

MUNCHIES & STARTERS



BEST DILL PICKLE CHIPS – EVER

Marinated in buttermilk, dill flour-dusted & fried, served with jalapeño ranch 9

HOUSEMADE TATER TOTS

Shredded potatoes & provolone cheese, with creamy sriracha ketchup 8

BUFFALO CHICKEN DIP

Housemade with local chicken, served with crispy tortilla chips 11

WHITE CHEDDAR CHEESE CURDS

With marinara for dipping 11

LOCAL CHICKEN NACHOS

Grilled chicken, bacon, diced jalapeño, tomatoes & pepper jack cheese sauce over crisp tortilla chips, drizzled with cilantro lime aioli 13



PREMIUM BURGERS

Choose *Certified Angus Beef*® or a Beyond Burger on a brioche bun with Fries, L'il Garden Salad, or Soup of the Day. Trade up to Parmesan Truffle Fries for +5. Sub GF bun +2.

BOOTLEGGER*

Cheddar, The Rail Bourbon BBQ sauce & tobacco onions 17.5

LOCAL YOKEL*

Over-easy egg, bacon & Swiss 18

CALIFORNIA BURGER*

Avocado, red onion, spinach, creamy red pepper aioli 18

BLUE BESSIE*

Sautéed mushrooms, fresh spinach, blue cheese, tobacco onions & horseradish sauce 18

BONFIRE*

Pepper jack, sriracha, housemade jalapeño relish, & side of housemade habanero sauce 17.5

RAIL-AVORE*

Bacon, sautéed mushrooms & onions, provolone, balsamic glaze & housemade truffle aioli 18.5

CLASSIC AMERICAN CHEESEBURGER*

With lettuce, tomato & red onion 17

SALADS & BOWLS

BUFFALO CHICKEN SALAD

Crisp greens, grilled chicken, blue cheese crumbles, tomato, carrot, celery & red onion tossed in buffalo ranch 19

CITY SQUARE STEAK SALAD*

Inspired by our sister restaurant, Wooster's City Square Steakhouse! Certified Angus Beef® grilled sirloin, bacon, candied walnuts, crumbled blue cheese, carrots & tomato over crisp greens with housemade blue cheese dressing 25

BBQ CHICKEN CHOPPED SALAD

Mixed greens, grilled chicken, bacon, avocado, tobacco onions, smoked cheddar, tomato, onion & corn tossed in ranch with a BBQ drizzle 19

L'IL WEDGE SALAD

Iceberg, bacon, crumbled blue cheese, hard-boiled egg & blue cheese dressing 6

L'IL GARDEN SALAD

Crisp greens, tomato, cucumber, carrot & choice of dressing 6

POWER BOWL

Five-grain blend, marinated tomato & onion, spinach, corn & cilantro lime aioli 19

SMOKED CHEDDAR MAC

Creamy house-made sauce & cavatappi pasta topped with breadcrumbs 18

WANNA ADD PROTEIN?

- CERTIFIED ANGUS BEEF® BURGER* +8
- GRILLED OR FRIED CHICKEN +6
- BEYOND BURGER +6.5

HOW WOULD YOU LIKE THAT COOKED?

- **RARE:** cool, deep red throughout
- **MEDIUM RARE:** slightly cool, red throughout
- **MEDIUM:** warm, pink throughout
- **MEDIUM WELL:** slightly pink center
- **WELL DONE:** no pink, cooked throughout

SIGNATURE SANDWICHES

Served with Fries, L'il Garden Salad, or Soup of the Day. Trade up to Parmesan Truffle Fries +5. Sub GF bun +2.

CRISPY CHICKEN

Fried chicken breast, lettuce, tomato & Rail mayo 17.5

GRILLED CHICKEN CLUB

Grilled chicken breast, thick-cut bacon, Swiss, lettuce, tomato & Rail mayo 17.5

GARLIC HOT CHICKEN

Fried chicken breast, spinach, pepper jack, bacon, red onion, garlic buffalo sauce & truffle aioli 18.5

GRILLED CHEESE

Grilled sourdough, gruyere, cheddar, caramelized onions, tomato jam 14

HOUSEMADE TATER TOTS & sriracha ketchup 8

ONION RINGS & creamy red pepper sauce 8

SWEET POTATO FRIES & chipotle mayo 6

FRENCH FRIES 5

SOUP OF THE DAY 5

SIDES



SALAD DRESSINGS:
Ranch | Buffalo Ranch | Jalapeño Ranch
Blue Cheese | Balsamic Vinaigrette
Italian | Honey Mustard
Thousand Island

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

CRAFT COCKTAILS

CLASSICS

THE MULE

Vodka, ginger beer, lime 9

OLD FASHIONED

Bourbon, simple syrup, cherry, aromatic & orange bitters 10

MANHATTAN

Bourbon, sweet vermouth, cherry, aromatic & orange bitters 12

DIRTY MARTINI

Vodka, olive brine 9

ESPRESSO MARTINI

Espresso vodka, cold brew, simple syrup 10

MOCKTAILS

TROPICAL TWIST

Orange, pineapple, orgeat, ginger ale 6

RASPBERRY NO-JITO

Raspberry, mint, lime, soda 6

SPECIALTIES

RASPBERRY MINT MULE

Vodka, raspberry, lime, mint, ginger beer 10

BLUEBERRY-BASIL LEMONADE

Vodka, blueberry, basil, lemonade 10

SWEET PEACH BOURBON TEA

Bourbon, sweet tea, peach nectar, lime 10

PROPER COSMO

Vodka, cranberry, orange, lime 10

RAIL-A-RITAS

A classic with our twist, made with agave spirit & triple sec 10

- Blood Orange • Strawberry
- Blueberry Pomegranate
- Skinny Lime

DESSERTS

Of course, they're made-from-scratch.

BOURBON PECAN PIE

With caramel drizzle & whipped cream 8.5

À la mode 8.25

BUCKEYE PIE

With chocolate drizzle & whipped cream 7.5

À la mode 8.5

BROWNIE SUNDAE

Warm brownie, vanilla ice cream, chocolate, whipped cream & cherries 7.5

ICE CREAM SUNDAE 6

MILKSHAKES

NUTELLA CRUNCH 7.5

OH, OH OREO 7.5

THE TRADITIONAL FAVES

Choose vanilla, chocolate or strawberry 7

SALTED CARAMEL & CHOCOLATE 7.5

WINE By the glass or bottle

REDS

J LOHR

CABERNET SAUVIGNON

11.75 / 46.75

CHLOE RED BLEND 9 / 35.5

HOUSE CABERNET SAUVIGNON 8

HOUSE PINOT NOIR 8

WHITES

WILLIAM HILL CHARDONNAY

10.5 / 40

CHARLES & CHARLES ROSE

8.25 / 31

JOEL GOTT

SAUVIGNON BLANC 10.5 / 41.5

GRAND RIVER VALLEY

RIESLING 10.5 / 39

HOUSE MOSCATO 8

HOUSE PINOT GRIGIO 8

HOUSE CHARDONNAY 8

HOUSE BRUT 8

SPIKED SHAKES

For adults only. Made with premium spirits & Smith's local vanilla ice cream.

WHITE RUSSIAN

Espresso vodka & Kahlua 10

MAPLE & BOURBON

Bourbon & maple simple syrup 10

BEVERAGES

COKE PRODUCTS

FRESH BREWED ICED TEA

FRESH BREWED SWEET TEA

HOT TEA

COFFEE



WELCOME TO THE RAIL

Where your perfect burger, amazing salads and the best cocktails are waiting.. When my wife Emily and I opened The City Square Steakhouse in Wooster, Ohio, we committed to local sourcing, great tasting food and outstanding service. That commitment paid off when City Square was named one of America's Top 100 Steakhouses in 2014.

In 2011, friends and steakhouse fans encouraged our team to create the best darn burger experience in Ohio, and The Rail was born. A laid-back restaurant for foodies, especially burger lovers, with amazing service and a locally-sourced menu. The Rail is an "any day of the week" kind of place where you can relax and satisfy your cravings for unforgettable food.

Thank you for visiting,

Mike & Emily

