



happy hour

3pm-6pm

tuesday-friday + sunday

\$3 off all shareables & drinks

complimentary chickpeas+

shareables \$3 off during happy hour

pork belly 15
soft polenta, charred tomato glaze,
fresno, pickled onion

crab & hominy dip 18
aguachile, pickled fresno,
cilantro, tortilla chips

crispy brussels sprouts 13
creamy ricotta, hot-honey,
chimichurri (v)

halloumi & watermelon 15
chopped almond, micro basil, mint
vinaigrette, lemon agrumato

steak tartare* 21
king's hawaiian rolls, french
mustard dressing

meatballs 15
beef, pork & veal blend, tomato,
basil, parmesan

zucchini carpaccio 12
parmesan, pine nuts, micro basil,
lemon agrumato, maldon

cheese board 21
selection of artisan cheeses &
accompaniments (v)

whipped ricotta 13
Leavened bakery sourdough,
garlic oil (v)

westsiders wings 12
truffle buffalo, buttermilk
& herb dressing

tuna poke 15
compressed watermelon,
avocado, pickled fresno, wakame,
crispy wonton

fried chickpeas 8
very cool ranch (vg)

pasta

made fresh in-house, daily
add shrimp +13, chicken +9, meatball +12

campanelle primavera 23
pesto, zucchini, squash, red onion,
blistered tomato, whipped ricotta

tagliatelle bolognese 25
beef, chilis, oregano, parmesan

casarecce alla vodka 22
calabrian chili, tomato cream sauce,
stracciatella, basil (v)

bucatini & meatballs 28
pomodoro, basil, parmesan

lobster mac & cheese 33
calabrian chili, gruyere, garlic crumble

salads

add chicken +9, shrimp +13, 7oz. salmon +15

house 13
greens, pepita, apple, pickled onion,
shallots, kohlrabi, parmesan, lemon &
pepita vinaigrette (v)

caesar 13
gem lettuce, parmesan, garlic crumble

strawberry & goat cheese 15
greens, cucumber, radish, asparagus,
almond, burnt honey & orange
vinaigrette (gf)

dinner entrées

duck and waffles 34
chicken-fried duck confit, white cheddar & scallion waffle,
truffle & corn puree, petit apple & radish salad, mustard
maple syrup

rack of lamb* 48
tzatziki, cous cous salad, sumac onion

airline chicken 30
creamy vegetable farro, mushroom, lemon-tarragon jus

westsiders burger* 21
half-pound patty, american cheese, caramelized onion,
lettuce, tomato, pickles, yum yum sauce, fries
upgrade to truffle fries +3

italian beef sandwich 23
Leavened bakery sourdough roll, house-made giardiniera,
provolone, au jus, fries upgrade to truffle fries +3

stuffed eggplant 25
red pepper hummus, cous cous, feta, tahini, sumac onion
(v)

seasonal salmon 36
horseradish crema, marinated beets, farro, orange
agrumato

prime filet mignon* 55
angus center cut filet, grilled asparagus, french onion
baked potato, bordelaise (gf)

hokkaido scallops 38
polenta crouton, blistered tomato, mushroom, corn puree

sides

side salad (vg) 6

fries (vg) 5
upgrade to truffle fries +3

grilled asparagus (gf) (v) 6

smashed potatoes (vg) 6

beverages

hot tea 4

soda 3

coffee 3

espresso 3

desserts

affogato (gf) (v) 8

panna cotta 12

lemon tiramisu 12

brownie sundae 12

peach crisp 12

(vg) vegan, (gf) gluten free, (v) vegetarian

*these items may be cooked to order. consuming raw or undercooked meat, fish and eggs may increase your risk of food borne illness

+with drink purchase

house cocktails

westsiders mule 15

everyone's favorite highball – made modern for the westside community. no mugs, no frills, just tasty vibes. a master class in refreshment / **tito's handmade vodka, clarified ginger, lime acid, CO2**

caprese 15

the classic hot girl salad, reimagined as a warm-weather sipper. lactic, lightly savory, incredibly refreshing. late-summer flavor available all year-round / **buffalo trace, tomato, basil, lime, grapefruit, whey**

green swizzle 15

the love child of a spicy margarita and your favorite green juice. thirst-quenching, lingering spice, sinfully verdant. how can being bad feel so good? / **cazadores blanco, green chile, agave, pineapple, mint, cilantro, jalapeño**

pandan old fashioned 15

a timeless classic with modern flair. coconut, vanilla, toasted rice, funk. yum / **rittenhouse rye, coconut, pandan, toasted almond**

westsiders paloma 15

simplicity is a beautiful thing. a simple highball of tequila and grapefruit soda, reimagined with modern technique for the modern palate. the tequila soda of your dreams / **corazon blanco, grapefruit cordial, aggressive bubbles**

sangria spritz 15

not your mother's sangria. mercurial, aggressively carbonated, always delicious. have more than one – they never last long / **rotating ingredients, ask your server**

seasonal cocktails 15

daiquiri al pastor

one of the world's greatest tacos, now available in liquid form. pork fat from Landmark Smokehouse steals the show and challenges your notion of what "food as drink" can be. a superb aperitif, and a true treat for hedonists everywhere. / **planteray 3 star, lard, pineapple, achiote, agave, lime, cilantro**

negroni vice

our house negroni is doing summer in miami beach and is having a rip-roaring good time. the frozen cocktail that captured the hearts and minds of modern bartenders everywhere meets the original darling of the bar world in the mashup of the summer. / **citadelle, rhum clement mahina coco, house vermouth blend, campari, coconut, strawberry, pineapple**

garden of earthly delights

a playful, sultry, and salacious take on the seasonal spicy margarita. lush strawberry and piquant jalapeño are adorned with cucumber turned into seafoam, redefining what it means to be a "patio pounder." don't let your dreams be dreams. / **milagro reposado, lustau fino sherry, suze, chateau, strawberry, agave, jalapeño, lemon, cucumber air**

peaches & cream

what happens when you pair a classic summertime dessert with every bartender's least favorite cocktail? pure, unadulterated liquid decadence. the ramos gin fizz provides a unique platform to highlight one of summer's best ingredients. be gentle. / **citadelle jardin d'ete, white chocolate, peach, citrus, egg white, cream, bubbles**

PB&J OF

a favorite childhood snack grows up and develops a penchant for old fashioned. spirit forward, but with the unmistakable sweet-nutty balance that we all know and love. allow a moment of mindfulness – sip, enjoy, and remember the good old days. / **old forester signature, peanut butter, strawberry, angostura bitters**

cosmo bianco

trends are cyclical – it's time to play with the cosmopolitan. the iconic cocktail is given the westsiders treatment and reimagined as a sophisticated, crystal-clear sipper. crisp, quaffable, and packed with citrus. don't be fooled! it's all booze. / **ketel one, italicus, combier d'orange, aperitif wine blend, vanilla, lime leaf, white cranberry, lemon, whey**

corn colada

another season, another reason to celebrate local produce. a piña colada spends its summer in the rust belt and discovers ohio sweet corn. a creamy, piquant, vegetal cocktail celebrating the marriage of tiki and kitchenette-style cocktail. / **milagro silver, milagro reposado, butter, jalapeño, corn, pineapple, coconut, lime**

i carried a watermelon

a quintessential "hot girl summer" salad is reimagined as a thirst-quenching highball that is sure to keep you feeling snatched all summer long. fruity, vegetal, utterly refreshing, with an unmistakable savory tang. hydrating and intoxicating. / **milagro silver, feta, cucumber, dill, lime, clarified watermelon, aggressive bubbles**



happy hour

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tuesday–friday
+sunday

\$3 off

all shareables & drinks
complimentary chickpeas+

classics 15

Old Fashioned
Manhattan
Negroni
Boulevardier
Oaxacan Old Fashioned
Hemingway Daiquiri
Paper Plane
Espresso Martini
Gimlet
Cosmopolitan
Jungle Bird
Spicy Margarita

Ask about
rotating beer,
seltzer, and
non-alcoholic
selections

half off wine

all day

every thursday

bottle list only

this deal applies to all
brands on our bottle list –
glass pours do not apply

