

THE STARVING ARTIST

HAPPY HOUR
M - F 3PM - 6PM

\$3 OHSO draft
slices (cheese + pepperoni)

\$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

- STUFFED GRAPE LEAVES** 12
with tzatziki, chopped olives, EVOO,
feta cheese, ZaTar, fresh parsley
- HONEY WHIPPED RICOTTA** **GF** **#** 12
with chilled roasted zucchini, golden raisins,
pine nuts, crushed red pepper, EVOO, mint
add naan bread \$1 or chips .50
- BACON WRAPPED WATER CHESTNUTS** 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** **GF** 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 **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
Locally sourced 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 served with
warm cheese dip & stone ground mustard

- 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, ZaTar, w/warm naan bread
- ASIAN PORK BAO** 18
shredded pork, hoisin glaze, cashews,
sriracha, coleslaw, cilantro, fresno chili

GF GLUTEN-FREE OPTIONS

#LATENIGHT MENU

Served 10pm-12am EVERY NIGHT
\$6 #spirits
\$8 #gin negroni & #rum daiquiri
\$10 shot combos

DESSERT

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

PIZZA

NY STYLE

GF sub cauliflower crust +*2
available for full pies only

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



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
- MAPLE OLD FASHIONED** 15
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
- THE EASY LOVER** 15
gin, coconut campari, grapefruit liqueur, house vermouth blend
- FRIDA'S OLD FASHIONED** 15
Mezcal, reposado tequila, pineapple liqueur, agave, mole bitters



- FORGET ME NOT** 14
#vodka, raspberrry, aperol, grapefruit, lemon
- 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
- MATCHA MIDORI SOUR** 12
#vodka, midori melon liqueur, matcha syrup, lime



- STARVING ARTIST COFFEE MARTINI** 16
Arcadia Coffee Vodka, chile liqueur, cinnamon syrup, coffee liqueur, cold brew, bitters



- PALOMA #2** 13
triple citrus #blanco, watermelon liqueur, lime, jarritos grapefruit soda
- MOJITO** 12
#rum, mint syrup, lime juice, soda water



- 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



- LIMONCELLO SPRITZ** 15
limoncello, bubbles, mint

M-F 3PM-6PM

HAPPY HOUR

\$3 **\$8**
OHSO draft **small plates**
slices **glass of wine**
cheese/pepperoni

\$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 *Cabernet, California* .. 110

WHITE WINE

- PINOT GRIGIO 13 48
- SAUVIGNON BLANC 14 52
- CHARDONNAY 14 52
- ROMBAUER *Chardonnay, California* 68

SPARKLING WINE

- LA MARCA *Prosecco, Italy* 12
- ROSÉ *Rotating Sparkling Rosé* 13 48
- TAITTINGER *Champagne, France* 70

NON-ALCOHOLIC

- STRAWBERRY ITALIAN SODA 6
- AMARO FALSO *bubbly "amaro" mocktail* 8
- PHONY ESPRESSO NEGRONI *bitter coffee mocktail* 10
- HOPPY REFRESHER *(12oz Btl) Lagunitas Sparkling Hop Water* ... 4
- UPSIDE DAWN *(12oz Can) Athletic, Non-Alcoholic Golden* 7
- FREE WAVE *(12oz Can) Athletic, Non-Alcoholic Hazy* 7
- JARRITOS GRAPEFRUIT SODA 4
- BIG MARBLE *FLAVORS: Ginger Beer, Proper Lemon, Proper Hibiscus* 4
- NA GUINNESS *(14.9oz Can) Non-Alcoholic Stout* 7

CANS & BOTTLES

CURRENT DRAFT LIST ON SEPERATE MENU

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

HOUSE SHOTS



- SNAQUIRI 8
starwberry daiquiri, but small
- COFFEE MARTINI SHOT 8
spiced pick me up
- AMARO BLEND 10
orange peel infused
- D.I.C.K. -N- A BUSCH 8
D.i.C.K. peach whiskey shot & can of Busch Lite

SATURDAY + SUNDAY 12pm-3pm

\$5 mimosa

\$20 bottle

choice of juice: orange, grapefruit, pineapple, cranberry

\$12 bloody mary



Spghett Service serves 1-2ppl

32oz Miller High Life, lemon juice, aperol \$22



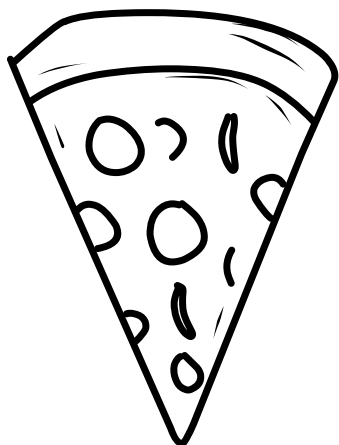
EVERY NIGHT

#latenight

10PM - MIDNIGHT

SLICES

- CHEESE SLICE \$3.75
- PEPPERONI SLICE \$3.75
- DILL PICKLE SLICE \$4.25



SWEETS

- COOKIE SKILLET \$8
chocolate chip cookie w/vanilla ice cream & Ghirardelli chocolate sauce

6

#SPIRITS

#vodka, #gin, #rum, #blanco,
neat or single mixer

8

#GIN NEGRONI
#RUM DAIQUIRI

10

BEER + SHOT COMBOS

#blanco + Modelo
#rum + Coors Banquet
#Vodka + Popcycle Blonde
House Amaro blend + Miller High Life

SHAREABLES

- GOOEY NACHOS \$16 **GF**
tortilla chips, cheese, fresno chilis,
black beans, pico, guac, lime crema, cilantro
- LOADED BAKED POTATO DIP \$12 **GF**
Nueske's smoked bacon, green onions, cheddar,
sour cream, served chilled w/potato chips
- PRETZEL & DIP \$15
everything bagel pretzel served with warm cheese dip
& stone ground mustard
- HONEY WHIPPED RICOTTA \$12 **GF**
with chilled roasted zucchini, golden raisins,
pine nuts, crushed red pepper, EVOO, mint

