

# THE STARVING ARTIST

**HAPPY HOUR**  
M-F 3PM-6PM

**\$3** OHSO draft slices (cheese + pepperoni)

**\$8** small plates  
TSA cocktails  
glass of wine

## SMALL PLATES

- WARM OLIVE BOWL** <sup>GF</sup> 8  
mediterranean olives, EVOO  
fresh rosemary, lemon zest
- GRILLED MORTADELLA** 12  
with golden raisin mostarda, arugula,  
bread crumb, fresh parmesan
- GARLIC SHRIMP** <sup>GF</sup> 13  
with sweet corn puree,  
Nueske's smoked bacon,  
EVOO, fresh herbs, paprika

- STUFFED GRAPE LEAVES** 12  
with tzatziki, chopped olives, EVOO,  
feta cheese, Za'Tar, fresh parsley
- HONEY WHIPPED RICOTTA** <sup>GF</sup> 12  
with chilled roasted zucchini, golden raisins,  
pine nuts, crushed red pepper, EVOO, mint
- BACON WRAPPED WATER CHESTNUTS** <sup>GF</sup> 12  
wrapped in Nueske's smoked bacon  
with cucumber, soy caramel,  
crushed cashews, fresh mint

## SALADS

add protein:  
chicken +5, shrimp +7

- CAESAR SALAD** 14  
classic caesar w/ our house caesar  
dressing with stone ground mustard,  
EVOO, & croutons *(anchovie alert)*
- SPRING ROLL SALAD** 17  
chilled cooked shrimp,  
napa cabbage, carrot, bell pepper,  
green onion, basil, cilantro, bean  
sprouts & rice noodle, cashews,  
sweet soy & garlic chili peanut sauce  
*\*ask us to spice it up*
- OLYMPUS SALAD** 16  
mix greens & romaine lettuce,  
cherry tomato, chickpeas, cucumber,  
olives, pepperoncini, red onion, feta,  
red wine oregano vin, w/warm naan
- ICEBERG WEDGE** <sup>GF</sup> 14  
oven roasted tomato & Nueske's  
smoked bacon, bleu cheese,  
pistachio, green onion, peppercorn  
bleu cheese dressing

## HANDHELDS

served w/chips + pickles or side salad  
sub caesar salad +1, sub GF hoagie <sup>GF</sup>

- GRILLED STONE FRUIT** 16  
seasonal grilled stone fruit, speck,  
stracciatella cheese, arugula,  
stone ground mustard, on ciabatta
- HOISIN GLAZE PORK BANH MI** 17  
house pickled vegetables, cucumber,  
jalapeño, cilantro, sriracha mayo, on telera roll
- SHORT RIB + MUSHROOM** 18  
gruyere cheese, rosemary roasted  
mushrooms, bleu cheese horseradish  
spread, on ciabatta
- ROASTED VEG PANINI** 15  
roasted zucchini & peppers,  
fresh mozzarella, arugula, pesto,  
lemon aioli, on ciabatta
- ITALIAN GRINDER** 17  
calabrese salami, soppressata,  
mortadella, spicy giardiniera spread,  
smoked gouda, romaine, tomato, on  
hoagie roll

## SHAREABLES

- KOREAN BBQ BRAISED BEEF NACHOS** 19  
braised beef, kimchi, broccoli,  
cheese sauce, cucumber relish, sweet soy,  
fresno chilis, green onions
- GOOEY NACHOS** <sup>GF</sup> 16  
tortilla chips, cheese, fresno chilis,  
black beans, pico, guac, lime crema, cilantro
- LOADED BAKED POTATO DIP** <sup>GF</sup> 12  
Nueske's smoked bacon, green onions, cheddar,  
sour cream served chilled w/potato chips
- PRETZEL & DIP** 15  
everything bagel pretzel, peanut butter bacon whip,  
strawberry chipotle jam, warm cheese dip
- CHARCUTERIE BOARD** 22  
seasonal cheese, calabrese salami,  
soppressata, olives, cashews, sweet onion jam,  
whole grain mustard, dried cranberry, naan bread
- CHICKPEA HUMMUS + NDUJA** 17  
nduja sausage, charred carrots, cucumbers, olives,  
mint-pistachio pesto, Za'Tar, w/warm naan bread
- ASIAN PORK BAO** 18  
shredded pork, hoisin glaze, cashews,  
sriracha, coleslaw, cilantro, fresno chili
- BRATWURST SLIDER** 16  
Nueske's jalapeño bacon cheddar brat,  
caramelized onion, whole grain mustard,  
coleslaw, green onion, on pretzel bun

## DESSERT

- COOKIE SKILLET** 8  
chocolate chip cookie with vanilla ice cream  
& Ghirardelli chocolate sauce

<sup>GF</sup> GLUTEN-FREE OPTIONS

# PIZZA

NY STYLE

<sup>GF</sup> sub\_cauliflower\_crust\_+\*2









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|--|---|--|
| <p>BY<br/>THE<br/>SLICE</p> <p>\$3.75<br/>cheese<br/>pepperoni</p> <p>\$4.25<br/>specialty</p> | <b>CHEESE</b> 16<br>red sauce, cheese blend,<br>dried oregano, fennel pollen  | <b>DILL PICKLE PIZZA</b> 25<br>garlic white sauce, cheese blend, ricotta<br>dill pickle chips, buttermilk dressing, & fresh dill         |
|  | <b>PEPPERONI</b> 19<br>red sauce, cheese blend,<br>pepperoni, dried oregano   | <b>SPICY GIARDINIERA + SAUSAGE</b> 25<br>red sauce, cheese blend, Italian sausage,<br>spicy giardiniera, dried oregano                   |
|  | <b>HAWAIIAN</b> 25<br>red sauce, cheese blend,<br>shaved ham, jalapeño, basil,<br>caramelized bourbon pineapple                           | <b>STREET CORN</b> 25<br>garlic white sauce, cheese blend,<br>roasted corn, cotija, cilantro,<br>habañoero mayo, paprika                 |
|  | <b>MARGHERITA</b> 25<br>red sauce, cheese blend,<br>oven roasted tomato, basil,<br>fresh mozzarella, EVOO<br>fennel pollen, dried oregano | <b>ROASTED VEGGIE</b> 25<br>garlic white sauce, roasted zucchini<br>& piquillo peppers, fresh mozzarella,<br>arugula, pesto, lemon aioli |



ASK ABOUT OUR PIZZA OF THE MONTH

# TSA COCKTAILS

ASK ABOUT OUR COCKTAIL OF THE MONTH

	SPARKLING SATURN..... 14
	gin, passion fruit, orgeat, falernum, lemon, lemon soda
	TSA NY SOUR..... 14
	rye whiskey, vanilla, cinnamon, lemon, ginger, berry, red wine
	MEXICAN PENICILLIN..... 14
	tequila, apple, ginger, honey, lemon, mezcal float
	MAPLE OLD FASHIONED..... 14
	butter washed rye bourbon blend, maple syrup, bitters
	POBLANO MARGARITA..... 13
	tequila blanco, agave, lime, poblano liqueur
	BEACH BOI..... 14
	tea infused mezcal, lime, tamarind, reposado, agave, tajin rim
	FLOWER CHILD..... 12
	Arcadia Grapefruit Vodka, bergamot, fortified wine, lime
	BANANA HAMMOCK..... 14
	dark rum, light rum, banana, lime
	KITTEN WHISKERS..... 15
	rye whiskey, coconut, watermelon, grapefruit, lime, absinthe
	BLACK MANHATTAN..... 16
	rye, coffee infused amaro, bitters
	CAROL'S COSMO..... 12
	smirnoff vodka, cointreau, lime, cranberry
	STARVING ARTIST COFFEE MARTINI.... 14
	Arcadia Coffee Vodka, chile liqueur, cinnamon syrup, coffee liqueur, cold brew, bitters
	PALOMA..... 12
	#blanco, lime, grapefruit soda, grapefruit salt
	THE GARDNER..... 13
	gin, cucumber, lime, absinthe, simple
	PAINKILLER..... 15
	dark rum, pineapple, coconut cream, orange juice
	CUCUMBER MULE..... 13
	Arcadia Cucumber Vodka, basil liqueur, lime juice, ginger
	ANGOSTURA VICE..... 15
	angostura amaro, strawberry rum, strawberry coco cream, pineapple juice, lime, bitters
	CAN I CALL YOU ROSE?..... 14
	lychee, rose, gin, mexican rum, lemon, champagne
	HIBISCUS SPRITZ..... 13
	amaro, hibiscus, bubbles, flower, lemon

## HAPPY HOUR

M - F 3PM - 6PM

**\$3**

**OHSO draft slices**  
(cheese + pepperoni)

**\$8**

**small plates  
TSA cocktails  
glass of wine**

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## #LATENIGHT

EVERY NIGHT 10PM - 12AM

**drink specials  
kitchen open**

## RED WINE

NEXT <i>Red Blend, California</i> .....	13	48
SYCAMORE LANE <i>Cabernet, California</i> .....	13	48
SEA GLASS <i>Pinot Noir, California</i> .....	14	52
STAGS LEAP ARTEMIS <i>Cabernet, California</i> ..	110	

## WHITE WINE

CA'DI ALTE <i>Pinot Grigio, Italy</i> .....	13	48
FERNLANDS <i>Sauvignon Blanc, New Zealand</i> .....	14	52
GOLDEN <i>Chardonnay, California</i> .....	14	52
ROMBAUER <i>Chardonnay, California</i> .....		68

## SPARKLING WINE

LA MARCA <i>Prosecco, Italy</i> .....	12	44
ROSÉ <i>Rotating Sparkling Rosé</i> .....	13	48
TAITTINGER <i>Champagne, France</i> .....		62

## NON-ALCOHOLIC

AMARO FALSO <i>bubbly "amaro" mocktail</i> .....	8
HOPPY REFRESHER <i>(12oz Btl) Lagunitas Sparkling Hop Water</i> ...	4
UPSIDE DAWN <i>(12oz Can) Athletic, Non-Alcoholic Golden</i> ...	7
FREE WAVE <i>(12oz Can) Athletic, Non-Alcoholic Hazy</i> .....	7
JARRITOS GRAPEFRUIT SODA .....	4
BIG MARBLE <i>Ginger Beer, Proper Lemon, Proper Hibiscus</i> ...	4

# DRAFT BEER

HH  
\$3

\$3 HAPPY HOUR DRAFTS	BRITE <i>Light Lager, 4.3%</i> .....	7.5
	POPCYCLE <i>Raspberry-Lemon Blonde 4.5%</i> .....	7.5
	BOOM DYNAMITE <i>Grapefruit Mango IPA, 6.4%</i> .....	7.5
	89ALE <i>American Amber, 5.6%</i> .....	7.5
	HOPPY <i>American IPA, 6.5%</i> .....	7.5
	CAMPY <i>New England Hazy IPA, 6.5%</i> .....	7.5
	LOST VIKING <i>Baltic Porter, 7.6%</i> .....	7.5
BOYSENBERRY SOUR <i>Fruited Sour, 6.7%</i> .....	7.5	

2 ROTATING O.H.S.O. DRAFTS .....	7.5
LEFT HAND MILK STOUT <i>Stout, 6%</i> .....	7.5
PIZZA PORT CHRONIC <i>American Amber, 4.9%</i> .....	7.5
VALLEY BEER <i>American Lager, 4.6%</i> .....	7.5
SPELLBINDER <i>New England Hazy IPA, 7%</i> .....	7.5

## SEASONAL ROTATING DRAFTS

Ask server or scan for full list! →



## CANS & BOTTLES

BUSCH LIGHT <i>(12oz Can) Lager 4.1%</i> .....	4
MILLER HIGH LIFE <i>(12oz Btl) Lager 4.6%</i> .....	5
COORS BANQUET <i>(12oz Btl) Lager 5%</i> .....	5
MICHELOB ULTRA <i>(12oz Btl) Light Lager 4.2%</i> .....	5
MODELO ESPECIAL <i>(12oz Btl) Light Lager 4.5%</i> .....	5
LEFFE ABBEY BEER <i>(11oz Btl) Belgian Pale Ale 6.6%</i> ...	8
MONTUCKY COLD SNACKS <i>(12oz Can) American Lager 4.1%</i>	6
FRANSISKANER HEFE <i>(12oz Btl) Hefe-Weissbier 5%</i> ...	7
GUINNESS <i>(16oz Can) Stout 4.4%</i> .....	7
SAPPORO BLACK <i>(22oz Can) Japanese Dark Lager, 5%</i> ...	7
CRISPY <i>(16oz Can) The Shop Beer Co., Japanese Rice Lager, 5%</i>	7
MODERN TIMES FRUITLANDS <i>(16oz Can) Sour Gose 5.5%</i>	8
BLUEBERRY SPACESHIP BOX <i>(750ml Btl) Hard Cider 5.5%</i> .	28
O.H.S.O. HARD P.O.G. <i>(12oz Can) Hard Seltzer 5%</i> .....	6
O.H.S.O. HARD WATERMELON LEMONADE <i>(12oz Can) Hard Seltzer 5%</i>	6
HIGH NOON PINEAPPLE <i>(12oz Can) Hard Seltzer 4.5%</i> ..	8
HIGH NOON BLACK CHERRY <i>(12oz Can) Hard Seltzer 4.5%</i>	8

## House Amaro Blend

w/ orange zest \$10



## D.i.C.K. - n - a Busch

D.i.C.K Peach Whiskey Shot & Can of Busch Lite \$8