

LUNCH & DINNER MENU





SUMMER BITES

Southwest Bowl
Brown Rice topped with Roasted Chicken Breast, Black Beans, Fresh Pico De Gallo, Shredded Romaine Lettuce, and Lime Crema 18

Strawberry Summer Salad
Chopped Romaine, Fresh-cut Strawberries, Crumbled Feta Cheese, Red Onion, Candied Pecans, served with Lemon Vinaigrette 15

Chicken Caesar Wrap
Roasted Chicken Breast, Fresh Romaine, Parmesan Cheese, and Caesar Dressing wrapped in a Flour Tortilla, served with Sweet Potato Fries 15

Buffalo Chicken Salad
Chopped Romaine, Buffalo Chicken Salad, Crumbled Blue Cheese, served with Ranch 15

Salad & Fruit
Bowl of Fresh Cut Fruit and a Side Salad 10

***Salad Dressings:** Ranch, Jalapeno Ranch, French, Bleu Cheese, Thousand Island, Italian, Balsamic Vinaigrette, Lemon Vinaigrette, Honey Mustard, Raspberry Vinaigrette*

10” PIZZAS

Gluten-free crust available upon request

Pepperoni 15

Margherita
Roma Tomatoes, Fresh Basil, Balsamic Glaze 16

Build Your Own Pizza
Cheese Pizza, choice of additional toppings 14

***Meats +1.5 each:** Pepperoni, Italian Sausage, Bacon, Ham, Grilled Chicken*

***Veggies +1 each:** Green Bell Pepper, Black Olive, Mushroom, Red Onion, Tomato, Pineapple, Jalapeno, Banana Pepper*

FEATURED DISHES

Steak and Fries
10oz New York Strip Steak, grilled and served with French Fries and Side Salad with choice of dressing 30

Roasted Chicken Dinner
2 Boneless Herb Roasted Chicken Breasts, served with Brown Rice and a Side Salad 20

Lake Erie Walleye Fish Sandwich
8oz wild-caught, Lake Erie Walleye filet, fried and served on a Hoagie Roll, in a basket with Fries, Coleslaw, and Tartar Sauce 18

Lake Erie Perch Sandwich
6-8oz wild-caught, Lake Erie Yellow Perch, fried and served with Lettuce and Tomato on a Brioche Roll in a basket with Fries and Coleslaw 18

The Chicken Club
Herb Roasted Chicken, Bacon, Swiss Cheese, Lettuce, and Tomato on a Brioche Roll, served with Fries and Dijon Aioli 14

Chicken Quesadilla
12 inch Tortilla packed with Chicken, Cheese, and Pico de Gallo, served with Pickled Onions and Banana Peppers, topped with Lime Crema 14

Cheese Quesadilla
12 inch Tortilla packed with Cheese, served with Pickled Onions and Banana Peppers, topped with Lime Crema 12

DESSERTS

Seasonal Pie 10

Strawberry Shortcake 10

Sundae 10

Brownie Sundae 11

ASK ABOUT OUR LOCAL WINE AND BEER SELECTION FROM
GRAND RIVER WINERY AND GREAT LAKES BREWING

*Gluten Free Buns and Pizza Crusts are available.

PICK-UP SERVICE

Place and retrieve
order at Mocé Bar

A 15% service charge
and applicable sales
tax will be added to
the price of all items.

HOURS: DAILY 11:30AM TO 10:00PM

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues. 07/26

COCKTAILS

- Passionfruit Martini**
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal) 11.5
- Cucumber Basil Smash**
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal) 11.5
- The Eastwood**
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal) 11.5
- Jack® & Coke® with Cherry**
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal) 11.5
- Old Fashioned**
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal) 11.5
- Mule**
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal) 11.5
- Margarita**
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal) 11.5

BEERS

- DRAFT:**
- Great Lakes Rotator** (250 cal) 8.5
- DOMESTIC & IMPORT:**
- White Claw Hard Seltzer** (100 cal) 6.5
- Miller Lite** (110 cal) 5.5
- Heineken 0.0** (Non-alcoholic) (69 cal) 7.25
- Heineken** (250 cal) 8.25
- CRAFT:**
- Sam Adams Seasonal** (160+ cal) 8.5
- Dogfish Head 90 Minute IPA** (250 cal) 8.5

Ask your server what’s on tap!

WINE

- (105-125 cal per glass) Glass / Bottle
- Canyon Run Chardonnay** California 8/28
- Caposaldo Pinot Grigio** Italy 9/32
- Malbec** Argentina 10/40
- Grand River Red Blend** Ohio 9/36

NON-ALCOHOLIC BEVERAGES

- Coffee** (0 cal) 4.5
- Tea** (0 cal) 4.5
- Milk** (150 cal) 3.5
- Assorted Soft Drinks** (0-160 cal) 3.75

HOURS:
DAILY 11:30AM TO 10:00PM

SHARE

- Crispy Chicken Wings** 
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal) 15.5
- Meat Lovers Flatbread**
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal) 14.5
- Doritos™ Nachos** 
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal) 15.5
Add Roasted Chicken (140 cal) +9.5
- Margherita Flatbread**
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal) 12.5

TOSS

- Caesar Salad** 
Romaine, Parmesan Crisp, Caesar Dressing (425 cal) 12.5
- Southwest Salad** 
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal) 14.5

Plus-Ups:
Roasted Chicken (140 cal) +9.5 Fried Chicken (815 cal) +9.5
Salmon (350 cal) +11.5

SAVOR

- All American Burger***
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal) 17.5
Served with House-Seasoned Fries
- Plus-Ups:**
Double Patty (300 cal) +7.5 Cheese (90 cal) +3
Bacon (220 cal) +5.5 Avocado (60 cal) +4.5

- Spicy Chicken Bacon Ranch**
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal) 15.5
Served with House-Seasoned Fries – Non-spicy upon request
- Sweet Soy Salmon***
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal) 25.5

COMPLEMENT

- House Fries** (425 cal)  6.5
- Side Salad** (110 cal)   6.5
- Roasted Broccoli** (85 cal)   6.5

INDULGE

- Blueberry Cheesecake** 
Crumbled Topping, White Chocolate, Lemon Curd (765 cal) 11.5
-  **Vegetarian**  **Gluten Free**
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RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



PICK-UP SERVICE

Place and retrieve order at Mocé Bar

A 15% service charge and applicable sales tax will be added to the price of all items.

WEEKDAY SPECIALS

at Mocé Café & Bar

MONDAY MADNESS

\$1 Wings
2 for 1 Draft Beer

TUESDAY SWEETS

Half Price Desserts

WEDNESDAY MUSIC NIGHTS

2 for 1 Pie / 2 for 1 House Wines
Live Music 6 to 8pm

THURSDAY THROW DOWN

\$5 Queso Fries
\$10 House Liquor Shot and a Draft



Available during Lunch & Dinner: 11:30am - 10pm
Located Lobby Level at Holiday Inn Cleveland Clinic
8650 Euclid Avenue Cleveland, Ohio 44106
hiclevelandclinic.com

