

# 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** <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

## 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

- 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

## HANDHELDS

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

- 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** <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

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


	<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>JAM SESH</b> ..... 14 gin, cassis, cacao, orgeat, lemon


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


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

	<b>THE GARDNER</b> ..... 13 gin, cucumber, lime, absinthe, simple
	<b>PAINKILLER</b> ..... 16 dark rum, pineapple, coconut cream, orange juice, nutmeg

	<b>CUCUMBER MULE</b> ..... 13 Arcadia Cucumber Vodka, basil liqueur, lime juice, ginger
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	<b>GRASSHOPPER NO. 5</b> ..... 16 strawberry rum, menthe, cacao, amaro, coconut cream, bitters
	<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
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	<b>HIBISCUS SPRITZ</b> ..... 13 amaro, hibiscus, bubbles, flower, lemon
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M-F 3PM-6PM

## HAPPY HOUR

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

**\$10**  
**TSA cocktails**

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## #LATENIGHT

EVERY NIGHT 10PM-12AM  
**drink specials**  
**kitchen open**

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

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

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

<b>NON-ALCOHOLIC</b>	
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

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

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

## SEASONAL ROTATING DRAFTS

Ask server or scan for full list! →



## CANS & BOTTLES

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