

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
Espolón 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

Strawberry Shortcake

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

Guacamole 9

Grilled Corn Elote 11
with warm tortilla chips

Whole Grilled Artichokes 17 *LIMITED AVAILABILITY!*
lightly seasoned and served with remoulade

House-Smoked Salmon 21
with toast and fresh herb aioli

Cheddar Herb Biscuits 11 *MONDAY-FRIDAY*
just three biscuits 6 | with pimiento cheese +1

Salads

Little Gem Caesar 15
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

Corn and Black Bean Burger 21
just made, topped with smoked gouda and guacamole

Grilled Fish Sandwich 23
lettuce, tomato, red onion and herb aioli with french fries

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

Classic BLT 18
served with your choice of coleslaw or french fries
add an Ohio organic egg* +3

Brunch Burger 27
Brandt Family brisket & chuck*, topped with cheddar,
bacon and an Ohio organic egg*, served with french fries

Brandt Family "Steak & Eggs" 28
USDA Prime tenderloin* with toasted brioche and
two sunny eggs*

Wine

7 oz glass

JCB N°21 Brut 13

Gobelsburg Rosé 11

Selbach Riesling 10

Elk Cove Pinot Gris 12

Clay Shannon Sauvignon Blanc 12

Château de Sancerre 19

Paysan Chardonnay 14

Anne Amie 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

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.