

THE SHOP

CROP BISTRO | OHIO CITY





The Shop

In Cleveland, the '20s were really roarin'!

World War I had ended in victory. The city's economy was thriving. Jobs were so plentiful that workers flocked to the city from all over the U.S., even overseas.

Cleveland became America's second most wealthy and the fifth largest city. Musicians migrated from New Orleans. The Cleveland Indians won the World Series. Sure, there was Prohibition, but who cared? Bootleggers smuggled spirits in from Canada.

There was nothing we couldn't do! We modernized our city government and built an airport. Commerce was prolific leading to the designation of a Federal Reserve Bank downtown. No doubt, Cleveland was on a roll.

It was during these historically thrilling times that nationally renowned architects Frank R. Walker and Harry E. Weeks introduced their signature academic neoclassical architecture called Beaus-Arts inspiring the design of Severance Hall (home of the internationally renowned Cleveland Orchestra), the Cleveland Public Library and the Federal Reserve Bank of Cleveland.

They then boldly built a nine-story building in 1923 called the United Bank Building, once the largest building on the west side of Cleveland is now home to Crop Bistro & Bar.

Now you and your guests can enjoy the preserved historic, soaring 35-foot coffered ceilings and revel the contagious, vibrant energy of the main dining room in a semi-private venue perfect for tastings, corporate dinners, rehearsals and birthday celebrations.

Begin with cocktails and hors d' oeuvres, then treat your guests to a custom, celebrated menu of modern American cuisine built on foundations of flavor, freshness and invention that is Crop Bistro & Bar.





The Shop

Venue includes: votive candles | white linens | black Chiavari chairs | custom printed menus | private wait staff | 60-inch round tables or one large oval table | high-boy tables

Capacity: 50 seated in rounds | 60 cocktail

Food and beverage minimums: \$750 Monday-Thursday | \$1,500 Friday and Saturday | \$500 Day Rate | No Saturdays 9 a.m. - 2 p.m. | No Sundays | all beverages are charged on a consumption basis | signature cocktails available

Dietary considerations: menus can be prepared vegan, vegetarian, gluten-free and dairy-free.

Fees: Sales tax 8% | service fee 7% | gratuity 20%

Additional services: valet parking \$9

Specify menu: Passed, stationary and heavy hors d'oeuvres | brunch (no Sundays) | lunch | dinner | tastings





Bar & Spirits

A typical Crop Bistro event bar includes a choice of either our standard or top-shelf bar selections, two red and white house wines, as well as an assortment of local, seasonal craft beers all billed on consumption.

STANDARD BAR

Watershed Vodka \$8.5
Stoli \$8
Watershed Gin \$8
Tanqueray \$8
Bacardi \$7
Sailor Jerry \$8
Jack Daniels \$8
Canadian Club \$7
Four Roses Yellow Label \$8
Dewar's White Label \$7
Suaza Hornito's Plata \$7

Dry Curacao
Dolin Sweet Vermouth
Dolin Dry Vermouth
Angosturra Bitters
Roses Lime
Roses Grenadine

All prices based on liquor wash, add 15% for rocks, 20% for martini.

CUSTOM LIBATIONS

Work with our own master bartender to create a custom libation to highlight your event. \$12

LOCAL, SEASONAL CRAFT BEERS

We'll assemble a selection of local and seasonal beers. \$7

TOP-SHELF BAR

Ketel One \$9
Grey Goose \$9.5
Tanqueray 10 \$10
Bombay Sapphire \$9.5
Bacardi \$7
Sailor Jerry \$8
Jack Daniels \$8
Crown Royal \$8
Maker's Mark \$9
Johnny Walker Black \$9
Patron Silver \$12

Cointreau
Dry Curacao
Dolin Sweet Vermouth
Dolin Dry Vermouth
Angosturra Bitters
Roses Lime
Roses Grenadine

HOUSE-WINE SELECTIONS

Choose two red and two white wine selections. Although Crop Bistro maintains a healthy stock of the following wines, availability is dependent on market changes and therefore subject to change. Wine from outside sources is strictly prohibited.

RED

M. Chapoutier "Belleruche" Cotes du Rhone 2009, Rhone Valley, France \$28
Allamand Malbec 2012, Mendoza, Argentina \$28
Blackbird Cabernet Sauvignon 2014, Napa Valley, CA \$52
Crop Pinot Noir 2014, Russian River Valley \$49
Decoy Red Blanc 2014, Sonoma County CA \$54

WHITE

Parlay Chardonnay, Columbia Valley, Washington \$28
Ca'Donini Pinot Grigio 2013, Veneto, Italy \$28
St. M Riesling 2014, Pfalz, Germany \$32
St. Supery Sauvignon Blanc 2016, Napa Valley, CA \$32
Failla Chardonnay, Sonoma, CA \$62

SPARKLING

Rive Della Chiesa, Prosecco, Veneto, Italy \$32
Argyle Brut 2007, Willamette Valley, Oregon \$45
Iron Horse Brut Classic NV, Russian River Valley, CA \$68



Hors D' Oeuvres

Begin your event with our hors d'oeuvres menu. To simplify, we've astericked our most popular and recommend offering two to three options at approximately one and a half or two pieces per guest.

PASSED

- *Truffled Mushroom Crostini | \$1.75 ea
- *Goat Cheese Tartlettes | \$2.50 ea
- Arancini | \$2 ea
- *Chile Deviled Eggs, Crisp Prosciutto | \$1.50 ea
- *Mini Brisket Wellingtons | \$3 ea
- Steak Sandwich | \$5 ea
- *Bacon Wrapped Scallop | \$5 ea
- *Tuna Tartare, Wasabi Soy Gastrique | \$4 ea
- *Crab Cakes | \$4 ea
- Shrimp Salad | \$4 ea
- Chicken Satay | \$3 ea
- Brueshetta Crostini | \$1.75 ea

STATIONARY

- *Shrimp Cocktail | \$3 ea
- *Cheese Plate, Crackers, Nuts, Pickled Vegetables | \$4/person
- Chicken Salad on Challah | \$3.25 ea
- Faroe Island Smoked Salmon Salad on Challah | \$4 ea
- Crop Popcorn | \$1.50/person
- *Hummus and Pita | \$2/person
- *Spinach Dip & Tortilla Chips | \$2/person
- *Smoked Salmon, Cream Cheese, Onions, Capers | \$5/person

Prices do not reflect the 8% sales tax, 7% service fee and 20% gratuity.



Dinner Menu

THREE-COURSE | \$55 per person

COURSE 1 *(your guests choose one)*

Roasted Beet Salad: Ruby and golden beets, whipped chevre, baby kale, pistachios, pear vinaigrette

Soft Wedge: Green City Growers Bibb, roasted tomatoes, point Reyes, applewood bacon, russian dressing

COURSE 2 *(your guests will choose one)*

Char Grilled Ribeye: Heirloom tomato salad, point Reyes bleu, steakhouse frites

Lobster Agnolotti: Agnolotti pasta filled with Maine lobster, citrus uni butter, braised spinach, blistered cherry tomatoes, tomato oil

Spatchcock Chicken: Crisp all-natural chicken, whipped chive potatoes, roast turnips, chicken demi

Faroe Island Salmon: Tamarind glazed salmon fillet, stir fried vegetables, basmati rice

Grilled Pork Porterhouse: Ginger butter, blazed sweet potatoes, Ohio creamed corn, mustard pan jus

COURSE 3 *(your guests will choose one)*

Vanilla Bean Panna Cotta: Mango gelee, panna cotta

Mocha Dome: Brownie ganache, mocha mousse, chocolate sauce

**Our chefs will gladly adjust menu to accommodate dietary allergies and restrictions. Add a seasonal soup or Risotto course for \$60 per person. Prices do not reflect the 8% sales tax and 7% service fee.*