

SPECIALTY COCKTAILS

Reel Fresh Squeezed - Fresh squeezed orange juice or grapefruit juice mixed with your choice of house: vodka, gin, rum, tequila. \$12
Enjoy with your favorite premium liquor for an upcharge!

Blueberry Hard Lemonade - Stolli Blueberry Vodka, house made lemon sour mix, and fresh muddled blueberries. \$12

Ray's Rum Punch - Bacardi Rum, Bacardi Black Rum, Malibu Rum, fresh squeezed orange juice, pineapple juice w/ a splash of grenadine. \$12

Mojito - Bacardi, fresh island mint, house made simple syrup and fresh lime juice. \$11 *Add fresh muddled blueberries, blackberries or strawberries for \$1*

Reel Mule - Vodka, fresh limes and Fever Tree Ginger Beer. \$10 *Add muddled blueberries, blackberries or strawberries. \$1*

Bloody Mary - Our house made Bloody Mary mix served with pickles, olives, a lemon and a lime. Not too spicy, just right. \$11

Rosemary Greyhound - Our Fresh Squeezed Grapefruit mixed with Deep Eddy vodka and rosemary simple syrup \$13

Ginger Buffalo - Buffalo Trace, pear puree, our own lemon sour mix, soda water and a honey ginger simple syrup garnished with a crystalized ginger \$13

BJ Smash - Blackberries & Jalapenos muddled in agave and our house sour mix, with Casamigo's Blanco and topped with pineapple juice \$12

Erica's Old Fashioned - Woodford bourbon, Luxardo cherries and oranges muddled in house made simple syrup, topped with soda water. \$12

*Add your favorite premium brand for an upcharge!
All of our simple syrups and sour mixes are made and infused here at Reel Bar!*

SPECIALTY SHOTS

Filthy Little Oar - Crown Royal, Amaretto, our house sour mix (2 or 4 shot Reel Oars)! \$8 each

Jameson - No description needed! \$8

Reel Root Beer Shot - Shot glass of root beer schnapps dropped in a glass of beer. \$8

Pickle Shot - Jameson or Lunazul tequila in an edible hollowed-out pickle shot glass!! \$9 each

BEERS AND SELTZERS

See our blackboard for what's on tap today

Bottles: 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

FINE BOURBONS

We have the island's largest collection of fine and hard to find bourbons. There are too many to list here and our offerings are constantly changing. Please feel free to walk up to the bar and check out our extensive selections.



— PUT-IN-BAY, OHIO —

SPECIALTY MARTINIS

Espresso Martini - Grey Goose Vodka, Licor 43, cold brewed coffee, brown sugar simple syrup and Peychard's bitters. \$14

Classic Dirty Martini - Grey Goose Vodka, Martini & Rossi Dry Vermouth, blue cheese stuffed olives and olive juice. \$14

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

Manhattan Up - Buffalo trace bourbon shaken with sweet vermouth, with a Luxardo cherry \$14

Perfect Pear Gin Martini - Aviation gin, elderflower liqueur, house made sour mix & simple syrup, Pear puree, topped with prosecco and garnished with a star anise \$13

Key Lime Martini - Deep Eddy Lime Vodka, Licor 43, fresh squeezed lime juice, heavy cream and simple syrup, with a graham cracker rim. \$13

Strawberry Mint Martini - Deep Eddy Lemon, Cointreau, house made sour mix, muddled strawberries and mint in simple syrup. \$14

Blackberry Gin Martini - Aviation gin, Cointreau, muddled blackberries, fresh squeezed lemon juice and plum bitters, with a lime twist. \$13

MOCKTAILS

The Creamsicle - Fresh squeezed orange & grapefruit juice mixed with vanilla. \$6
Spike it with Stolli Vanilla vodka. \$13

Pineapple Mule - Pineapple juice, ginger beer and lime juice, served in a copper mug. \$6
Spike it with Stolli Vanilla vodka. \$13

Blackberry Mint - Muddled blackberries, agave, mint, house made sour, a splash of soda. \$6
Spike it with Bacardi rum. \$13

Blueberry Tea - Muddled blueberries, earl grey tea, lemon juice, honey ginger simple syrup. \$6
Spike it with Deep Eddy vodka. \$13

Raspberry Lemonade - Muddled raspberries, simple syrup, lemon juice and soda. \$6
Spike it with Deep Eddy Lemon vodka. \$13

Buy a round for the kitchen staff and they'll ring a cowbell for joy! 4 domestic drafts for \$20



— 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 \$21.99 Full Pound \$38.99

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. \$12.99 (*Load 'em up w/ queso & bacon - \$4.99*)

Pickle Chips – You know you want 'em! Our famous breaded pickle slices, deep fried and served with a chipotle ranch dipping sauce. \$15.99

REEL Smoked Fish Dip – House made smoked salmon dip served with crackers and candied jalapenos. \$16.99

Pork Belly – Strips of crispy pork belly tossed in a teriyaki glaze served with charred pineapple and finished with sesame seeds. \$16.99

Reel Loaded Nachos - Tortilla chips piled with shredded cheese, queso cheese, sour cream, salsa, fresh jalapenos, red onion and lettuce. \$15.99 (*Add grilled chicken - \$6.99; Add grilled shrimp - \$7.99*)

Pretzel Queso Dip – A Reel Bar Fave! Dip this! Pretzels lightly fried and served with a side of our white queso dip. \$13.99

Chicken Wings – THEY'RE BACK! Seven meaty wings deep fried and smothered with your choice of sauce served with celery and ranch or blue cheese (*see our list of sauces*). \$15.99

Chicken Chunks – Cubed chicken breast lightly breaded and fried to perfection, tossed in your favorite wing sauce (*see below*), served with celery and ranch or blue cheese. \$14.99

Sauces for Chicken Chunks and Wings: Hot, Buffalo, Sweet Chili, BBQ, Hot BBQ, Garlic Parmesan, Spicy Garlic Parmesan, Parmesan Buffalo Ranch, Hot Honey Garlic. Get extra sauces for 75¢ each.

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. \$14.99

BLT Caesar – Crisp Romaine topped with bacon, cherry tomatoes and shaved parmesan cheese, tossed in our Caesar dressing. \$14.99

Soup – Ask your server what soup we have today. Cup \$5.99; Bowl \$8.99

Beet Salad – NEW! Julienne red beets, arugula, goat cheese, spiced walnuts, bacon tossed in a house made honey citrus vinaigrette. \$14.99

SIDES

Fresh Cut Fries – THE BEST! We take potatoes and cut these fries fresh in our kitchen, then double fry them to perfection! \$4.99

Double Loaded Fries – A mound of a double order of our fries covered with queso cheese! \$10.99

*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. \$6.99

House Salad – Mixed greens, cucumber, tomato and onion, \$7.99 (*Served with your choice of dressings: Ranch, Blue Cheese, Balsamic, Caesar, Honey Mustard*)

Smoked Cauliflower Mac - Cauliflower with smoked gouda, cheddar and bread crumbs. \$7.99

Creamed Kale - NEW! Sautéed Kale served in our house made cream sauce, topped with shaved Parmesan. \$7.99

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

Brussel Sprouts – A generous side of lightly fried Brussel sprouts dusted with parmesan. \$7.99

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

Note: Extra sauces and dressings for any dish are 75¢ each (except hot honey which is \$2).

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

REEL BAR'S FAMOUS BURGERS!

All our burgers are All Natural beef patties, served with fresh cut fries!

***REEL BURGER!** Our All Natural burger with lettuce, tomato and onion on a Reel Bar branded bun. \$18.99
Add your choice of American, white cheddar, Swiss, pepper jack or blue cheese for \$1. Goat cheese for \$2.

***Early Riser Burger** – Our All Natural burger covered with a fried egg, bacon, American cheese. Yum! \$20.99

***The Shipwreck** – Our All Natural burger covered in Brie cheese, caramelized onion, and a bacon jam served top of on a bed of arugula with a white truffle aioli on our branded bun. \$21.99

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. \$17.99
Add your choice of cheese for \$1. Goat cheese for \$2.

***Sweet Bourbon Burger** – One of our faves! All Natural burger with candied bacon, Evan Williams bourbon glaze, white cheddar cheese and crispy onion straws. \$20.99

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. \$7.99

Pork Belly – Pork belly strips covered in Hot Honey Garlic and topped with candied jalapenos and pickled red onion. \$7.99

Beef – Our house braised beef sautéed in a ropa vieja sauce, topped with cotija cheese, corn and black bean relish. \$6.99

Brussel – **NEW!** Our Brussels topped with street corn, pickled onion and cojita cheese \$7.99

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

**Add fresh cut fries to any taco for \$4.99!
Or try some of our other delicious sides!**

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. \$23.99

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. \$27.99

Short Rib Philly– House braised short rib topped with horseradish aioli, onion, mushrooms & peppers, covered in Swiss cheese on a Philly bun. \$18.99

Hot Honey Fried Chicken Sandwich – **NEW!** Hand breaded chicken breast drizzled with hot honey topped with our house made Cole slaw served on our branded bun. \$19.99

Veggie Sloppy Joe – Black beans, assorted veggies in our own sloppy joe sauce, shaved Brussel sprouts served on our branded bun. \$18.99.

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*). \$17.99

Chipotle Chicken Wrap – Grilled chicken breast with shredded cheddar cheese, bacon, lettuce and our signature chipotle ranch all wrapped up. \$18.99

Visit us at www.reelbar.com!

Lobster Roll – Let's get your island party REELY rolling! Delicious lobster meat and white fish mixed with mayo, lemon juice, chives and celery. Served on not one, but two New England style rolls! \$21.99

PLATTERS

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! \$37.99

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 Slaw. (See the description for Reel Slaw under Sides). Half Slab: \$26.99 Full Slab: \$39.99

DESSERTS

Key Lime Pie - Tangy and sweet, this dessert is sure to please. \$10.99

Cheesecake – Creamy cheesecake served with our house made strawberry compote. \$10.99

Note: Extra sauces and dressings for any dish are 75¢ each (except hot honey which is \$2).

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REEL WINE

Our House Wine is Canyon Road

Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio
White Zinfandel

By the glass: \$8 (5-ounce pour)
By the glass: \$11 (8-ounce pour)
By the bottle: \$35

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

2020, Carneros, CA. Lemon-curd, ripe-apricot and toasted-hazelnut aromas. It's full-bodied and rich with lots of ripe fruit and praline.
Bottle: \$80

Mer Soleil Reserve Chardonnay

2020, 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.
5 oz glass: \$11 8 oz glass: \$15 Bottle: \$44

Kim Crawford Sauvignon Blanc

2022, 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. (WW91)
5 oz glass: \$11 8 oz glass: \$15 Bottle: \$50

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: \$36

Chehalem Pinot Gris

2019, Chehalem Mountains, Willamette Valley, Oregon, juicy citrus and orchard fruit flavors with sweet butter flavors. (WE92) Bottle: \$48

Bubbles

La Marca Prosecco

Split: \$9
Bottle: 35

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

Red Wine

Paul Dolan Cabernet Sauvignon

2020, 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: \$13 8 oz glass: \$17 Bottle: \$53

Austin Hope Cabernet Sauvignon

2020, Paso Robles, CA. Lavish powerful wine is layered with juicy blackberry, ripe cherry, vanilla bean and brown butter. It's full-bodied and rich. (WE94) Bottle: \$79

Orin Swift Palermo

2021, Napa Valley, California, Medium to full bodies, ripe black berry layers, velvety tannins, long finish (RP90) Bottle: \$120

Benardus Winery Santa Luci Highlands Pinot Noir

Monterey, Central Coast, California, intense red fruit flavors and subtle spice notes
Bottle: \$70

Joel Gott Washington Red Blend

2021, Columbia Valley, WA. Merlot, Cab, Syrah, Malbec, Zinfandel with ripe fruit flavors, elongated tannins & subtle acidity, long, delicate finish.
5 oz glass: \$11 8 oz glass: \$15 Bottle: \$52

Zenato Valpolicella Superiore Ripassa

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

Masi Campofiorin

2018, Veneto, Italy. This is the original Super-venetian created by Masi in 1964 and internationally recognized as the prototype for a new category of wines from the Veneto inspired by the Amarone production method. Aromas of ripe black-skinned fruit, underbrush and menthol form the nose. The full-bodied palate offers dried cherry, prune and licorice alongside fine-grained tannins. A very good bargain for one of the most popular Valpolicella varieties. (WE92) Bottle: \$49

Buy a round for the kitchen staff and they'll ring a cowbell for joy! 4 domestic drafts for \$20



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Yelp Reel Loud!

Thanks for voting Reel Bar PIB's #1 Favorite Entertainment Venue! 062823a