



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 @ 7

GUACAMOLE \bigcirc (3) with fresh tortilla chips $\ 8$ **BOTH DIPS (3)** 13

BLACK BEAN & CHICKEN CHILI (3) topped with smoked gouda 9

GOLDEN FRENCH FRIES **© ©** served with rosemary aioli 7

SALADS + SOUP

SIMPLE SALAD ♥ ⑥ Napa greens, organic kale, parmesan and croutons with café vinaigrette	7
CAESAR SALAD © Grana Padano, little gem lettuce, rustic croutons and classic dressing* Add rotisserie roasted chicken +5	11
BLACK BEAN & CHICKEN CHILI © Ohio organic black beans, toasted chiles and a hint of bacon. Served with smoked gouda and fresh tortilla chips	9
MEXICALI SALAD © Roasted chicken, avocado, grilled corn, smoked gouda and buttermilk biscuit croutons with creamy chipotle lime dressing	18
KENWOOD SALAD ♥ ⑥ Raised-right chicken, dates, avocado, legumes, onions, Mackenzie Creamery goat cheese, croutons and almonds with champagne vinaigrette	18
CHOPPED SALAD ♥ ⑥ Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette	17
FROM OUR BRICK OVEN	
FIORE PIZZA Fresh mozzarella and creamy fontina with Grana Padano and plenty of greens	17
MARGHERITA PIZZA Organic Bianco DiNapoli tomatoes, fresh mozzarella and basil, shaved Grana Padano Add crispy prosciutto +3	16
VEGETARIAN ENCHILADAS Two roasted corn and sweet potato enchiladas with smoked gouda, salsa verde and organic Ohio black beans	18

ENTRÉES

NORTHSTAR BURGER 👽 🌀 Just made with organic black beans, brown rice and beets, topped with white cheddar, kale, tomato, pickle and onion + simple salad	17
CLASSIC CHEESEBURGER © Brandt Family brisket and chuck*, ground in-house daily, served "all the way" + french fries & rosemary aioli	19
FISH SANDWICH © Grilled barramundi filet with lettuce, tomato, pickle, red onion and fresh herb aioli + simple salad	22
CHICKEN & AVOCADO SANDWICH © Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + wild rice	18
PAN-SEARED TUNA Mediterranean-style salad with Mackenzie Creamery goat cheese 2	28
CAST IRON STEAK & ENCHILADA Brandt Family Beef, USDA Prime Tender chipotle-lime marinated prime steak with a smoked gouda and salsa verde enchilada	27
BUDDHA BOWL ♥⑥ Pan-seared organic tofu or roasted chicken, bright veggies, peanut sauce and long-grain brown rice	17



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

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 11



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 11



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



Candied Orange Martini

Watershed Vodka, fresh citrus and vanilla bean



Ginger Mojito

Mint and lime, Cruzan Rum, organic cane sugar



Warm Applejack Cider

Watershed Apple Brandy, Ohio cider, whipped cream

ZERO PROOF 9



Orange Dream

Fresh orange, vanilla bean and seltzer



Blackberry Spritz

Blackberry, lemon, fresh thyme and seltzer

WINE 70Z/BTL

Jeio Prosecco Tre Venezie 9/32

Sokol Blosser Pinot Gris Willamette 11/39

Clay Shannon Sauvignon Blanc High Valley 10/36

Paysan Chardonnay Monterey 13/46

Gobelsburg Rosé Austria 11/39

The Fableist Pinot Noir Santa Barbara 12/42

Evesham Wood Pinot Noir Willamette 17/59

La Rioja Alta Viña Alberdi Rioja 14/49

Stolpman Estate Syrah Ballard Canyon 17/59

Fontsainte Red Blend Languedoc 11/39

Brassfield Cabernet High Valley 13/46

Hess Allomi Cabernet Napa Valley 19/66

CRAFT BEER 6

Jackie O's Ricky Blonde Ale Athens

Sonder Hefeweizen Mason

Rhinegeist Cheetah Lager Cincinnati

Northern Row Barrister Kolsch 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 5

Pour Over Coffee 4

Cold-Brewed Iced Coffee 5

Mint Iced Coffee 6 0

Green Smoothie 8

Fab Ferments Kombucha 6

Hot Tea 4

Strawberry Smoothie 8

Shooting Star 7

Cara Cara Orange Juice 7

Organic Carrot Juice 7

Northstar Hot Chocolate 6 0

Hot Apple Cider 6



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

NIMAN RANCH

Antibiotic and hormone free prosciutto

HARVESTLAND CHICKEN

Responsibly raised, antibiotic free

BEELER'S PURE PORK

All natural, nitrate free bacon from lowa

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 floui

ORGANIC VALLEY

Ohio organic dairy