

THIRD & HOLLYWOOD

— NOW SERVING —
LUNCH
— DAILY —

Cocktails

- Aperol Spritz**
JCB N°21 Brut, Aperol, fresh orange
- Ginger Kick**
Watershed Vodka, organic ginger syrup and lime
- Aviation**
Beefeater Gin, Luxardo Maraschino and lemon
- Negroni**
Beefeater Gin, Campari, VYA Vermouth
- Espresso Martini**
OYO Vanilla Vodka, Counter Culture Coffee, Kahlúa
- Hugo Spritz**
St. Germain, JCB N°21, fresh lemon and mint
- Ginger Mojito**
Cruzan Rum, fresh mint and lime with organic cane sugar
- Margarita**
Hornitos Tequila, Cointreau, fresh juice, salt
- La Paloma**
Espolón Tequila, fresh grapefruit and lime
- Maker’s Manhattan**
Bourbon, VYA Vermouth and a cherry
- Old Fashioned**
Bulleit Rye, fruit and bitters
- Whiskey Smash**
Woodford Reserve, blackberries, fresh lemon, thyme
- Boulevardier**
Bulleit Rye, Campari, Vya Sweet Vermouth

Zero Proof ⁹

- Blackberry Spritz**
blackberry, lemon, fresh thyme and seltzer
- Housemade Ginger Ale**
fresh mint, lime, organic ginger syrup

Desserts

- for sharing 13*
- Pecan Pie Sundae**
- Lemon Square**
- Chocolate Pot de Crème**
may be prepared dairy-free

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

Snacks, Starters...

- Pimiento Cheese & Chips** ⁹
- Black Bean & Chicken Chili** ^{5/8}
- Grilled Corn Elote** ¹²
with warm tortilla chips
- Whole Grilled Artichokes** ¹⁷ *LIMITED AVAILABILITY!*
lightly seasoned and served with remoulade
- Truffled Ricotta & Toast** ¹⁸
housemade cheese, warm garlicky greens
- House-Smoked Salmon** ²²
with toast and fresh herb aioli
- Iron Skillet of Cheddar Herb Biscuits** ¹¹
just three biscuits 6 | with pimiento cheese +1

...& Salads

- Little Gem Caesar** ¹⁶
*Parmesan, rustic croutons, classic dressing**
- Chopped Vegetable Salad** ²³
organic kale, green beans, chèvre, caper-dijon vinaigrette
- The Norwester** ²⁵
roasted chicken, bacon, chopped egg, pecans and Reggiano
- Mexicali Steak Salad** ²⁸
grilled corn, jicama and creamy chipotle lime dressing

Entrees

- Hollywood Burger** ²⁵
Brandt Family brisket & chuck ground in house daily, topped with cheddar, served with french fries*
Substitute pimiento cheese +1
- Corn and Black Bean Burger** ²³
just made, topped with smoked gouda and guacamole
- Grilled Fish Sandwich** ²⁵
lettuce, tomato, red onion and aioli with french fries
- Vegetarian “Mixed Grill”** ²³
seasonal vegetables and arugula salad with herb vinaigrette
- Seared Tuna with Chopped Vegetables** ³⁵
#1 sushi grade tuna, caper-dijon dressing and chèvre*
- Great Lakes Walleye** ³⁷ *LIMITED AVAILABILITY!*
pan-fried with coleslaw and fresh herb aioli
- Grilled Salmon** ³⁸
simply seasoned, served with mashed potatoes and broccoli
- Slow-Roasted Chicken Au Jus** ³⁵
with arugula, rustic croutons and goat cheese
- Barbeque Pork Ribs** ³⁹
slow-cooked, fall off the bone with coleslaw and french fries

Brandt Farms Ribeye ⁶⁸ *WHILE IT LASTS!*
USDA prime with brussels sprouts and mashed potatoes*

- Marinated Hanger Steak** ⁴⁹
Brandt Family USDA prime with grilled corn elote*
- Filet Mignon** ⁶⁵
with classic béarnaise, mashed potatoes and brussels sprouts*

Wine ^{7 oz glass}

- JCB N°21 Brut ¹³
- Gobelsburg Rosé ¹¹
- Selbach Riesling ¹⁰
- Elk Cove Pinot Gris ¹³
- Clay Shannon Sauvignon Blanc ¹²
- Château de Sancerre ¹⁹
- Sun & Moon Chardonnay ¹⁴
- Anne Amie Pinot Noir ¹⁵
- Flowers Pinot Noir ²⁴
- Palladino Barbera d’Alba ¹⁵
- Turley Old Vine Zinfandel ²¹
- Cune Rioja ¹¹
- Stolpman Estate Syrah ¹⁷
- The Paring Cabernet Blend ¹⁵

American Craft Beer ⁷

- Fat Head’s Hefeweizen
- North High Honey Wheat
- Bell’s Two Hearted Ale
- N/A Athletic Brewing IPA

- DRAFT
- Jackie O’s Ricky Blonde Ale
- Rockmill Pilsner
- CBC Bodhi IPA

Soft Drinks

- Fresh Lemonade ⁶
- Fresh-Squeezed Juice ⁷
- Organic Iced Tea ⁴
- Single Origin Coffee ⁴
- Organic Rishi Tea ⁴
- Boylan’s Cane Sugar Cola ⁴
- Boylan’s Root Beer ⁴

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.

All of our steaks, chicken and seafood are sourced from responsible and sustainable ranches, farms and fisheries.