

—Mancy's—
IDEAL
 ORIGINAL KITCHEN & BAR

NO SHORTCUTS. SINCE 1921.

For cousins and immigrants Gus Mancy and Nikolas Graham, always preparing food from the highest quality, freshest ingredients was how they did things nearly 100 years ago, when they started The Ideal on Phillips Avenue. In fact, Gus was known to say there were “no shortcuts” when it came to making and serving the best food. At The Ideal, we believe in preserving this family heritage by using local, seasonal and sustainable food and traditional cooking methods with no shortcuts.

RAW BAR

Oysters, East Coast ----- 2.5 ea
 Featuring two varieties of cold water oysters, original cocktail sauce, cantaloupe-serrano mignonette

SMALL PLATES

Oyster Rockefeller ----- 14
 Spinach soufflé, bacon, braised hollandaise

Favorite!

OVEN-ROASTED CHICKEN WINGS — 9
Otto Farms, Michigan · Herbs, garlic, parmesan, blue cheese

Brussel Sprouts and Carrots, Roasted ----- 10
 Riehm Farm, Ohio · Walnuts, pickled mustard seed glaze

Chicken Liver Mousse and Pimento Cheese ----- 9
 Local fried quail egg, radish, celery, local butter, brown bread

Breaded Onion Rings ----- 6
 Cracker crumb onion rings, fancy sauce

Taste our house-made soups! \$4

Oven Roasted Tomato Soup Chicken Noodle Soup

Add fresh-baked Ideal biscuits and honey butter to any table \$3

SALADS

Add 5 oz. steak \$9, Add grilled chicken skewer \$6

Green Salad ----- 4/7
 Carrots, cucumber, radish, Mancy's original red wine vinaigrette

Classic Wedge ----- 7
 Blue cheese, bacon, onion, egg, famous French dressing

Waldorf Salad ----- 7
 Apples, grapes, raisins, walnuts, red onion, celery, lemon-yogurt dressing

Roasted Lemon-Thyme Chicken Tossed Salad ----- 13
 Feta, cucumber, tomato, radish, carrots, red onion, crisp bagel chips, old-tyme poppyseed dressing

SANDWICHES

Glorified Double Cheese Burger ----- 8
 Creekstone Angus · American cheese, special sauce, lettuce, brioche

Deluxe!

3-DECK CLUB SANDWICH — 9
Otto Farms, Michigan · Shaved chicken, bacon, lettuce, tomato, mayo, country toast

Open-faced Hot Beef Sandwich ----- 14
 Mashed potatoes, brown gravy

Grilled Pimento Cheese Sandwich ----- 8
 House-made pimento and swiss cheese, tomato soup for dipping

TRY OUR WEEKLY BLUE PLATE SPECIALS!

Monday <i>Meatloaf</i>	Tuesday <i>Chicken ala King</i>	Wednesday <i>Chopped Pepper Steak</i>	Thursday <i>Pot Roast</i>	Friday <i>Fried Clams</i>	Saturday <i>Leg of Lamb</i>	Sunday <i>Roasted Chicken</i>
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Ideal Weekend Brunch
SATURDAY AND SUNDAY 10AM TO 2PM



ENTRÉES

Fried Chicken (1/2), Southern Style, Honey Butter ----- 12
 Otto Farms, Michigan · House-brined pickles, biscuit

Pan-roasted Cod, Greek-style ----- 18
 Foley's Boston, Gulf of Maine · House-stewed tomatoes, onion, sweet pepper, oregano

Coquilles Saint Jacques ----- 22
 Foley's Sea Scallops, Georges Bank · Cream, brandy, parsley, buttered bread crumbs

Fresh Spaghetti with Clam Sauce ----- 16
 Foley's Boston, Georges Bank · Tomatoes, garlic, pecorino cheese, fresh herbs

Best ever!

VEAL CUTLET — 21
Strauss Veal, Kentucky · Hand breaded, roasted mushroom gravy

Lemon-Oregano Chicken Skewer ----- 13
 Otto Farms, Michigan · Roasted vegetables

Grilled Pork Porterhouse, 14 oz. ----- 16
 White Marble Farm, Iowa · Bourbon mustard sauce, onion ring

Ideal Omelet ----- 9
 House-made sausage (turkey and pork), lyonnaise potatoes, mornay sauce

STEAKS

Club Steak, 14 oz. ----- 24
 Iowa Premium Certified Angus Full Cut Sirloin · 1921 steak sauce, pickles, garlic toast

May we suggest!

IDEAL STEAK SANDWICH, 8 OZ. — 19
Iowa Premium Certified Angus Center Cut Sirloin · 1921 steak sauce, pickles, garlic toast

Filet Mignon, 6 oz. ----- 24
 Iowa Premium Certified Angus · 1921 steak sauce, pickles, garlic toast

Add any side to your meal! \$4

French Fried Potatoes	Mashed Potatoes
Au Gratin Potatoes	Creamed Spinach
Lyonnaise Potatoes	Stewed Tomatoes and Zucchini
Roasted Carrots	Broccoli Hollandaise

EXTRAS

Thick Cut Bacon ----- 3

Fried Egg ----- 1.5

Garlic Thyme Roasted Mushroom ----- 4

Point Reyes Blue Cheese Crust ----- 4

Roasted Mushroom and Brown Gravy ----- 4

Hollandaise Sauce ----- 2

PLUS!

Ask about our Fresh Fish in season.

MONDAY-THURSDAY 4PM TO 10PM · FRIDAY-SATURDAY 4PM TO 11PM · SUNDAY 4PM TO 9PM
Weekend Brunch — Saturdays and Sundays 10am to 2pm

Mancy's Ideal · 5333 Monroe Street · Toledo, Ohio 43623 · Reservations: mancys.com · 419-841-0066

Craft Cocktails

No one enjoyed a well-made, old-fashioned cocktail with a maraschino cherry more than our grandfather. Our craft cocktail menu pays tribute to prohibition era and modern mixtures that have stood the test of time, using only the finest hand-squeezed juices, house-made bitters, syrups and infusions.

VODKA

Zena Mocerri Martini ----- 10
Tito's vodka, Chambord, pineapple juice, lime wedge

Lemon Pomegranate Martini ----- 10
Stolichnaya Citros, Pama pomegranate liqueur, DeKuyper O3 Orange, house-made sour

COGNAC & BRANDY

Sidecar ----- 10
Courvoisier V.S., Cointreau, fresh lemon juice, sugar rim, fresh orange peel, served up

Jack Rose ----- 9
Laird's Applejack, fresh squeezed lime juice, house-made Grenadine, served in a coupe

RUM

Daiquiri ----- 8
Bacardi Silver, fresh squeezed lime, house-made simple syrup, Angostura bitters, served in a coupe

GIN

Bronx Cocktail ----- 10
Bombay Sapphire Gin, Noilly Prat Sweet and Dry Vermouth, fresh squeezed orange juice, fresh orange peel, served in a coupe

Last Word ----- 10
Tanqueray No. 10, Green Chartreuse, Luxardo Maraschino Liqueur, fresh lime juice, luxardo cherry, served up

BOURBON, RYE, & SCOTCH

Hickory Manhattan ----- 11
Buffalo Trace, Antica Carpano, Angostura bitters, two luxardo cherries, hickory smoke, on the rocks

Horse's Neck ----- 9
Bulliet Frontier bourbon, Ginger beer, Angostura bitters, long lemon peel, on the rocks

Ideal Black Manhattan "Barrel Aged" ----- 10
Bulliet Rye, Cruzan Blackstrap rum, Averna, orange bitters, Angostura bitters, fresh orange peel, luxardo cherry, on an ice sphere

Rob Roy ----- 9
Grant's Blended Scotch Whisky, Noilly Prat Sweet Vermouth, Peychaud's bitters, luxardo cherry, on the rocks

Papou's Old Fashioned ----- 10
Buffalo Trace, house-made simple syrup, Angostura bitters, orange peel, maraschino cherry, stirred on ice and poured over an ice sphere

From the Orbs

PETE & YONNIE — \$10

Larceny Bourbon, Noilly Prat Rouge, Averna, Regan's No. 6 Orange bitters, Angostura bitters, on an ice sphere!

AMARO & THE DAY AFTER — \$10

Cazadores Reposado Tequila, Amaro Nonino, Cynar, Limacello, on the rocks!

Wine Selection

REDS BY THE GLASS

From lightest to boldest

Pinot Noir, Mason Roche de Bellene Bourgogne ----- 12/46
2014 France · Bright with deep red fruit

Sangiovese Blend, Sensi Dalcampo Chianti ----- 7/26
2013 Italy · Red and black cherry, wild herbs and spice

Cotes du Rhone, Belleruche Cotes du Rhone ----- 8/30
2015 France · Red fruits, morello cherries, licorice and grey pepper

Bordeaux, Chevalier Grand Loc Cote du Duras ----- 8/30
2015 France · Ripe berry fruits, dry structure with juicy black currants

Bordeaux Blend, Bonny Doon Vineyard "A Proper Claret" ----- 10/38
2014 California · Dark fresh fruit, lovely herbs and spice

Cabernet Sauvignon, 59 prime ----- 9/34
2014 France · Dark fruit with silky tannins

Cabernet Sauvignon, Round Pond, Kith and Kin ----- 13/48
2015 Napa Valley · Fruit forward and balanced tannins

REDS BY THE BOTTLE

From lightest to boldest

Pinot Noir, Scott Family ----- 34
2014 Rutherford · Vibrant aromas and velvety flavors of bright berries

Pinot Noir, Lemelson Vineyards Thea's Selection ----- 45
2014 Willamette, Oregon · Fresh, floral nose, graphite and fine tannins

Cabernet Franc, Gradis' Ciutta, Collio ----- 32
2013 Friuli-Venezia Giulia, Italy · Intense herbal aroma, herbaceous and rich

Malbec Blend, Clos de los Siete ----- 34
2013 Medoza, Argentina · Plum, cherry, blackberry and mint with dark chocolate finish

Sangiovese, Il Molino di Grace, Chianti Classico ----- 34
2013 Tuscany, Italy · Deep rich embodiment of lush dark fruits

Merlot, Burgess ----- 32
2011 Napa Valley, California · Concentrated flavors of Bing cherry and blueberry

Garnacha, Bodegas Ateca, Ateca ----- 33
2014, Spain · Exuberant dark fruits

Red Blend, Owen Roe Abbott's Table ----- 41
2015 Columbia Valley, California · Plum blackberry with balanced acidity

Zinfandel Blend, Tank Garage-All or Nothing ----- 59
2015 Napa Valley, California · Jammy currant finish with silky smooth tannins

Cabernet Sauvignon, Long Meadow Ranch Farmstead ----- 50
2014 Napa · Fruit forward, chewy tannins and a touch of oak

Cabernet Sauvignon, Caravan-Dariouh, Estate ----- 70
2014 Napa Valley · Toasty oak, espresso and cassis notes

Shiraz, Mitolo Jester ----- 35
2015 McLaren Vale · Plum and blackberry with white spice finish

WHITES BY THE GLASS

From slightly sweet to light and zesty to dry and rich

Riesling, Max Ferd Richter Piesporter Michelsburg ----- 8/30
2014 Germany · Great balance and acidity

Pinot Grigio, Ca Ronasca Colle di Nusi ----- 8/30
2015 Italy · Balanced with fruity notes of apple

Colombard, Monte Gravet Cotes du Gascogne ----- 7/26
2016 France · Bright green herbs and citrus zest

Sauvignon Blanc, Domaine Saint Roche Touraine ----- 9/34
2016 France · Crisp, fresh and fragrant

Chardonnay, Louis Latour Grand Ardeche Bourgogne ----- 10/38
2015 France · Fresh tropical and citrus fruit

Chardonnay, Frank Family ----- 13/50
2014 Napa Valley, California · Stone fruit, lemon zest and vanilla

Champagne Blend, Laurent Pierre ----- 18/66
France · Fresh pure and elegant, perfect tiny bubbles

Rose Blend, Broadbent Vihno Verde Rose ----- 7/26
NV Portugal · Fresh strawberries, pomegranate and orange zest

Cava Brut, Codorniu "Anna" ----- 9/32
Spain · Tropical and citrus notes, persistent bubbles, light years, dry

Prosecco, Gancia DOC ----- 9/32
Italy · Crisp apple notes, medium dry, refreshing

WHITES BY THE BOTTLE

From slightly sweet to light and zesty to dry and rich

Gruner Vetliner, Prager, The Hinter der Burg ----- 52
2013 Austria · Tangy citrus, lemon-lime with peppery herbs

Sauvignon blanc, Clos des Lunes D'Argent, Bordeaux Blanc ----- 38
2014 France · Apricot, peach, smoke and chamomile

Chenin Blanc, Champalou Vouvray ----- 40
2015 France · Green orchard fruits and quince

Chardonnay, Simonnet-Febvre Chablis ----- 40
2015 France · Unusual freshness and mineral character

Beer Selection

DRAFTS

Papou Oktoberfest ----- 7
Märzen, 16 oz, 5.9%

Jackie O's, Ricky ----- 6
American blonde ale, 16 oz, 4.5%

Black Cloister, Flapjack-o-lantern ----- 8
Pumpkin-yam beer, 16 oz, 7.5%

Fat Heads, Head Hunter ----- 7
IPA, 16 oz, 7.5%

CANS

PBR ----- 3
American lager, 16 oz, 4.74%

Miller High Life ----- 3
American lager, 12 oz, 4.6%

Blatz ----- 3
American lager, 12 oz, 4.9%

Radeberger ----- 6
German pilsner, 16 oz, 4.8%

SixPoint, Resin ----- 7
Imperial IPA, 12 oz, 9.1%

Jackie O's, OPA ----- 6
Ohio IPA, 12 oz, 6.3%

Modelo Especial ----- 5
Lager, 12 oz, 4.4%

BOTTLES

Coors Light ----- 4
Light lager, 12 oz, 4.2%

Budweiser and Bud Light ----- 4
American lager, 12 oz, 5%

Five Lizard, Vida y Muerte ----- 6
Märzen, 12 oz, 6.3%

Spaten ----- 7
German lager, 12 oz, 5.2%

Maumee Bay Brewing, GlassHopper ----- 6
American IPA, 12 oz, 7%

Boulder, Shake ----- 6
American porter, 12 oz, 5.9%

Saugatuck, Neapolitan Milk Stout ----- 7
Milk stout, 12 oz, 6%

Ideal Happy Hour

EVERY DAY · 4PM TO 5:30PM

\$1.50 Oysters and Half-off Small Plates



Non-alcoholic Beverages

Pellegrino Italian Sparkling Water ----- 3/5

Acqua Panna ----- 3

Frostie Root Beer — Bottle ----- 3

Red or Orange Faygo Pop — Bottle ----- 3

Vernor's Ginger Ale — Can ----- 3

Nojito ----- 4

All the flavor and no rum

Coconut Lavender Lemonade ----- 4

Coconut juice, lemon juice, lavender syrup

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