

THE STARVING ARTIST

HAPPY HOUR
M-F 3PM-6PM

\$3 OHSO draft
slices (cheese + pezzoni)

\$8 small plates
glass of wine

\$10 TSA cocktails

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}

- THE CHICKEN & GOAT CHEESE PANINI** 16
sliced chicken, goat cheese spread,
swiss cheese, arugula, balsamic glaze,
roasted tomatoes, lemon aioli, pickle chips,
on telera roll
- 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

We proudly source breads
from Nice Buns Bakery.

SHAREABLES

- TOMATO BASIL & HAM BRUSCHETTA** 16
diced ham, shredded mozzarella, tomato
slices, chiffonade basil, evoo, oregano,
balsamic glaze, red sauce, on hoagie roll
- GOOEY NACHOS** ^{GF} 16
tortilla chips, cheese, fresno chilis,
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

<p>BY THE SLICE</p> <p>\$3.75 cheese pepperoni</p> <p>\$4.25 speciality</p>	<p>CHEESE 16 red sauce, cheese blend, dried oregano, fennel pollen</p> <p>PEPPERONI 19 red sauce, cheese blend, pepperoni, dried oregano</p> <p>HAWAIIAN 25 red sauce, cheese blend, shaved ham, jalapeño, basil, caramelized bourbon pineapple</p> <p>MARGHERITA 25 red sauce, cheese blend, oven roasted tomato, basil, fresh mozzarella, EVOO fennel pollen, dried oregano</p>	<p>DILL PICKLE PIZZA 25 garlic white sauce, cheese blend, ricotta dill pickle chips, buttermilk dressing, & fresh dill</p> <p>SPICY GIARDINIERA + SAUSAGE 25 red sauce, cheese blend, Italian sausage, spicy giardiniera, dried oregano</p> <p>STREET CORN 25 garlic white sauce, cheese blend, roasted corn, cotija, cilantro, habañero mayo, paprika</p> <p>ROASTED VEGGIE 25 garlic white sauce, roasted zucchini & piquillo peppers, fresh mozzarella, arugula, pesto, lemon aioli</p>
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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
	JAM SESH 14 gin, cassis, cacao, orgeat, lemon


	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


	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

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

	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

	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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M-F 3PM-6PM

HAPPY HOUR

\$3 OHSO draft slices cheese/pepperoni

\$8 small plates glass of wine

\$10 TSA cocktails

#LATENIGHT

EVERY NIGHT 10PM-12AM

drink specials
kitchen open

RED WINE

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

WHITE WINE

PINOT GRIGIO 13	48
SAUVIGNON BLANC 14	52
CHARDONNAY 14	52
ROMBAUER <i>Chardonnay, California</i>	68

SPARKLING WINE

LA MARCA <i>Prosecco, Italy</i> 12	
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
\$3 HAPPY HOUR DRAFTS	BOYSENBERRY SOUR <i>Fruited Sour, 6.7%</i>	7.5

2 ROTATING O.H.S.O. DRAFTS 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>(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

Spaghatt Service serves 1-2pp1
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