

THE STARVING ARTIST

HAPPY HOUR
M-F 3PM-6PM

\$3 OHSO drafts
slices (cheese/pepperoni)

\$8 small plates
glass of wine

\$10 TSA signature
cocktails

SMALL PLATES

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| <p>WARM OLIVE BOWL GF 8
mediterranean olives, EVOO
fresh rosemary, lemon zest</p> <p>GARLIC SHRIMP GF 13
w/sweet corn puree, smoked bacon,
EVOO, fresh herbs, paprika</p> <p>BUFFALO RICOTTA GF 12
buffalo whipped ricotta, carrots, celery,
green onion, bleu cheese, pistachios
<i>add naan bread \$1 or chips .50</i></p> <p>STUFFED GRAPE LEAVES GF 12
with tzatziki, chopped olives, EVOO,
feta cheese, ZaTar, fresh parsley</p> | <p>BACON WRAPPED WATER CHESTNUTS 12
wrapped in smoked bacon with cucumber,
soy caramel, crushed cashews, fresh mint</p> <p>HONEY WHIPPED RICOTTA #GF 12
with chilled roasted zucchini, golden raisins,
pine nuts, crushed red pepper, EVOO, mint
<i>add naan bread \$1 or chips .50</i></p> <p>PORK & BEANS GF 11
sopressata, white kidney bean puree,
semi-dried tomatoes, roasted crimini mushrooms,
chili spice blend, served with naan bread
<i>*gluten free with out the naan bread*</i></p> |
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Locally sourced breads from Nice Buns Bakery.

HANDHELDS

- served w/chips + pickles or side salad
sub caesar salad +1, sub GF hoagie **GF**
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| <p>THE CHICKEN & GOAT CHEESE PANINI 16
shaved chicken, goat cheese spread,
swiss cheese, arugula, balsamic glaze,
roasted tomatoes, lemon aioli, on telera roll</p> <p>HOISIN GLAZE PORK BANH MI 17
house pickled vegetables, cucumber,
jalapeño, cilantro, sriracha mayo, on telera roll</p> <p>SHORT RIB + MUSHROOM 18
gruyere cheese, rosemary roasted mushrooms,
bleu cheese horseradish spread, on ciabatta</p> <p>GUAC & QUESO BLT 16
lettuce, guacamole, bacon, tomato,
pepperjack queso, chipotle aioli, on a telera bun</p> <p>ITALIAN GRINDER 17
calabrese salami, soppressata, mortadella,
spicy giardiniera spread, smoked gouda,
romaine, tomato, on hoagie roll</p> <p>BLACK BEAN BURGER 14
housemade black bean patty, iceberg lettuce,
piquillo peppers, pepperjack queso,
lemon aioli, on a brioche bun</p> |
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SALADS

- add protein: chicken +5, shrimp +7
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| <p>CAESAR SALAD 14
classic caesar w/ our house caesar
dressing with stone ground mustard,
EVOO, & croutons (<i>anchovie alert</i>)</p> <p>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
<i>*ask us to spice it up</i></p> <p>ICEBERG WEDGE GF 14
oven roasted tomato &
smoked bacon, bleu cheese,
pistachio, green onion,
peppercorn bleu cheese dressing</p> |
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DESSERT

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

SHAREABLES

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| <p>KNOTTY BOYZ 11
Baker's dozen of hand-twisted dough knots
<i>Choose one:</i>
GARLIC PARMESAN - Served with marinara sauce
JALAPEÑO CHEDDAR - Served with ranch
CINNAMON SUGAR - Served with warm icing</p> <p>GOOEY NACHOS #GF 16
tortilla chips, cheese, fresno chilis,
black beans, pico, guac, lime crema, cilantro</p> <p>LOADED BAKED POTATO DIP #GF 12
smoked bacon, green onions, cheddar,
sour cream served chilled w/potato chips</p> <p>PRETZEL & DIP # 15
everything bagel pretzel served with
warm cheese dip & stone ground mustard</p> <p>ASIAN PORK BAO 18
shredded pork, hoisin glaze, cashews, sriracha,
coleslaw, cilantro, fresno chili</p> | <p>CHARCUTERIE BOARD GF 22
seasonal cheese, calabrese salami,
soppressata, olives, cashews, sweet onion jam,
whole grain mustard, dried cranberry, naan bread
<i>*gluten free with out the naan bread*</i></p> <p>CHICKPEA HUMMUS + NDUJA GF 17
nduja sausage, charred carrots, cucumbers, olives,
mint-pistachio pesto, ZaTar, w/warm naan bread
<i>*gluten free with out the naan bread*</i></p> <p>TOMATO BASIL & HAM BRUSCHETTA 16
diced ham, shredded mozzarella, tomato
slices, chiffonade basil, EVOO, oregano,
balsamic glaze, red sauce, on hoagie roll</p> |
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GF GLUTEN-FREE OPTIONS

#LATENIGHT MENU

served 10pm-12am | \$8 #spirits
\$10 #gin negroni, #rum daiqui, shot combos

PIZZA

NY STYLE

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

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| <p>BY THE SLICE</p> <p>\$3.75
cheese
pepperoni</p> <p>\$4.25
speciality
dill pickle</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>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>ROYCERRONI 27
pizza sauce, cheese blend, cup & crisp
pepperonis, calabrian chiles, honey,
mascarpone, basil</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>HAWAIIAN 25
red sauce, cheese blend,
shaved ham, jalapeño, basil,
caramelized bourbon pineapple</p> <p>ROASTED VEGGIE 25
garlic white sauce, roasted zucchini
& piquillo peppers, fresh mozzarella,
arugula, pesto, lemon aioli</p> <p>PEPPER PLETHORA 25
garlic white, jack & cheddar cheese,
roasted anaheim peppers, roasted
poblanos, jalapeño, fresno chiles, piquillo
peppers, red onion, orange marmalade</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
- 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, raspberry, 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



- 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 *(contains dairy)* 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
- NA CORONA *(12oz Btl) Non-Alcoholic Mexican Lager* 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 *(12oz Can) Hard Cider 5.5%* . 10
- 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



Roating Milk Punch limited supply
 \$16 cocktail | \$8 shot *not eligible for HH pricing*

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

