



ONLINE
BEER MENU



HOUSE DRAFTS

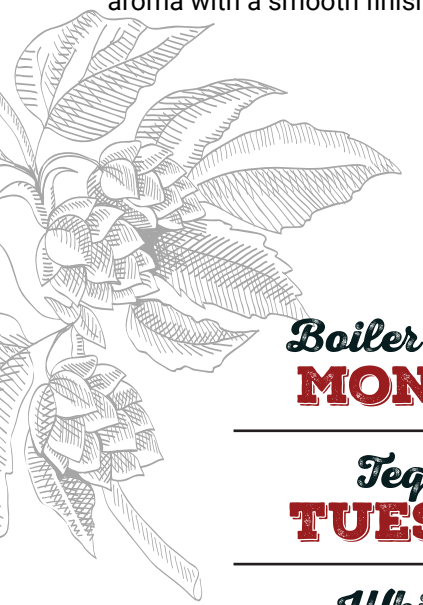
LIL VATA <i>Mexican Lager 4.6%</i> A crisp and refreshing Mexican-style lager. Goes great with sunburns and sandy toes.	\$6.00 PINT \$10.00 CROWLER
PRESIDENT’S PILS <i>Pilsner 5.2%</i> Rich, characterful, pale Czech-style lager. Complex yet well-balanced and refreshing. The bitterness is clean and without harshness, which gives a rounded drinkability.	\$6.00 PINT \$10.00 CROWLER
DDH PITCHBACK <i>Session IPA 4.5%</i> An easy-going Session IPA double dry-hopped with Citra and Mosaic hops for a juicy, tropical flavor and aroma.	\$6.00 PINT \$10.00 CROWLER
LULET <i>Witbier 5.0%</i> A Belgian-style Witbier brewed with orange peel, coriander and lavender.	\$6.00 PINT \$10.00 CROWLER
KULBIT <i>IPA 7.2%</i> Fruity aromas of passionfruit, grapefruit and orange; with a soft mouthfeel and a balanced finish.	\$5.00 12 OZ CAN NO CROWLER
O-HAZE-I-O <i>Hazy IPA 6.2%</i> Big doses of El Dorado, Mosaic and Galaxy hops give this silky IPA flavors and aromas of tangerine and tropical fruits.	\$7.00 PINT \$14.00 CROWLER
FLORI <i>DIPA 8.2%</i> A big, bold DIPA. Packed with tropical fruit flavor and aroma with a smooth finish that leans towards bitter.	\$6.00 12 OZ \$8.00 PINT \$14.00 CROWLER

BOWSIE <i>Nitro Irish Stout 4.2%</i> An Irish Classic, creamy with hints of chocolate and coffee and a smooth dry finish.	\$6.00 PINT NO CROWLER
SCARLET <i>Altbier 5.0%</i> Caramel and sweet toffee aromas compliment the rich malt character and smooth bitterness.	\$6.00 PINT \$10.00 CROWLER
G-LOC <i>Russian Imperial Stout 10%</i> A Russian Imperial Stout with a thick, tan head and a rich and creamy texture. It’s layered with notes of molasses, coffee and dark chocolate.	\$7.50 12 OZ \$20.00 CROWLER
ALTA WEISS-DARK <i>Dunkelweizen 5.4%</i> German-style dark wheat ale with flavors and aromas of chocolate and banana.	\$6.00 PINT \$10.00 CROWLER
LEMONITA - BERRY <i>Fruit Sour 4.0%</i> A mixed-fermentation fruit sour, brewed with fresh ginger, Hibiscus, lemons, raspberries and strawberries.	\$5.25 12 OZ \$7.00 PINT \$14.00 CROWLER

**Ask your server or bartender about our seasonal selections!*

BUILD YOUR OWN BEER FLIGHT \$14.50

OBC SELTZERS - <i>Seltzer 4.8%</i> All natural, gluten-free hard seltzer made with real fruit juice.	\$6.00 PINT \$10.00 CROWLER
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DAILY SPECIALS



<i>Boiler Maker</i> MONDAY	\$10 Lager/Pilsner + Jameson/Espolon/Titos/Tanqueray
<i>Tequila</i> TUESDAY	\$4 Espolon Blanco/Reposado, \$7 Herradura Reposado, \$10 Herradura Ultra Anejo
<i>Whiskey</i> WEDNESDAY	\$4 Jack Daniel’s/Jameson/Crown Royal/Bulleit
<i>Thirsty</i> THURSDAY	25% OFF all menu cocktails
<i>Can Night</i> FRIDAY	\$1 OFF all cans
<i>Football</i> SATURDAY	\$10 Scarlet and Buckeye Shot
<i>Service</i> SUNDAY After 4 PM	\$4 Lager/Pilsner, \$5 Jameson/Fernet Branca, 25% OFF all bar tabs (industry people only!)

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AND DON’T MISS NEW SPECIALS & PROMOTIONS

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COCKTAILS

\$13

GINGER SNAP

Tito’s vodka, cinnamon, apple cider, ginger.

CRANBERRY BOURBON BUCK

Maker’s Mark, cranberry syrup, lemon, ginger.

JIMMY’S SEASONAL SANGRIA

Apple Brandy, seasonal fruit, lemon, simple syrup, wine.

FRESH OUTTA FRUIT

Watershed Four Peel Gin, raspberry, pineapple, lime, simple syrup.

OBC MARGARITA

Our House Margarita! Refreshing!

\$15

SMOKE SHOW

Casamigos Reposado, Casamigos Mezcal, agave, bitters.

NIGHT OWL

High Bank Midnight Cask, espresso, coffee liqueur, brown sugar, chocolate bitters.

MY TY

Rum, Orgeat, Orange Curacao, lime, demerara syrup.

WINE SELECTION

Bovin Winery

Republic of North Macedonia

Merlot
Pinot Noir
Cabernet Superior
Chardonnay
Sauvignon Blanc
Pinot Grigio
Rose
Prosecco

Kamnik Winery

Republic of North Macedonia





Cuvee de Prestige
Ten Barrel Cabernet
Sauvignon

SPIRITS















**OHIO MADE
PRODUCT**

**BOURBON/WHISKEY/
SCOTCH**

-  7 Brothers Hickory Smoked
Angel’s Envy
Balcones Texas Single Malt
Basil Hayden
Bernheim Wheat
Bird Dog
Boone County
Bulleit
Bulleit Rye
 Cincinnati Bourbon
Clyde Mays
Coopers’ Craft
Crown Royal
Elijah Craig
Evan Williams BIB
Evan Williams Small Batch
Ezra Brooks
Four Roses
Glengoyne Single Malt
Heaven’s Door
 High Bank Midnight Cask
 High Bank Whiskey War
High West Double Rye
Jack Daniels
Jameson

- Jim Beam
Jim Beam Single Barrel
Johnnie Walker Black
Johnnie Walker Red
Knob Creek
Knob Creek Rye
Larceny
Legent
Maker’s Mark
Maker’s Mark Cask Strength
 Middle West Wheat
Mitcher’s
New Riff
 Noble Cut Cherry
Old Crow
Old Forester 1897 BIB
Old Forester Single Barrel
Old Soul High Rye
Rabbit Hole
Rebel 100
Redwood Empire
Royal Brackla
Russel’s Reserve
Sagamore Rye
 Stillwright
Town Branch
 Watershed

- Wild Turkey 101
Wild Turkey Rare Breed
Woodford Double Oaked
Woodford Reserve
Yellowstone
- VODKA**
 Middle West OYO Stonefruit
 Middle West OYO Vanilla Bean
 Watershed
 High Bank
 Heart of Glass Strawberry
 7 Brothers Wheat
 Brothers Cinnamon
American Liquor Batch 001
Absolut
Belvedere
Ciroc
Titos
- GIN**
 High Bank Statehouse
 7 Brothers Botanical
 Watershed 4 Peel
 Watershed Guild
Ford’s

- TEQUILA**
Altos Silver
Cantera Negra Silver
Lobos Joven
Lobos Reposado
Camarena Silver
Camarena Reposado
Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
Casamigos Mezcal
El Mayor Añejo
Espolon Blanco
Espolon Reposado
Herradura Reposado
Herradura Ultra Anejo
Hornitos Reposado
Patron Silver
Rey Supremo
- RUM**
 7 Brothers Spiced Rum
Bacardi Gold
Bacardi Superior
Diplomatico Mantuano

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FOOD MENU

Ask your server about our happy hour specials from Mo-Th 4-7 PM.

STARTERS

Chips & Beer Cheese 6.95

House-fried kettle chips served with OBC Pitchback IPA-infused beer cheese dip.

3 Pretzel Sticks & Beer Cheese 11.95

3 Large Bavarian pretzel sticks served with OBC Pitchback IPA-infused beer cheese dip.

Beer-Battered Cheese Curds 9.95

A platter of mild beer-battered white cheddar cheese curds served with house-made ranch dipping sauce.

Jumbo Wings 14.00

House-seasoned, roasted, lightly-fried and tossed in your choice of Buffalo, Asian Fusion, or President’s Pils-infused BBQ sauce.

Hummus Platter 10.95

House-made traditional hummus with vegetables and fresh pita bread.

Twisted Feta Platter 10.95

House-made traditional twisted feta with vegetables and fresh pita bread.

Tzatziki Platter 10.95

House-made traditional tzatziki dip with vegetables and fresh pita bread.

Trio Dipping Platter 15.95

House-made traditional hummus, tzatziki and twisted feta with vegetables and fresh pita bread.

SALADS

Grilled or blackened chicken or shrimp may be added to any salad for an additional charge based upon market pricing.

Caesar Salad 10.00

Romaine lettuce tossed in house-made Caesar dressing and topped with shaved Parmesan and homemade croutons
**anchovies available upon request for an additional charge.*

OBC Salad 13.00

Kale, fresh lettuce blend, toasted pepitas, and dried cranberries tossed in homemade Citrus Vinaigrette & topped with shaved Parmesan.

Greek Salad 15.00

Fresh blend of lettuce, olives, tomatoes, cucumbers, red onions, pepperoncini, and feta cheese served with homemade Greek vinaigrette.

Salad Dressings:


1000-Island
Chipotle vinaigrette
citrus vinaigrette
Greek vinaigrette

Buttermilk-Chive Ranch
Bleu Cheese
Caesar

SIDES

Coleslaw 2.50
Side of Beer Cheese 3.00
French Fries 3.95

Side Salad 4.50
Side Pita 1.50
Side Veggies 3.50

 These are our gluten-free options.
All our sandwiches can sub lettuce for bread.

FILLINGS & MORE

All of our sandwiches are served with shredded lettuce, sliced tomatoes, and red onions unless specified, as well as house-fried Kettle chips.
**substitute a side house salad, French fries or coleslaw for an additional charge.*

Albanian Qofte 19.00

Beef, lamb, & pork seasoned and grilled kebab-style, served with hummus, tzatziki, twisted feta, olives, tomatoes, onion, and fresh pita.

Scioto Smashburger 14.50

Two 3-oz Ohio beef patties topped with American cheese and served on a toasted bun.

OBC Burger 18.50

Two 3-oz Ohio beef patties topped with cheddar cheese, bacon, sautéed onions, OBC sauce, & a fried egg, served on a toasted bun.

Mushroom & Swiss Burger 16.50

Two 3-oz Ohio beef patties topped with Swiss cheese, mushroom, & garlic aioli served on a toasted bun.

2nd-to-None 16.95

House-made Pitchback Session IPA-braised corned beef, pastrami, house-made creamy coleslaw, and Swiss cheese on rye bread.

Breuben 16.95

OBC Pitchback Session IPA-braised corned beef, sauerkraut, and Swiss cheese dressed with 1000-Island and served on rye bread.

Brewhouse Bologna 14.95

Local, thick-cut bologna, American cheese, sweet pickles, and red onion, topped with house-made mustard aioli and served on a toasted bun.

Darby Dagwood 17.95

Pitch back Session IPA-braised corned beef, pastrami, turkey, ham, mozzarella, & cheddar topped with roasted garlic-olive aioli and served on sourdough baguette.

Cleveland Cuban 16.00

OBC Mexican Lager-braised carnitas, ham, Swiss, and pickles, topped with house-made mustard aioli and served on sourdough baguette.

Reuben - Diane 16.95

Turkey, Swiss, coleslaw, and 1000-Island dressing served on rye bread.

Nashville Chicken Sandwich 16.95

Hormone free fried chicken breast dipped in our house-made Nashville sauce topped with cheddar cheese, ranch slaw served on a toasted bun.

Chicken Bacon Club 16.95

Hormone free fried chicken breast topped with cheddar cheese, crisp bacon, lettuce, tomato, onion, and garlic aioli served on a toasted bun.

FLATBREADS

Fun Guy Fungi 11.95

Garlic oil, mushroom medley, & roasted garlic cloves.

Merion Village Margherita 12.95

House-made marinara, roasted Roma tomatoes, basil oil, and shaved Parmesan drizzled with garlic oil.

Columbus Carnitas 13.95

OBC Mexican Lager-braised carnitas, salsa verde, cilantro, red onion, and lime crema.

PIZZAS

Cincinnati Cheese 13.00

A blend of mozzarella and provolone cheeses.

Powell Pepperoni 14.00

Topped with locally sourced Ezzo pepperoni.

Versailles Veggie 14.50

House-made marinara, roasted Roma tomatoes, caramelized onion, roasted mushroom medley, roasted garlic cloves, and kalamata olives.

Three Little Pigs 14.95

Topped with OBC Mexican Lager-braised carnitas, locally sourced Ezzo pepperoni, and house-seasoned bacon.

TACOS

OBC Mexican Lager-Braised Carnitas Tacos 14.95

Three corn tortillas loaded with carnitas, shredded cabbage, cilantro & onions, topped with lime crema, salsa verde and chipotle vinaigrette accompanied by a blistered jalepeño and lime wedges.

OBC Shrimp Tacos 15.95

Three corn tortillas loaded with shrimp, shredded cabbage, cilantro & onions, topped with lime crema, salsa verde and chipotle vinaigrette accompanied by a blistered jalepeño and lime wedges.

DESSERTS

Ask about our seasonally-inspired, rotating, locally-sourced desserts! Market price.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illnesses. Our kitchen is a nut-free facility.*

SCAN FOR
FOOD IMAGES





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FOOD IMAGES



BRUNCH MENU

SERVED ON **SATURDAY & SUNDAY 10 AM - 2 PM**

DINNER MENU SERVED AFTER 2:30PM.

Biscuits and Gravy 11.00

3 homestyle biscuits with homemade sausage gravy served with two sunny side up eggs.

Buckeye Burrito 13.95

A flour tortilla, homemade corned beef hash with soft scrambled eggs, red pepper and onion, beer cheese and finished with a mixed cheese melted top.

Nashville Chicken and Waffle 16.50

Hormone free fried chicken tossed in our housemade Nashville sauce served atop a sugar pearl waffle, accompanied with a house salad topped in a maple vinaigrette.

Steak and Eggs 17.50

New York strip steak served with home fries, two sunny side up eggs and toast.

Pancakes 9.00

3 homemade buttermilk pancakes topped with maple syrup
*2.00 addition for chocolate chips, 3.50 addition for strawberries.

Breakfast Flat bread 13.95

Soft scrambled eggs, beer cheese, mozzarella, cheddar cheese, bacon and scallions
served on flatbread.

Classic Breakfast 12.00

Two fried or scramble eggs, seasoned home fries, bacon, jalapeno sausage served with toast.

French Toast 9.00

Cinnamon crunch french toast topped with powdered sugar and maple syrup.

Greek Omlette 14.00

Eggs, spinach, roasted tomatoes, olives, red onion, feta cheese
served with seasoned home fries and toast.

Cheese Omlette 10.00

Eggs and six blended cheese served with seasoned home fries and toast.

Denver Omelette 13.00

Eggs, carmelized onions, red peppers, six blended cheese, smoked ham
served with seasoned home fries and toast.

SIDES

3 Bacon Strips - 4.00
One Fried Egg - 1.50
Sausage Link - 4.00
Home Fries - 3.50
Turkey - 3.50