

# HAPPY HOUR

Weekdays 3pm-6pm

\$ 3

**SLICES & BEER**

cheese & pepperoni slices & O.H.S.O. draft beer

\$ 8

**SMALL PLATES  
COCKTAILS & WINE**

# 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

- 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

## 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**

- 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 baguette
- 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

We proudly source breads from Nice Buns Bakery.

# PIZZA

NY STYLE









**GF** sub\_cauliflower\_crust\_+\*2

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



ASK ABOUT OUR PIZZA OF THE MONTH

# TSA COCKTAILS

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

## 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

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

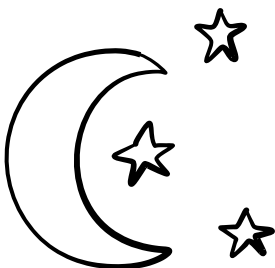
w/ orange zest \$10



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

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

# LATE NIGHT



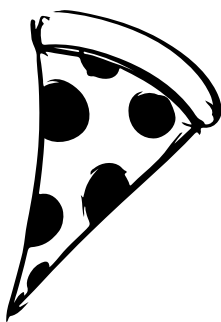
AT THE STARVING ARTIST

**EVERY NIGHT**  
10pm-Midnight

## SLICES

**CHEESE SLICE \$3.75**

red sauce, cheese blend,  
dried oregano, fennel pollen



**PEPPERONI SLICE \$3.75**

red sauce, cheese blend,  
pepperoni, dried oregano

**DILL PICKLE SLICE \$4.25**

garlic white sauce, cheese blend, ricotta  
dill pickle chips, buttermilk dressing, & fresh dill

## SHAREABLES

**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

**HONEY WHIPPED RICOTTA <sup>GF</sup> \$12**

with chilled roasted zucchini, golden raisins,  
pine nuts, crushed red pepper, EVOO, mint

## SWEETS

**COOKIE SKILLET \$8**

chocolate chip cookie with vanilla ice cream  
& Ghirardelli chocolate sauce





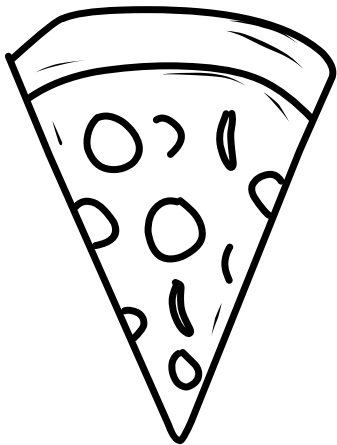
EVERY NIGHT

# #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, strawberry chipotle jam,  
peanut butter bacon whip, warm cheese dip

HONEY WHIPPED RICOTTA \$12 **GF**  
with chilled roasted zucchini, golden raisins,  
pine nuts, crushed red pepper, EVOO, mint

