

SPECIALTY COCKTAILS

Reel Fresh Squeezed - Fresh squeezed orange juice or grapefruit juice mixed with your choice: vodka, gin, rum, tequila. \$12

Blueberry Hard Lemonade - Stolli Blueberry Vodka, house made lemon sour mix, and fresh muddled blueberries. \$10

Ray's Rum Punch - Bacardi Rum, Bacardi Black Rum, Malibu Rum, fresh squeezed orange juice and pineapple juice. \$11

Mojito - Bacardi, fresh island mint, house made simple syrup and fresh lime juice. \$10
Add fresh muddled blueberries or strawberries for \$1

Reel Mule - Vodka, fresh limes and Fever Tree Ginger Beer. \$9
Add fresh muddled blueberries or strawberries for \$1

Bloody Mary - Our house made Bloody Mary mix served with pickles, olives, a lemon and a lime. Not too spicy, just right. \$10

The Reel Bramble - Bombay bramble gin, fresh lemon juice and simple syrup. \$10

Cucumber Mezcal Margarita - Yum! Casamigos Mezcal, Grand Marnier, Agave nectar and fresh lime juice make up this SMOKEY take on a margarita. \$10

The Reel Palmer - Fresh brewed iced tea, Deep Eddy lemon vodka & simple syrup. \$9

Erica's Old Fashioned - Woodford bourbon is the base of this classic cocktail with Luxardo cherries and oranges muddled in house made simple syrup, topped with soda water. \$12

Filthy Little Oar - Crown Royal, Amaretto, house made sour mix (2 or 4 shot Reel Oars)! \$7 each

Jameson - No description needed! \$7



— PUT-IN-BAY, OHIO —

SPECIALTY MARTINIS

Espresso Martini - Grey Goose Vodka, Licor 43, cold brewed coffee, brown sugar simple syrup and Peychard's bitters. \$13

Classic Dirty Martini - Grey Goose Vodka, Martini & Rossi Dry Vermouth and olive juice. \$13

Harvest Peach Martini - Ketel One Botanical Peach & Orange Blossom, fresh squeezed lemon sour, brown sugar simple syrup, cranberry juice. \$13

Blueberry Cosmo - Grey Goose Vodka, Elderflower liqueur, cranberry juice, house made sour mix, simple syrup, muddled fresh blueberries. \$14

Lemon Drop Martini - Absolut Citron Vodka, Cointreau, simple syrup, and house made lemon sour mix. \$13

Key Lime Martini - Deep Eddy Lime Vodka, Licor 43, Fresh squeezed Lime Juice, Heavy Cream and simple syrup. \$13

Strawberry Lemontini - Deep Eddy Lemon, Muddled Strawberries, Cointreau, our sour mix. \$14

Blackberry Gin Martini - muddled blackberries, Bramble Bombay gin, dry vermouth and a splash of ginger ale garnished with fresh island mint. \$13

Add your favorite premium brand for an upcharge!

SPECIALTY SHOTS

FUN TO SHARE WITH FRIENDS!

Filthy Little Oar - Crown Royal, Amaretto, house made sour mix (2 or 4 shot Reel Oars)! \$7 each

Reel Root Beer Shot - Shot glass of root beer schnapps dropped in a glass of beer. \$7

Pickle Shot - Jameson or Lunazul tequila in an edible hollowed-out pickle shot glass!! \$8 each

BEERS AND SELTZERS

See our blackboard for our current draft beer!

Bud, Bud Light, Mic Ultra, Miller Lite, Miller 64, Coors Light, Yuengling, Corona, Corona Light, Labatt, Labatt N/A
Cans: Guinness, White Claw Lime, High Noon (Peach & Black Cherry)

Soft Drinks

Coke, Diet Coke, Sprite, Soda, Lemonade, Fresh Squeezed OJ, Fresh Squeezed Grapefruit, Ice Tea, Coffee

FINE BOURBONS

(Subject to availability)

14 Year Bourbon, 1792, Bakers, Basil Haydens, Blanton's, Bookers, Buffalo Trace, Bulleit, Bulleit 10. Bulleit Rye, Burring Chair, Calumet, E. H. Taylor, Eagle Rare, Evan Williams, Evan Williams Single, Four Roses, Four Roses Small Batch, Gentleman Jack, George Dickel No 12, Henry McKenna Heritage BSB, High West, Jack Daniel Single, Jefferson, Knob Creek Rye, Knob Creek Single, Knob Creek Small Batch, Larceny, Longbranch, Makers 46, Makers Cask Strength, Makers Mark, Mitchers, Mitchers Rye, OLD Forester 1920, Rabbit Hole, Russel Reserve, Stagg Jr, Town Branch, Wathens, Weller 12, Wild Turkey 101, Wild Turkey Rare Breed, Woodford Reserve, Woodford Reserve Double Oaked.



— PUT-IN-BAY, OHIO —

For parties 6 or more, we will add a 20% gratuity and are unable to split checks. Thanks.

STARTERS

REEL Royal Red Shrimp – The Best! Caught below 1,000 feet ocean depth, these aren't typical shrimp. They're a delicacy, tasting more like tender lobster! Served warm with Old Bay spices and hot drawn butter. Not always available, so try them while you can! Half Pound \$19.99. Full Pound \$35.99

Reel Tots – If your Mom Reely loved you she would have made 'em this way! Huge handmade tater tots, topped with cheddar cheese, sprinkled with chives, served with a side of jalapeño sour cream. \$11.99 (Load 'em up w/ queso & bacon - \$3.99)

Pickle Chips – You know you want 'em! Our famous breaded pickle slices, deep fried and served with a chipotle ranch dipping sauce. \$14.99

Pork Belly Bites – Crispy pork belly tossed in a teriyaki glaze served with charred pineapple and finished with sesame seeds. \$15.99

Reel Loaded Nachos - Tortilla chips piled with shredded cheese, queso cheese, sour cream, salsa, fresh jalapenos, red onion and lettuce. \$14.99 (Add grilled chicken - \$5.99; Add grilled shrimp - \$7.99)

Chicken Chunks – Cubed chicken breast lightly breaded and fried to perfection, then tossed in your favorite wing sauce (see below), served with celery and ranch or blue cheese dressing. \$13.99 (Hot, buffalo, sweet chili, BBQ, hot BBQ, garlic Parmesan, spicy garlic Parmesan, Parmesan buffalo ranch, hot honey garlic, Get extra sauces for 50¢ each!)

Pretzel Queso Dip – A Reel Bar Fave! Dip this! Pretzels lightly fried and served with our white queso dip. \$12.99

REEL Smoked Fish Dip – NEW! House made smoked salmon dip served with crackers and candied jalapenos. \$13.99

SOUPS AND SALADS

Add to a salad: Grilled Chicken - \$6.99; Shrimp - \$7.99; Lobster Salad - \$7.99; Black Bean Burger - \$9.99

Southwestern - Greens topped w/ black beans, corn, red onion, cheddar cheese, tortilla strips and drizzled with BBQ and ranch dressing. \$13.99

BLT Caesar – Crisp Romaine topped with bacon, cherry tomatoes and shaved parmesan cheese, tossed in our Caesar dressing. \$13.99

Soup – Ask your server what house made soup we have today. Cup \$4.99; Bowl \$7.99

Shrimp Mozzarella Burrata – NEW! Arugula dressed in olive oil and garlic topped with a gourmet tomato medley, mozzarella burrata and basil pesto with a balsamic reduction drizzle. \$19.99

SIDES

Loaded Fresh Cut Fries – A mound of our fresh cut fries covered with queso cheese! \$8.99
Reely load 'em up by adding for \$1.99 each
Fried Egg, Cole Slaw and/or Bacon

Reel Slaw – A fresh mix of shredded cabbage, shaved broccoli, Brussel sprouts and kale fused with our special coleslaw dressing. \$5.99

Brussel Sprouts – A generous side of lightly fried Brussel sprouts dusted with parmesan. \$6.99

Fresh Cut Fries - We take potatoes and cut these fries fresh in our kitchen! \$4.99

Onion Rings - Battered Onion rings with our chipotle ranch dipping sauce. \$9.99

House Salad – Mixed greens, cucumber, tomato and onion, with a choice of dressing. \$6.99
(Dressings: Ranch, blue cheese, balsamic, Caesar, Honey Mustard)

Mexican Street Corn - Grilled corn off the cob with a kick, mixed with a creamy blend of spices and topped with cotija cheese. \$7.99

Visit us at www.reelbar.com/

DESSERTS

Finish off your meal with one of our delicious desserts. You REELY deserve it!

Red Velvet Cake - \$10.99 **Vanilla Cheese Cake** - \$9.99 **Key lime Cheese Cake** - \$10.99

Note: Extra sauces and dressings for any dish are 75¢ each

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of airborne illness, especially with certain medical conditions.

Buy a round for the kitchen staff and they'll ring a cow bell for joy! 4 domestic drafts for \$16

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REEL BAR'S FAMOUS BURGERS!

All our burgers are All Natural Since Day 1 beef patties (which means no hormones or antibiotics ever), served with fresh cut fries!

***REEL BURGER!** Our All Natural Since Day 1 burger with lettuce, tomato and onion on a Reel Bar branded bun. \$16.99
Add your choice of American, white cheddar, Swiss, pepper jack or blue cheese for \$1.00

***Fire in the Hole Burger** – All Natural Since Day 1 burger, fresh jalapenos, pepper jack cheese, Aardvark habanero pickle relish on our branded bun. Take cover! \$17.99

***Early Riser Burger** – Our All Natural burger covered with a fried egg, bacon, American cheese and a smashed Reel Tot. \$18.99

Black Bean Burger – Cows are too cute to eat? Try this! Black beans, roasted corn and smoky chipotle peppers, with lettuce, tomato and onion on our branded bun. \$15.99
Add your choice of cheese for \$1.00

***Sweet Bourbon Burger** – One of our faves! All Natural Since Day 1 burger with candied bacon, Evan Williams bourbon glaze, white cheddar cheese and crispy onion straws. \$18.99

HANDHELDS

All Handhelds (except Street Tacos) are served with our awesome fresh cut fries!

Street Tacos

Served a la carte on a heat pressed flour tortilla. Order as many as you want...mix and match to your heart's desire! Priced per taco.

Shrimp - Shrimp, served with avocado, pico de gallo and a cilantro lime aioli. \$6.99

Pork Belly – Crispy pork belly tossed in a hot honey garlic sauce and topped with pickled red onion and candied jalapenos. \$6.99

Beef Taco – Our house braised beef sautéed in a ropa vieja sauce, topped with cotija cheese and corn relish. \$5.99

Perch Taco – Fried perch, covered with slaw and our house made chipotle ranch sauce. \$8.99

Add fresh cut fries to any taco for \$4.99!

Blackened Grouper Sandwich – Florida fish in the Great Lakes! Blackened grouper topped with lettuce, tomato and our house made mango tartar on our branded bun. \$21.99

Lake Erie Walleye Sandwich – Lake Erie Walleye, fried with our secret batter, served with tomato, lettuce and our house made mango tartar on a grilled Philly bun. \$24.99

Short Rib Philly – House braised short rib with a horseradish aioli, onion, mushrooms & peppers, covered in Swiss cheese on a Philly bun. \$17.99

Veggie Sloppy Joe – Black beans, assorted veggies in our own sloppy joe sauce, shaved Brussel sprouts served on our branded bun. \$15.99

BBQ Chicken Wrap – Grilled chicken breast, lettuce, cheddar cheese, tortilla strips covered in BBQ sauce, wrapped in a red pepper wrap. \$16.99

Chipotle Chicken Wrap – Grilled chicken breast with shredded cheddar cheese, bacon, lettuce, tomato and our signature chipotle ranch all wrapped up. \$16.99

Lobster Roll – Let's get your island party REELY rolling! Delicious lobster meat and fish mixed with mayo, lemon juice, chives and celery, served on not one, but two New England style rolls! \$19.99

ENTREES

Lake Erie Perch & Walleye – A combination of Lake Erie's finest perch and walleye, fried to perfection! Served with fresh cut fries, Reel Slaw and our house made mango tartar sauce. When in Rome, well you know! \$35.99

Chicken Tenders – Strips of chicken fried golden brown, with our house cut fries, with your choice of dipping sauce (*Ranch, BBQ, Hot BBQ, Buffalo, Honey Mustard or Chipotle Ranch*). \$14.99

REEL Ribs! – Treat yourself to our delicious slow cooked fall-off-the-bone pork ribs with bourbon BBQ sauce. Served with our hand cut fries and Reel coleslaw. Half Slab: \$26.99 Full Slab: \$39.99

NEW ENTREES in 2022!

***Blackened Grouper – NEW!** Grouper, blackened, then topped with our cilantro lime aioli, served with rice and grilled asparagus. \$29.99

*** Shrimp Skewers - NEW!** Succulent shrimp wrapped in rice paper and lightly fried, then drizzled with a sweet teriyaki sauce and served with rice, Mexican street corn and our house slaw. \$29.99

***Bourbon Steak Tips - NEW!** Beef tenderloin tips grilled to a tender medium and served with sauteed peppers and onion tossed in a sweet kicking bourbon sauce, served over Yukon gold mashed potatoes. \$29.99

Note: Extra sauces and dressings for any dish are 75¢ each

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REEL WINE

Our House Wine is Canyon Road

Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio
White Zinfandel

By the glass: \$7 (5-ounce pour)
By the glass: \$10 (8-ounce pour)
By the bottle: \$30

SELECT WINES

Most of our select wines have been rated 90 points or better by well-known wine critics. The brief descriptions below are from those critics and the winemakers. The rating abbreviations are: WE = Wine Enthusiast; JS = James Suckling; RP = Robert Parker; WW = Wilfred Wong
(All wines are subject to changes in vintages)

White Wine

Rombauer Chardonnay

2019, Carneros, CA. Lemon-curd, ripe-apricot and toasted-hazelnut aromas. It's full-bodied and rich with lots of ripe fruit and praline. (JS 90)
Bottle: \$66

Mer Soleil Reserve Chardonnay

2018, Santa Lucia Highlands, Monterey, CA. Flavors of Meyer lemon enliven the mouth, while a lush texture imparts the smoothness of honey, creamy fruit aromas and flavors. (WW90)
5 oz glass: \$10 8 oz glass: \$14 Bottle: \$39

Kim Crawford Sauvignon Blanc

2020, Marlborough, New Zealand, Classic Marlborough Sauvignon Blanc, aromas of lifted citrus, tropical fruit, and crushed herbs. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit with vibrant acidity. (WE90)
5 oz glass: \$10 8 oz glass: \$14 Bottle: \$40

Vigilance Sauvignon Blanc

2019, Red Hills, Lake County, North Coast, CA. crisp pear and granny smith apple aromas filling the glass, perfectly balancing the notes of citrus and guava on the palate. (WE91) Bottle: \$32

Chehalem Pinot Gris

2019, Chehalem Mountains, Willamette Valley, Oregon, juicy citrus and orchard fruit flavors with sweet butter flavors. (WE92) Bottle: \$44

Bubbles

Cooks Champagne

Split: \$7
Bottle: 30

Add fresh squeezed Orange juice and make it a mimosa! (Extra charge applies.)

Red Wine

Paul Dolan Cabernet Sauvignon

2018, Mendocino, CA. Organically grown. Firm tannins and full body do a great job of supporting all the ripe black cherries and spicy oak notes. (WE93)
5 oz glass: \$12. 8 oz glass: \$16 Bottle: \$49

Austin Hope Cabernet Sauvignon

2019, Paso Robles, CA. Lavish powerful wine is layered with juicy blackberry, ripe cherry, vanilla bean and brown butter. It's full-bodied and rich. (WE95) Bottle: \$65

Orin Swift Palermo

2018, Napa Valley, California, Medium to full bodies, ripe black berry layers, velvety tannins, long finish (RP93) Bottle: \$99

Benardus Winery Santa Luci Highlands Pinot Noir

2018, Monterey, Central Coast, California, intense red fruit flavors and subtle spice notes (WE92)
Bottle: \$48

Joel Gott Washington Red Blend

2018, Columbia Valley, WA. Merlot, Cab, Syrah, Malbec, Zinfandel with ripe fruit flavors, elongated tannins & subtle acidity, long, delicate finish.
5 oz glass: \$10 8 oz glass: \$14 Bottle: \$40

Morgan Cotes du Crow's Monterey

2018. Monterey, CA. Rhone-style blend. 66% Grenache, 31% Syrah and 3% Tempranillo (WE92)
Bottle: Cranberry and cherry meet with stony acidity, zesty and fresh. (WE91) Bottle: \$48

Buck Shack Small Batch Red Blend

2018, Lake Country, CA. Sustainably farmed a blend by the Shannon Ridge Family of Wines. Syrah, Petite Sirah, Merlot, Cab Franc, Barbera. (WE92)
Bottle: \$44

Zenato Valpolicella Superiore Ripassa

2016, Valpolicella, Vento, Italy, full-bodied and intensely flavorful with firm but ripe tannins. (JS94)
Bottle: \$60

Buy a round for the kitchen staff and they'll ring a cow bell for joy! 4 domestic drafts for \$16



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