



APPETIZERS

- Tavern Cheese Spread | \$9**
A Creamy Cheddar Spread infused with Port Wine & Horseradish, Served with Crackers
- Hot Peppers in Oil | \$9 | V**
Locally Sourced Hungarian Hot Peppers in PAI's Signature Marinade, served with fresh baked "Crusty bread"
- Blistered Green Beans | \$9**
with sliced carrots, sliced peppers, sweet Thai chili glaze
- Whipped Mozzarella Dip | \$11**
Cherry tomatoes, basil pesto, grilled bread
- Heritage Hill Meatballs | \$12**
Special blend of Heritage Hill ground beef, served with vodka sauce, topped with white cheddar cheese
- Tavern Board | For Two \$15 | For the Table \$25**
Chef's selection of meats, cheese and accompaniments

SALADS

- Add Chicken \$7 | Add Salmon \$12 | Add Shrimp \$9 | Add Steak \$9*
All Lettuce is proudly sourced by local Red Basket Farms (Kinsman, OH)
- Side Salad | \$4**
Red Basket Farm's mixed greens, tomatoes, cucumbers, onions, croutons and your choice of dressing
- PAI House Salad | \$5 | \$10**
Mixed greens, tomatoes, cucumbers, onions, and croutons
- Waldorf Salad | \$14**
Celery, fresh apples, walnuts, and grapes in a traditional Waldorf dressing
- Charred Caesar Salad | \$12**
Charred Romaine, shaved Parmesan, croutons, peppadew peppers and Caesar dressing
- Greek Salad | \$13**
Sliced cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese in a Greek dressing
- Spinach Salad | \$13**
Spinach, hard boiled egg, bacon, aged white cheddar cheese, and a sweet and sour dressing
- Stuffed Tomato Salad | \$13**
Tomato stuffed with chicken salad, mozzarella, candy walnuts set atop of bed of lettuce

PIZZA

- *Featuring house made dough*
- Dick's Deluxe | Pizza \$23 | Flatbread \$15**
Pepperoni, sausage, mushrooms, hot peppers, red sauce, mozzarella, olives
- Build Your Own**
Pizza \$14 | Flatbread \$10 | Gluten Free \$15

TOPPINGS

SAUCES	Meats	Vegetables	
Garlic Sauce	Bacon	Hot Peppers & Oil	Pepperoncini Peppers
Ranch	Pepperoni	Kalamata Olives	Red Onion
Red Sauce	Sausage	Mushrooms	Spinach
BBQ	\$2 each	Pappadew Peppers	Tomatoes
Buffalo		\$1.75 each	

LIVE ENTERTAINMENT
EVERY WEDNESDAY, FRIDAY & SATURDAY

**FOLLOW US ON FACEBOOK FOR OUR
UPCOMING EVENTS & SPECIALS!**

Locally sourced from Kinsman's own Heritage Hill Farm, we present our guests with only the finest local Angus beef, which is dry aged for a minimum of 21 days. Our custom burgers are composed of short rib, brisket, and sirloin blend which deliver a remarkable taste profile that has become our signature.

WOODFIRE STEAKHOUSE FAVORITES

- * Add to any Woodfire Steakhouse Favorite:*
Sautéed Mushrooms \$3 | Sautéed Onions \$3 | Sautéed Mushrooms & Onions \$5 | Broiled Bleu Cheese \$2 | Garlic Compound Butter \$2
- Tavern Burger | \$18**
8 oz. Heritage Hill beef, aged cheddar, bacon jam, tomato, garlic aioli
- Bacon Cheese Burger | \$19**
Half pound Heritage Hill blend of brisket, short rib and sirloin, topped with bacon jam, let, tomato, onion, and provolone cheese served with fries
- Brisket Sandwich | \$18**
sliced house smoked brisket, topped with slaw, pickles, BBQ, onion and cheddar
- Tomahawk Pork Chop | \$29**
Teriyaki glaze, sesame seeds, scallions, served with chef's choice of accompaniments
- 6 oz Filet Mignon | \$40**
Pink peppercorn au jus, blue cheese crusted served with chef's choice of accompaniments
- 14 oz Delmonico | \$44**
Japanese chimichurri, topped with mushrooms and onions, served with chefs choice of accompaniments

SPRING CREATIONS

- Pan Fried Chicken Marsala | \$26**
wild mushrooms, marsala wine, fresh herbs, parmesan cheese, served atop herbed pappardelle
- Garlic Parmesan Chicken | \$26**
Pan fried with fresh garlic and herbs, served with fresh cut fries
- Panko Herb Crusted Cod | \$24**
Panko and herb crusted, lemon cream sauce and capers, served with chefs choice of accompaniments
- Almond Crusted Honey Glazed Salmon | \$28**
Wild caught Salmon, pan seared and topped with honey and crispy almonds, served with chefs choice of accompaniments
- Zoodle Primavera | \$20**
Roasted red pepper pesto, sliced zucchini noodles, topped with fresh spring vegetables

WEDNESDAY

Gourmet Burger Night

Join us for one of our signature burgers for only \$12!

FRIDAY

Fresh Catch Friday

Your choice of fried or baked cod with fresh cut french fries and a side of our amazing coleslaw for just \$15.95

SATURDAY AFTER 4PM

Prime Rib Night

12 oz. Queen cut prime rib for \$25 or a 14 oz. King cut for \$28! Both come with mashed potatoes, fries, or baked potato available after 4pm. Limited availability

V = Vegan | VG = Vegetarian | DF = Dairy Free | GF = Gluten Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

***Our food is prepared in a common kitchen with items such as wheat, nuts, dairy, seafood, etc. If you have a severe allergy, please understand there is a possibility that your food may come in contact with them.*





LEONE DICESARE AND SONS LOCAL WINES

Zinfandel | \$45 / bottle | \$10 / glass
Produced in Warren Ohio, Aged in oak barrels and is bursting with deep red and black berry flavors, velvety with a hint of pepper. This wine goes great with our pork and chicken dishes as well as all our desserts!

Cabernet Sauvignon | \$55 / bottle
Produced in Warren Ohio, Aged in oak barrels for 12 months, this Cabernet is a deep red, full bodied wine that pairs well with our steaks.

WHITE WINES – BY THE GLASS

2019 | Pinetti Notte Pinot Grigio Provincia Di Pavia Italy
Lemon grass and minerals in the nose, apple on the palate. Sweet honey notes on the finish. **\$5 / glass**

2018 | Buttonwood Unoaked Chardonnay - Finger Lakes, USA
A triumvirate of tastes and textures - sassy yet creamy! High-pitched, mineral-laced aromas of fresh citrus fruits and white flowers lead to notes of Meyer lemon and just ripe pear flavors, with a hint of anise on the palate. Beautiful clarity and length, and a hint of seashell on the finish. **\$10 / glass**

NV | Inn To White Chardonnay California
Our private label. Crisp and fresh fruit forward chardonnay. Very food friendly. **\$7 / glass**

NV | Baron Herzog Chenin Blanc Viognier - Clarksburg, California
Very nice, crisp lemongrass aroma that may suggest lots of acidity. The wine is not, however, overly acidic. I found tastes of honey, apple, pear, lots of orchard fruits. Sad to say but it's kind of reminds me that fall is on the way. Very well-balanced wine. **\$7 / glass**

2018 | Baron Herzog Gewurztraminer, California
Beautifully balances acidity and texture. Bursting with notes of fresh ripe apricot, tropical fruit, cinnamon and clove, this versatile wine makes a wonderful pairing with sushi, Asian cuisine, and cheese plates. **\$7 / glass**

2017 | Jean Louis Mothe Chablis Chablis, France
Clear in color with a straw rim. Light tropical fruit aromas with floral notes. Apricot into lime. Lingering. Acidic. **\$8 / glass**

2017 | Charles Smith Wines Band Of Roses Rose, Washington
The delicate nose exudes peach and wildflowers. Minerality comes into play after the first verse with a chorus of Asian pear, chamomile, and apricot. This 100% Pinot Gris goes even more floral on midpalate with a bloom of lilacs and peach blossom traveling to the beat of zesty drum. **\$8 / glass**

2016 | Doña Sol White Zinfandel
“Doña Sol White Zinfandel is a voluptuous blush wine that has hints of strawberry and fresh fruit in its wide range of aromas. As the wine flows into the palate, fresh fruit and sweet cherries are evident. The wine ends with a smooth sweet finish. **\$5 / glass**

2016 | Crane Lake White Zinfandel California
Rich and fruity light and refreshing wine. **\$5 / glass**

NV | Kim Crawford Sauvignon Blanc Marlborough, New Zealand
On the nose, a bouquet of citrus and tropical fruits backed by characteristic herbaceous notes. An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness on the palate. The finish is fresh and zesty. **\$8 / glass**

SPRING COCKTAILS

Pineapple & Tonic | \$12
Beefeater Gin, St. Germain Elderflower liqueur, pineapple juice, tonic water

Mezcal Old Fashioned | \$12
Vida Mezcal, Reposada Tequila, agave nectar, Angostura bitters, grapefruit bitters, served over a large cube with a grapefruit slice

Cosmonaut | \$12
Beefeater Gin, raspberry preserves, fresh lemon juice, shaken and strained, served up

Old Cuban | \$12
Aged rum, dry sparkling wine, Angostura bitters, muddled mint leaves, fresh lime juice, simple syrup, served up with a mint leaf garnish

Rosé All Day | \$12
Rosé, muddled berries, Aperol, fresh lemon juice, and soda water

RED WINES – BY THE GLASS

NV | Bonanza Cabernet Sauvignon California
From the wine maker Chuck Wagner (Caymus wines) Bursting black fruit nose, black currant, cherry, prune, plum, cocoa. Soft round mouth feel with a 14.6% ABV heat. Jammy blackberry flavor, cassis, Turkish delight, milk chocolate, bitter grape skin finish. **\$9 / glass**

2018 | Inn To Red Cabernet - California
This private label Cabernet is full of dark fruits and is medium bodied with some spice at the end. Very food friendly. **\$7 / glass**

NV | William Hill Central Coast Cabernet Sauvignon Central Coast, California
Classic fruit forward, easy drinking. Nose of black fruit, stewed fruit, slight oak. Soft palate with a medium body, sweet black and blue fruits. Minimal tannins. Easy finish. **\$8 / glass**

2017 | Hahn Merlot Central Coast, USA
Deep ruby hue, nose of black plum, opens with mild powdery vanilla and blueberry, middle dries out with the tannins, but finish is pleasant with notes of green herbs, baking spices and blackberry. **\$9 / glass**

2017 | Oxford Landing Merlot Southern Australia
Aromas of milk chocolate, plum and raspberries with subtle cedar and spices. The medium bodied palate starts with vibrant flavors of plums and although tightly structured, the finish is rich and generous with persistent fruit flavors. Soft, velvety tannins are a feature of the supple palate. **\$8 / glass**

2018 | J. Lohr Los Osos Merlot Paso Robles, California
Earthy, oaky aroma. Tasting notes of butter, mushrooms, cream, anise, cherry, cocoa, smoke, blackberry, and raspberry. Definitely some dried fruit flavors in there as well. Pairs nicely with dark chocolate. Tannic but tastes creamy. Acidic but not too acidic. Bold with a long finish. **\$8 / glass**

2018 | Innocent Bystander Pinot Noir Yarra Valley, Australia
Fresh red fruit nose. Dry, medium plus body, high acidity, medium tannins. Red Cherry, pomegranate, raspberry, and tobacco. **\$9 / glass**

2018 | Butternut Pinot Noir California
Full Oaky nose and average color. Buttery and smooth. Somewhat of a cherry flavor. Nice and dry with pretty good acid. Good lasting finish. **\$10 / glass**

NV | Michael David Freak Show Zinfandel, California
Deep red color. Strong cedar aroma with a hint of blackberry. Silky. Full bodied. Dark fruit flavor with a hint of black pepper and spice. Slight dry linger. **\$8 / glass**

2015 | J Lohr Syrah Paso Robles, California
Berrylicious! Blueberries, raspberries, cranberries and a touch of vanilla in the ending, as well as some oak. Low on tannins. Enjoyable! **\$9 / glass**

SPECIALTY TEAS AND CAFÉ ITEMS

Single Espresso | \$4

Double Espresso | \$6

Cappuccino | \$5

Latte | \$5

French Press Coffee | \$5 per pot

SECRET TEA SOCIETY LOOSE LEAF TEA

\$7 per pot

Citrus Almond / botanical
Dancing Blossoms / green tea
Ojai / botanical blend
Fireside Lapsang / black
Peppermint Bark Rooibos / herbal

Citrus Grapefruit / herbal
Pearl Pai Mu Tan / white
Society Grey / black
Secret Ceylon / black
Mango Pear / white

Paisley Mint / herbal
Black Forest Berry / herbal
Gingerbread Rooibos / botanical
Fig and Date Night / black
Ooh La La / oolong

