THIRD & HOLLYWOOD

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

Cocktails

Royal Mimosa
Kila Cava Brut with fresh-squeezed OJ

Bloody Mary
organic tomato juice, fresh horseradish, Watershed Vodka

Aperol Spritz
Kila Cava Brut, Aperol, fresh orange

Espresso Martini
OYO Vanilla Vodka, Counter Culture Coffee, Kahlúa

Hugo Spritz
St. Germain, Kila Cava, fresh lemon and mint

Margarita
Hornitos Tequila, Cointreau, fresh juice, salt

Whiskey Smash
Woodford Reserve, blackberries, fresh lemon and thyme

Ginger Mojito
Cruzan Rum, fresh mint and lime with organic cane sugar

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 Créme
may be prepared dairy-free

Kids

11 and under

Bacon & Eggs 12

Plain Cheeseburger 12

Grilled Cheese 12

Chicken Sandwich 12

**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

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*

Kila Cava Brut 13

Gobelsburg Rosé 11

Selbach Dry Riesling 10

Elk Cove Pinot Gris 13

Clay Shannon Sauvignon Blanc 12

Domaine Naudet 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

Château Lalande Bordeaux 16

The Paring Cabernet Blend 15

American Craft Beer 7

Fat Head's Hefeweizen

North High Honey Wheat

Bell's Two Hearted IPA

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 thosewith allergies take caution when enjoying our foods.