

NORTHSTAR

EST. 2004 • OHIO



NORTHSTAR MARGARITA

Hornitos Tequila, fresh citrus and salt

WARM APPLEJACK CIDER

Watershed Apple Brandy, Ohio cider, whipped cream

HOUSEMADE PIMIENTO CHEESE DIP **G** 8

GUACAMOLE **V G** with fresh tortilla chips 9 • **BOTH DIPS** **G** 15

BLACK BEAN & CHICKEN CHILI **G** topped with smoked gouda 11

GOLDEN FRENCH FRIES **V G** served with rosemary aioli 7

SALADS + SOUP

SIMPLE SALAD **V G**

Napa greens, organic kale, parmesan and croutons with café vinaigrette 8

CAESAR SALAD **G**

Little gem, parmesan, rustic croutons and classic dressing* 13

Add rotisserie-roasted chicken +5

BLACK BEAN & CHICKEN CHILI **G**

Ohio organic black beans, toasted chiles and a hint of bacon. Served with smoked gouda and fresh tortilla chips 11

KENWOOD SALAD **V G**

Ohio-raised chicken, dates, avocado, legumes, onion, Mackenzie Creamery goat cheese, croutons and almonds with champagne vinaigrette 19

MEXICALI SALAD **G**

Roasted chicken, avocado, grilled corn, smoked gouda and buttermilk biscuit croutons with creamy chipotle lime dressing 18

CHOPPED SALAD **V G**

Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette 19

FROM OUR BRICK OVEN

FIORE PIZZA

Fresh mozzarella and creamy fontina with parmesan and plenty of greens 18

MARGHERITA PIZZA

Organic Bianco DiNapoli tomatoes, fresh mozzarella and basil, shaved parmesan 17

Add crispy prosciutto +3

VEGETARIAN ENCHILADAS

Two roasted corn and sweet potato enchiladas with smoked gouda, salsa verde and organic Ohio black beans 19

ENTRÉES

NORTHSTAR BURGER **V G**

Just made with organic black beans, brown rice and beets, topped with white cheddar, kale, tomato, pickle and onion + simple salad 19

CLASSIC CHEESEBURGER **G**

Brandt Family brisket and chuck*, ground in-house daily, served “all the way” + french fries & rosemary aioli 22

Substitute Housemade Pimiento Cheese +1

FISH SANDWICH **G**

Grilled barramundi filet with lettuce, tomato, pickle, red onion and fresh herb aioli + simple salad 23

CHICKEN & AVOCADO SANDWICH **G**

Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + wild rice 20

PAN-SEARED TUNA* **G**

Mediterranean-style salad with Mackenzie Creamery goat cheese 28

CAST IRON STEAK & ENCHILADA *Brandt Family Beef, USDA Prime*

Tender chipotle-lime marinated prime steak* with a smoked gouda and salsa verde enchilada 28

BUDDHA BOWL **V G**

Pan-seared organic tofu or roasted chicken, bright veggies, peanut sauce and long-grain brown rice 19

V CAN BE PREPARED MEAT AND DAIRY FREE

G CAN BE PREPARED WITHOUT WHEAT AS AN INGREDIENT *Substitute a gluten free bun +1*

Because we prepare our food from scratch, any item made in our kitchen may contain traces of potential allergens, including wheat flour, nut oils and dairy.

We ask that those with allergies take caution when enjoying our foods.

**These items may be cooked to order. Consuming raw or undercooked meat or eggs may increase your risk of food borne illness.*

CLASSIC COCKTAILS 12

- 

Northstar Margarita
Hornitos Tequila, fresh citrus and salt
- 

Aperol Spritz
Jeio Prosecco, Aperol and fresh orange
- 

Maker's Manhattan
Bourbon, VYA Vermouth and a cherry
- 

Martini
Tito's Vodka or Beefeater Gin with a splash of VYA Vermouth

SIGNATURE COCKTAILS 12

- 

Strawberry Basil Mojito
Cruzan Rum, fresh basil and strawberries
- 

Espresso Martini
OYO Vanilla Vodka, Counter Culture Coffee and mint
- 

Bourbon Blackberry Smash
Woodford Reserve, blackberries, lemon and thyme
- 

Ginger Mojito
Mint and lime, Cruzan Rum, organic cane sugar
- 

Candied Orange Martini
Watershed Vodka, fresh citrus and vanilla bean
- 

Warm Applejack Cider
Watershed Apple Brandy, Ohio cider, whipped cream

ZERO PROOF 9

- 

Orange Dream
Fresh orange, vanilla bean, seltzer
- 

Blackberry Spritz
Blackberry, lemon, fresh thyme and seltzer

WINE 7oz / BTL

- Jeio Prosecco** Tre Venezie 9/32
- Elk Cove Pinot Gris** Willamette 12/42
- Clay Shannon Sauvignon Blanc** High Valley 11/39
- Sun & Moon Chardonnay** France 12/42
- Gobelsburg Rosé** Austria 11/39
- Ken Wright Pinot Noir** Willamette 17/59
- Palladino Barbera d'Alba** Piedmont 14/49
- La Rioja Alta Viña Alberdi** Rioja 14/49
- Fontsainte Red Blend** Languedoc 13/46
- The Paring Cabernet Blend** California 14/49

CRAFT BEER 7

- Jackie O's Ricky Blonde Ale** Athens
- Sonder Hefeweizen** Mason
- Rhinegeist House Cat Pilsner** Cincinnati
- Northern Row Barrister Kölsch** Cincinnati
- MadTree PsychOPathy IPA** Oakley
- Esoteric Odyssey Hazy IPA** Cincinnati
- N/A Athletic Brewing IPA** Zero proof
- PLEASE ASK ABOUT OUR **Seasonal Draft Beer**

DRINK SPECIALTIES

- Housemade Ginger Ale** 6
- Pour Over Coffee** 4
- Cold-Brewed Iced Coffee** 6
- Mint Iced Coffee** 7 
- Northstar Hot Chocolate** 7 
- Hot Apple Cider** 7
- Iced Strawberry Matcha Latte** 7 
- Fab Ferments Kombucha** 6
- Organic Rishi Hot Tea** 4
- Green Smoothie** 9
- Strawberry Smoothie** 9
- Shooting Star** 8
- Cara Cara Orange Juice** 7
- Organic Carrot Juice** 7



Food is Life® AT NORTHSTAR, WE CHOOSE LOCALLY GROWN, ORGANIC AND ARTISAN PRODUCED FOODS NOT ONLY TO PROTECT THE ENVIRONMENT AND TO SUPPORT PRODUCERS WHOSE VALUES ARE ALIGNED WITH OURS, BUT ALSO SO THAT WE ARE SERVING THE MOST WHOLESOME AND DELICIOUS FOOD WE CAN.

BRANDT BEEF
All natural, family-owned

JADE LEAF
Organic ceremonial matcha

HARVESTLAND CHICKEN
Responsibly-raised, antibiotic free

BEELER'S PURE PORK
All natural, nitrate-free bacon from Iowa

BISSELL MAPLE FARM
Organic maple syrup from Jefferson, Ohio

COUNTER CULTURE COFFEE
Direct trade coffee

MACKENZIE CREAMERY
Artisan goat cheese from Hiram, Ohio

OUTWARD FARMS
Organic eggs from Raymond, Ohio

SHAGBARK SEED & MILL
Athens, Ohio organic black beans & spelt flour

KREMA NUT COMPANY
Ohio peanut butter, nuts and seeds

KING ARTHUR BAKING CO.
Artisan flour

ORGANIC VALLEY
Ohio organic dairy