

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, fresh orange
- 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
- Whiskey Smash

Woodford Reserve, blackberries, fresh lemon and thyme
- Margarita

Hornitos Tequila, Cointreau, fresh juice, salt

- La Paloma

Espolòn Tequila, fresh grapefruit and lime

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

Kids

- 11 and under
- Bacon & Eggs 12
- Plain Cheeseburger 12
- Grilled Cheese 12
- Chicken Sandwich 12

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
- House-Smoked Salmon 22

with toast and fresh herb aioli
- 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 20

organic kale, green beans, chèvre, caper-dijon vinaigrette
- The Norwester Salad 22

roasted chicken, bacon, chopped egg, pecans and Reggiano
- Mexicali Steak Salad 26

grilled corn, jicama and creamy chipotle lime dressing

Lunch Features

- Hollywood Burger 24

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 Salmon 38

simply seasoned, served with arugula salad and broccoli
- Filet Mignon 49

USDA prime* with french fries and brussels sprouts
- Seared Tuna with Chopped Vegetables 33

#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

- Iron Skillet Chorizo & Eggs* 19

with veggies, black beans, avocado and gouda
- French Toast 18

warm brioche, candied pecans and Ohio maple syrup
- Classic BLT 19

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 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 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

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.

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