

THIRD & HOLLYWOOD

JOIN US FOR
HAPPY HOUR
MON-FRI, 4:30-6 PM

Cocktails

Bloody Mary

organic tomato juice, fresh horseradish, Watershed Vodka

Royal Mimosa

Roederer Estate Brut with fresh squeezed OJ

Cosmopolitan

Watershed Vodka, Cointreau, cranberry and lime

Ginger Kick

Watershed Vodka, organic ginger syrup and lime

Gin Gypsy

Tanqueray, Aperol, grapefruit and lime

Aviation

Beefeater Gin, Luxardo Maraschino and lemon

Strawberry Basil Mojito

Cruzan Rum, fresh basil and strawberries

Ginger Mojito

Cruzan Rum, fresh mint and lime with organic cane sugar

Margarita

Hornitos Tequila, Cointreau, fresh juice and salt

Boulevardier

Bulleit Rye, Campari, Vya Sweet Vermouth

Whiskey Smash

Woodford Reserve, blackberries, fresh lemon and thyme

Mark Twain

Templeton Rye, lemon, and organic cane syrup

Desserts for sharing 12

Chocolate Pot de Crème

Pecan Pie Sundae

Lemon Square

Kids 11 and under

Bacon & Eggs 9

Plain Cheeseburger 9

Grilled Cheese 9

Chicken Sandwich 9

CHEF CHRIS NUFRIO

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

Please notify your server of any food allergies.

Bar Snacks & Starters

Pimiento Cheese & Chips 8

Cauliflower & Cashew Soup 5/8

Whole Grilled Artichokes 15 LIMITED AVAILABILITY! lightly seasoned and served with remoulade

House-Smoked Salmon 15

with toast and fresh herb aioli

Iron Skillet of Cheddar Herb Biscuits 9

just three biscuits 5 | with pimiento cheese + 3

Lunch Features

Roasted Beet & Butternut Squash Salad 15

with kale, arugula, pecans, rustic croutons and goat cheese

The Norwester Salad 19

roasted chicken, bacon, chopped egg, pecans and Reggiano

Mexicali Steak Salad 21

grilled corn, jicama and creamy chipotle lime dressing

Hollywood Burger 18

Niman Ranch brisket & chuck* ground in house daily, topped with cheddar, served with french fries
Substitute pimiento cheese +1

Corn and Black Bean Burger 17

just made, topped with smoked gouda and guacamole

Our Favorite Chicken Sandwich 17

avocado and smoked gouda with wild rice salad

Grilled Fish Sandwich 18

lettuce, tomato, red onion and herb aioli with french fries

Vegetarian "Mixed Grill" 19

seasonal vegetables with bread salad and wild rice

Grilled Rainbow Trout 24

with cauliflower, pine nuts, peppers and Reggiano

Slow Roasted Chicken Au Jus 27

with warm butternut squash and rustic croutons

Filet Mignon 41

USDA Prime Niman filet* with french fries and brussels sprouts

Brunch

Available Saturday & Sunday only

Cinnamon Rolls 9 LIMITED AVAILABILITY!

still warm, brushed with cinnamon butter and plenty of icing

Biscuits, Eggs & Gravy 15

chorizo sausage gravy over two scrambled Ohio organic eggs and cheddar herb biscuits

Croque Madame 15

Nueske's ham, gouda and fried eggs* with arugula

Iron Skillet Chorizo & Eggs* 18

with veggies, black beans, avocado and gouda

Niman Ranch "Steak and Eggs" 21

USDA Prime tenderloin* with cheddar herb biscuits and two sunny eggs*

Wine 7 oz glass

Roederer Estate Brut 12

Selbach Riesling 9

Sokol Blosser Pinot Gris 11

St. Supéry Sauvignon Blanc 11

Farmstead Chardonnay 12

Anne Amie Pinot Noir 13

Bedrock Old Vine Zin 14

Cune Rioja 11

Brassfield Cabernet 13

Stolpman Estate Syrah 15

Draft Beer 7

Rockmill Pilsner

Jackie O's Ricky Blonde Ale

CBC IPA

American Craft Beer 7

Rhinegeist Cheetah Lager

Dortmunder Gold Lager

North High Honey Wheat

Eliot Ness Amber Lager

BrewDog Hazy Jane IPA

Bell's Two Hearted Ale

Soft Drinks

Housemade Ginger Ale 5

Fresh Orange Juice 6

Fresh Grapefruit Juice 6

Fresh Lemonade 4

Organic Iced Tea 3

Cold-Brewed Iced Coffee 4

Single Origin Coffee 4

Organic Rishi Tea 4

Boylan's Cane Sugar Cola 3

Boylan's Root Beer 3

Brunch Sides

Applewood Bacon 5

Niman Ranch Chorizo 5

One Cheddar Biscuit 2

We would like to see that you and all your party make it home safely. If you do not have a designated driver, we would be happy to help make arrangements.