

THIRD & HOLLYWOOD

JOIN US FOR

HAPPY HOUR

MON-FRI, 4:30-6 PM

• COMPLIMENTARY BISCUITS •

Cocktails

- Royal Mimosa

JCB N°21 Brut with fresh-squeezed OJ
- Bloody Mary

organic tomato juice, fresh horseradish, Watershed Vodka
- 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

Desserts

- for sharing 12
- Chocolate Pot de Crème
- Pecan Pie Sundae
- Lemon Square

Kids

- 11 and under
- Bacon & Eggs 11
- Plain Cheeseburger 11
- Grilled Cheese 11
- Chicken Sandwich 11

CHEF CHRIS NUFRIO

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.

Snacks & Starters

- Pimiento Cheese & Chips 9
- Black Bean & Chicken Chili 5/8
- 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

Add bacon and an Ohio organic egg +4
- 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 brussels sprouts
- 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
- Reverdy Sancerre 18
- 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 6
- Fresh Orange Juice 7
- Fresh Grapefruit Juice 7
- Fresh Lemonade 6
- Organic Iced Tea 4
- Cold-Brewed Iced Coffee 5
- 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.