

NORTHSTAR

EST. 2004 • OHIO

NORTHSTAR MARGARITA

Hornitos Tequila, fresh citrus and salt

BOURBON BLACKBERRY SMASH

Woodford Reserve, blackberries, lemon and thyme

MADE-TO-ORDER GUACAMOLE **V G** with fresh tortilla chips 8

HOUSEMADE PIMIENTO CHEESE DIP **G** 7 • BOTH DIPS **G** 14

BLACK BEAN & CHICKEN CHILI **G** topped with smoked gouda 9

GOLDEN FRENCH FRIES **V G** served with rosemary aioli 7

SALADS + SOUP

SIMPLE SALAD **V G**

Napa greens, organic kale, parmesan and croutons with café vinaigrette 8

LITTLE GEM CAESAR **G**

Grana Padano, rustic croutons, classic dressing* 10

Add rotisserie-roasted chicken +5

BLACK BEAN & CHICKEN CHILI **G**

Ohio organic black beans, toasted chiles and a hint of bacon. Served with smoked gouda and fresh tortilla chips 9

VAN AKEN SALAD **V G**

Raised-right chicken, dates, avocado, tomatoes, corn, goat cheese, croutons and almonds with champagne vinaigrette 19

CHOPPED SALAD **V G**

Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette 18

PIZZA

MARGHERITA

Organic Bianco DiNapoli tomatoes, fresh mozzarella and basil, extra virgin olive oil, shaved Grana Padano 16

GREENS & FONTINA

Fresh mozzarella and creamy fontina with Grana Padano and plenty of greens 17

Add housemade fennel sausage +3

ENTRÉES

CLASSIC CHEESEBURGER **G**

Brandt Family brisket and chuck*, ground in-house daily, served "all the way" + french fries & rosemary aioli 19

NORTHSTAR BURGER **V G**

Just made with organic black beans, brown rice and beets, topped with white cheddar, kale, tomato, pickle and onion + simple salad 18

FISH SANDWICH **G**

Grilled barramundi filet with lettuce, tomato, red onion and fresh herb aioli + simple salad 23

BUDDHA BOWL **V G**

Pan-seared organic tofu or roasted chicken, bright veggies, peanut sauce and long-grain brown rice 17

PIMIENTO CHEESEBURGER **G**

Brandt Family brisket and chuck*, topped with housemade pimiento cheese + french fries & rosemary aioli 19

CHICKEN & AVOCADO SANDWICH **G**

Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + wild rice 19

THAI BURRITO **V G**

Seared organic tofu or roasted chicken with peanut sauce, crunchy slaw and brown rice + tortilla chips & Thai dipping sauce 16

VEGETARIAN ENCHILADAS

Two roasted corn and sweet potato enchiladas with smoked gouda, salsa verde and organic Ohio black beans 19

GRILLED RAINBOW TROUT **G** *Riverence Farms, Snake River, Idaho*

Simply seasoned with crispy capers and a little gem Caesar salad* 25

V CAN BE PREPARED MEAT AND DAIRY FREE

G CAN BE PREPARED WITHOUT WHEAT AS AN INGREDIENT *Substitute a gluten free bun +1*

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 or eggs may increase your risk of food borne illness.*

COCKTAILS 12



Negroni

Beefeater Gin, Campari,
VYA Vermouth



Aperol Spritz

Jeio Prosecco, Aperol
and fresh orange



Bourbon Blackberry Smash

Woodford Reserve, blackberries,
lemon and thyme



Vodka Buck

Watershed Vodka,
ginger and lime



Martini

Tito's Vodka or Beefeater Gin
with a splash of VYA Vermouth



La Paloma

Espolòn Tequila, fresh grapefruit
and lime



Northstar Margarita

Hornitos Tequila, fresh citrus
and salt



Espresso Martini

OYO Vanilla Vodka, Counter Culture
Coffee and mint



Maker's Manhattan

Bourbon, VYA Vermouth
and a cherry



Ginger Mojito

Mint and lime, Cruzan Rum,
organic cane sugar



Candied Orange Martini

Watershed Vodka, fresh citrus
and vanilla bean

WINE 7oz / BTL

Jeio Prosecco Tre Venezie 9/32

Gobelsburg Rosé Austria 11/39

Sokol Blosser Pinot Gris Willamette 11/39

Clay Shannon Sauvignon Blanc High Valley 10/36

Paysan Chardonnay Monterey 12/42

The Fableist Pinot Noir Santa Barbara 12/42

Fontsainte Red Blend Languedoc 11/39

Brassfield Cabernet Napa 12/42

CRAFT BEER 6

Jackie O's Ricky Blonde Ale Athens

Rhinegeist Cheetah Cincinnati

Great Lakes Dortmund Gold Cleveland

Market Garden Hefeweizen Cleveland

Fat Head's Groovy Juice Hazy IPA Cleveland

CBC IPA Columbus

N/A Athletic Brewing IPA Zero proof

PLEASE ASK ABOUT OUR **Seasonal Draft Beer**

DRINK SPECIALTIES

Housemade Ginger Ale 5

Orange Dream Soda 5

Pour Over Coffee 4

Nitro Cold Brew 6

Mint Iced Coffee 6

Hot Tea 4

Organic Iced Tea 3.5

Shooting Star 7

Orange Juice 6

Organic Carrot Juice 7

Green Smoothie 8

Strawberry Smoothie 8



AT NORTHSTAR, WE CHOOSE LOCALLY GROWN, ORGANIC AND ARTISAN PRODUCED FOODS NOT ONLY TO PROTECT THE ENVIRONMENT AND TO SUPPORT PRODUCERS WHOSE VALUES ARE ALIGNED WITH OURS, BUT ALSO SO THAT WE ARE SERVING THE MOST WHOLESOME AND DELICIOUS FOOD WE CAN.

BRANDT BEEF

All natural, family-owned

OUTWARD FARMS

Organic eggs from Raymond, Ohio

SHAGBARK SEED & MILL

Athens, Ohio organic black beans & spelt flour

NIMAN RANCH

Antibiotic and hormone free prosciutto

COUNTER CULTURE COFFEE

Direct trade coffee

KREMA NUT COMPANY

Ohio peanut butter, nuts and seeds

HARVESTLAND CHICKEN

Responsibly raised, antibiotic free

MACKENZIE CREAMERY

Artisan goat cheese from Hiram, Ohio

KING ARTHUR BAKING CO.

Artisan flour

BEELER'S PURE PORK

All natural, nitrate free bacon from Iowa

BISELL MAPLE FARM

Organic maple syrup from Jefferson, Ohio

ORGANIC VALLEY

Ohio organic dairy