

NORTHSTAR

EST. 2004 • OHIO

NORTHSTAR MARGARITA

Hornitos Tequila, fresh citrus and salt

BOURBON BLACKBERRY SMASH

Woodford Reserve, blackberries, lemon and thyme

MADE-TO-ORDER GUACAMOLE **V G** with fresh tortilla chips 8.9

HOUSEMADE PIMIENTO CHEESE DIP **G** 8.9 • BOTH DIPS **G** 13.9

BLACK BEAN & CHICKEN CHILI **G** topped with smoked gouda 7.9

GOLDEN FRENCH FRIES **V G** served with rosemary aioli 6.9

SALADS + SOUP

SIMPLE SALAD **V G**

Napa greens, organic kale, parmesan and croutons with café vinaigrette 7.9

BLACK BEAN & CHICKEN CHILI **G**

Ohio organic black beans, toasted chiles and a hint of bacon. Served with smoked gouda and fresh tortilla chips 7.9

UPTOWN SALAD **V G**

Raised-right chicken, dates, avocado, legumes, onions, Mackenzie Creamery goat cheese, croutons and almonds with champagne vinaigrette 17.9

CHOPPED SALAD **V G**

Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette 17.9

MEXICALI SALAD

Roasted chicken, avocado, grilled corn, smoked gouda and buttermilk biscuit croutons with creamy chipotle lime dressing 16.9

FROM OUR WOOD-FIRED OVEN

MARGHERITA PIZZA

Organic Bianco DiNapoli tomatoes, fresh mozzarella and basil, shaved Grana Padano 16.9

SAUSAGE & PEPPER PIZZA

Housemade sausage, ricotta, Mama Lil's peppers and red onion with organic tomatoes 18.9

Choose fennel sausage or crispy prosciutto +2.9

VEGETARIAN ENCHILADAS

Two roasted corn and sweet potato enchiladas with smoked gouda, salsa verde and organic Ohio black beans 18.9

ENTRÉES

NORTHSTAR BURGER **V G**

Just made with organic black beans, brown rice and beets, topped with white cheddar, kale, tomato, pickle and onion + simple salad 17.9

CLASSIC CHEESEBURGER **G**

Brandt Family brisket and chuck*, ground in-house daily, served "all the way" + french fries & rosemary aioli 18.9

PIMIENTO CHEESEBURGER **G**

Brandt Family brisket and chuck*, topped with housemade pimiento cheese + french fries & rosemary aioli 18.9

FISH SANDWICH **G**

Grilled barramundi filet with lettuce, tomato, red onion and fresh herb aioli + simple salad 21.9

CHICKEN & AVOCADO SANDWICH **G**

Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + wild rice 18.9

PAD THAI **V G**

Seared vegetables, fresh herbs, egg and peanuts tossed in tamarind lime sauce with your choice of roasted chicken or organic tofu 18.9

BUDDHA BOWL **V G**

Pan-seared organic tofu or roasted chicken, bright veggies, peanut sauce and long-grain brown rice 16.9

CAST IRON STEAK & ENCHILADA **Brandt Family Beef, USDA Prime**

Chipotle-lime marinated tri-tip with a smoked gouda and salsa verde enchilada + organic black beans 27.9

V CAN BE PREPARED MEAT AND DAIRY FREE

G CAN BE PREPARED WITHOUT WHEAT AS AN INGREDIENT *Substitute a gluten free bun +!*

Because we prepare our food from scratch, any item made in our kitchen may contain traces of potential allergens, including wheat flour, nut oils and dairy. We ask that those with allergies take caution when enjoying our foods.

**These items may be cooked to order. Consuming raw or undercooked meat or eggs may increase your risk of food borne illness.*

CRAFT COCKTAILS 12



Negroni

Beefeater Gin, Campari, VYA Vermouth



Aperol Spritz

Jeio Prosecco, Aperol and fresh orange



Bourbon Blackberry Smash

Woodford Reserve, blackberries, lemon and thyme



Aviation

Beefeater Gin, Luxardo Maraschino and lemon



Strawberry Basil Mojito

Cruzan Rum, fresh basil and strawberries



Warm Applejack Cider

Watershed Apple Brandy, Ohio cider, whipped cream



La Paloma

Espolòn Tequila, fresh grapefruit and lime



Martini

Tito's Vodka or Beefeater Gin with a splash of VYA Vermouth



Northstar Margarita

Hornitos Tequila, fresh citrus and salt



Ginger Mojito

Mint and lime, Cruzan Rum, organic cane sugar



Espresso Martini

OYO Vanilla Vodka, Counter Culture Coffee and mint



Maker's Manhattan

Bourbon, VYA Vermouth and a cherry

WINE 7oz/BTL

Jeio Prosecco Tre Venezie 9/32

Gobelsburg Rosé Austria 11/39

Sokol Blosser Pinot Gris Willamette 11/39

Clay Shannon Sauvignon Blanc High Valley 11/39

Farmstead Chardonnay Napa 12/42

The Fableist Pinot Noir Santa Barbara 12/42

Fontsainte Red Blend Languedoc 11/39

Brassfield Cabernet High Valley 12/42

Marietta Old Vine Red California 10/36

OHIO BEER 6

Jackie O's Ricky Blonde Ale Athens

Rhinegeist Cheetah Cincinnati

Zaftig Heavy Hearted Amber Ale Worthington

Fat Head's Head Hunter IPA Cleveland

CBC IPA Columbus

Mad Moon Craft Cider Columbus

PLEASE ASK ABOUT OUR Seasonal Draft Beers

DRINK SPECIALTIES

Housemade Ginger Ale 6

Pour Over Coffee 4

Cold-Brewed Iced Coffee 5

Mint Iced Coffee 6

Northstar Hot Chocolate 6

Hot Apple Cider 6

Hot Tea 4

Organic Iced Tea 3.5

Shooting Star 7

Orange Juice 6

Organic Carrot Juice 7

Green Smoothie 8

Strawberry Smoothie 8



AT NORTHSTAR, WE CHOOSE LOCALLY GROWN, ORGANIC AND ARTISAN PRODUCED FOODS NOT ONLY TO PROTECT THE ENVIRONMENT AND TO SUPPORT PRODUCERS WHOSE VALUES ARE ALIGNED WITH OURS, BUT ALSO SO THAT WE ARE SERVING THE MOST WHOLESOME AND DELICIOUS FOOD WE CAN.

BRANDT BEEF

All natural, family-owned

NIMAN RANCH

Antibiotic and hormone free prosciutto

GERBER'S AMISH FARM CHICKEN

Responsibly raised, antibiotic free

BEELER'S PURE PORK

All natural, nitrate free bacon from Iowa

PLEIADES FARMS

Organic maple syrup from Mt. Gilead, Ohio

COUNTER CULTURE COFFEE

Direct trade coffee

MACKENZIE CREAMERY

Artisan goat cheese from Hiram, Ohio

GREEN FIELD FARMS

Organic eggs from Wooster, Ohio

SHAGBARK SEED & MILL

Athens, Ohio organic black beans & spelt flour

KREMA NUT COMPANY

Ohio peanut butter, nuts and seeds

KING ARTHUR BAKING CO.

Artisan flour

ORGANIC VALLEY

Ohio organic dairy