

THIRD & HOLLYWOOD

JOIN US FOR
HAPPY HOUR
MON-FRI, 4:30-6 PM
• COMPLIMENTARY BISCUITS •

Cocktails

Bloody Mary

organic tomato juice, fresh horseradish, Watershed Vodka

Royal Mimosa

JCB N°21 Brut with fresh-squeezed OJ

Aperol Spritz

JCB N°21 Brut, Aperol and fresh orange

Espresso Martini

OYO Vanilla Vodka, Counter Culture Coffee and Kahlúa

Ginger Kick

Watershed Vodka, organic ginger syrup and lime

Ginger Mojito

Cruzan Rum, fresh mint and lime with organic cane sugar

Strawberry Basil Mojito

Cruzan Rum, fresh basil and strawberries

Margarita

Hornitos Tequila, Cointreau, fresh juice and salt

La Paloma

Espolòn Tequila, fresh grapefruit and lime

Zero Proof 9

Blackberry Spritz

Blackberry, lemon, fresh thyme and seltzer

Strawberry Espresso Notini

made with organic strawberries and cane sugar

Desserts

for sharing 12

Chocolate Pot de Crème

Pecan Pie Sundae

Strawberry Shortcake

Kids

11 and under

Bacon & Eggs 11

Plain Cheeseburger 11

Grilled Cheese 11

Chicken Sandwich 11

CHEF CHRIS NUFRIO

We would like to see that you and all your party make it home safely. If you do not have a designated driver, we would be happy to help make arrangements.

Snacks & Starters

Pimiento Cheese & Chips 9

Guacamole 9

Grilled Corn Elote 9

with warm tortilla chips

Whole Grilled Artichokes 16 LIMITED AVAILABILITY!

lightly seasoned and served with remoulade

House-Smoked Salmon 19

with toast and fresh herb aioli

Cheddar Herb Biscuits 9 MONDAY-FRIDAY

just three biscuits 5 | with pimiento cheese +1

Salads

Little Gem Caesar 14

parmesan, rustic croutons, classic dressing*

Hollywood Salad 19

chopped vegetables, avocado, macadamia nuts and goat cheese

The Norwester Salad 22

roasted chicken, bacon, chopped egg, pecans and Reggiano

Mexicali Steak Salad 25

grilled corn, jicama and creamy chipotle lime dressing

Lunch Features

Hollywood Burger 23

Brandt Family brisket & chuck* ground in house daily, topped with cheddar, served with french fries
Substitute pimiento cheese +1

Corn and Black Bean Burger 21

just made, topped with smoked gouda and guacamole

Classic BLT 18

served with your choice of coleslaw or french fries

Grilled Fish Sandwich 23

lettuce, tomato, red onion and herb aioli with french fries

Vegetarian "Mixed Grill" 19

seasonal vegetables with bread salad and wild rice

Grilled Rainbow Trout 26

simply seasoned, served with broccoli

Filet Mignon 49

USDA Prime* with french fries and asparagus

Seared Tuna with Chopped Vegetables 32

#1 sushi grade tuna,* caper-dijon dressing and chèvre

Barbeque Pork Ribs 34

slow-cooked, fall off the bone with coleslaw and french fries

Brunch available Saturday & Sunday

Blueberry Scones 9

still warm, topped with plenty of icing

Iron Skillet Chorizo & Eggs* 19

with veggies, black beans, avocado and gouda

Brandt Family "Steak & Eggs" 24

USDA Prime tenderloin* with toasted brioche and two sunny eggs*

Wine 7 oz glass

JCB N°21 Brut 13

Gobelsburg Rose 11

Selbach Riesling 10

Sokol Blosser Pinot Gris 11

Clay Shannon Sauvignon Blanc 12

Paysan Chardonnay 14

The Fableist Pinot Noir 15

Flowers Pinot Noir 24

Turley Old Vine Zinfandel 21

Cune Rioja 11

Stolpman Estate Syrah 17

Brassfield Cabernet 15

Draft Beer 7

Jackie O's Ricky Blonde Ale

Rockmill Pilsner

CBC Bodhi IPA

American Craft Beer 7

Rhinegeist Cheetah Lager

Fat Head's Hefeweizen

North High Honey Wheat

Bell's Two Hearted Ale

N/A Athletic Brewing IPA

Soft Drinks

Housemade Ginger Ale 5

Fresh Orange Juice 7

Fresh Grapefruit Juice 7

Fresh Lemonade 5

Organic Iced Tea 4

Cold-Brewed Iced Coffee 4

Single Origin Coffee 4

Organic Rishi Tea 4

Boylan's Cane Sugar Cola 4

Boylan's Root Beer 4

Brunch Sides

Applewood Bacon 7

Niman Ranch Chorizo 6

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

Please notify your server of any food allergies.