

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** ^{GF} 8
mediterranean olives, EVOO
fresh rosemary, lemon zest
- GRILLED MORTADELLA** 12
with golden raisin mostarda, arugula,
bread crumb, fresh parmesan
- GARLIC SHRIMP** ^{GF} 13
with sweet corn puree,
Nueske's smoked bacon,
EVOO, fresh herbs, paprika

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** ^{GF} 14
oven roasted tomato & Nueske's
smoked bacon, bleu cheese,
pistachio, green onion, peppercorn
bleu cheese dressing

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

HANDHELDS

served w/chips + pickles or side salad
sub caesar salad +1, sub GF hoagie ^{GF}

- 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 chillis, green onions
- GOOEY NACHOS** ^{GF} 16
tortilla chips, cheese, fresno chillis,
black beans, pico, guac, lime crema, cilantro
- LOADED BAKED POTATO DIP** ^{GF} 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

^{GF} GLUTEN-FREE OPTIONS

PIZZA

NY STYLE

^{GF} sub_cauliflower_crust_+*2

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




ASK ABOUT OUR PIZZA OF THE MONTH


TSA COCKTAILS


ASK ABOUT OUR COCKTAIL OF THE MONTH


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|  | 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 |
| | JAM SESH 14 gin, cassis, cacao, orgeat, lemon |


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|  | FLOWER CHILD 12 Arcadia Grapefruit Vodka, bergamot, fortified wine, lime |
| | BANANA HAMMOCK 14 dark rum, light rum, banana, lime |
| | TARZAN BOY 14 rye whiskey, banana, chocolate, absinthe |
| | BLACK MANHATTAN 16 rye, coffee infused amaro, bitters |


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|  | CAROL'S COSMO 12 #vodka, cointreau, lime, cranberry |
| | STARVING ARTIST COFFEE MARTINI 14 Arcadia Coffee Vodka, chile liqueur, cinnamon syrup, coffee liqueur, cold brew, bitters |

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|  | THE GARDNER 13 gin, cucumber, lime, absinthe, simple |
| | PAINKILLER 16 dark rum, pineapple, coconut cream, orange juice |

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|  | CUCUMBER MULE 13 Arcadia Cucumber Vodka, basil liqueur, lime juice, ginger |
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|  | GRASSHOPPER NO. 5 16 strawberry rum, menthe, cacao, amaro, coconut cream, bitters |
| | ANGOSTURA VICE 15 angostura amaro, strawberry rum, strawberry coco cream, pineapple juice, lime, bitters |

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|  | CAN I CALL YOU ROSE? 14 lychee, rose, gin, mexican rum, lemon, champagne |
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|  | HIBISCUS SPRITZ 13 amaro, hibiscus, bubbles, flower, lemon |
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HAPPY HOUR

M - F 3PM - 6PM

\$3
\$8

OHSO draft slices
(cheese + pepperoni)

small plates
TSA cocktails
glass of wine

#LATENIGHT

EVERY NIGHT 10PM - 12AM

drink specials
kitchen open

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|---|-------|
| RED WINE | |
| RED BLEND | 13 48 |
| CABERNET | 13 48 |
| PINOT NOIR | 14 52 |
| STAGS LEAP ARTEMIS <i>Cabernet, California</i> .. | 110 |

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| WHITE WINE | |
| PINTO GRIGIO | 13 48 |
| SAUVIGNON BLANC | 14 52 |
| CHARDONNAY | 14 52 |
| ROMBAUER <i>Chardonnay, California</i> | 68 |

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

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| 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

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\$3

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| \$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

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| 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>(16oz Can) American Lager 4.1%</i> | 7 |
| 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 |
| 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 |

Spaghatt Service serves 1-2 ppl
32oz Miller High Life, lemon juice, aperol \$22



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