauvignon 2016 (Napa Valley, CA) 20

Louis Martini “Louis Selection” Cabernet Sauvignon 2017 (Napa Valley, CA) 10

Brutocao Cellars Cabernet Sauvignon 2016 (Mendocino County, CA) 12

The Calling Cabernet Sauvignon 2016 (Alexander Valley, CA) 15

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Fies Panier Syrah 2016 (Santa Barbara County, CA) 16

Chappellet “Mountain Cuvee” Proprietor’s Blend Red Blend 2017 (Napa Valley, CA) 20

Trinitas Cellars “Mystenana” Red Blend 2014 (Napa Valley, CA) 14

SEASONAL WINES

Chateu Belle-Vue “Petit Geota” Sauvignon Blanc + Viognier 2016 (Lebanon) 10

Vireyaged 31 Chardonnay 2017 (Napa Valley, CA) 12

Mia Bella Moscato 2018 (Italy) 9

Owlino Chianti 2017 (Tuscany, Italy) 9

Bangetta “LA VITA” Red Blend 2013 (Tartea Cruz, CA) 12

COCKTAILS

CLASSIC COCKTAILS

Chancellor (1956) 11
Monkey Shoulder Scotch, Ruby Port, French Vermouth, orange bitters, lemon peel

Knickerbocker (1862) 11
Diplomatico Plamae Rum, raspberry, Pierre Ferrand Dry Curacao, lime

Bramble (1984) 15
Nolet’s Gin, lemon, Crème de Mure, blackberry

Vesper (1953) 13
Ketal One Vodka, Cardanal Spirits Terra Gin, Lillet Blanc, lemon peel

Boulevardier (1927) 14
Breckenridge Bourbon, Campari, Italian Vermouth, orange peel

Pineapple Daiquiri (2013) 13
Plantation “Stiggins’ Fancy”, Pineapple Dark Rum, lime, sugar, lime wheel

ROHR’S SIGNATURE COCKTAILS

Father Hesburgh Manhattan 13
Lot 40 Canadian Rye, Italian Vermouth, Bittercube Cherry Bark Vanilla Bitters, cherries

Dexter 14
Woodford Reserve Bourbon, Italian Vermouth, Pierre Ferrand Dry Curacao, maraschino cherry

Bermont Ray 15
Sagamore Cask Shenghty Rye, Lazzaroni Amaretto, Lustau Amontillado, maple bitters, rosemary

OLD FASHIONED

Chicago 13
Buffalo Trace Bourbon, demerara, Angostura, Angostura, orange peel

Wisconsin 14
Argonout Speculator Brandy, sugar cube, Angostura, maraschino cherry, orange, kinds

Oaxaca 14
Banhez Ensemble Mezcal, Camarena Reposado Tequila, mole bitters, agave nieve, orange peel

Rusty Nail 15
Jura 10 Single Malt Scotch, Drambuie, lemon ribbon