Natalies MUSIC HALL & KITCHEN

45 rpm DRINKS STEREO

Draft Beer

Seventh Son Scientist IPA 7% ABV **6.5**

CBC Bodhi Imperial IPA 8.3% ABV **7**

AOH - Rotating 8

Rhinegeist Cheetah Lager 4.8% ABV **6**

Wolf's Ridge Clear Sky Daybreak Cream Ale 5% ABV **6**

Land Grant Pool Party Pilsner 5.4% ABV **6.5**

2 Tones Uncle Joe's Irish Red 6% ABV **6**

Guinness 4.2% ABV **6**

Rambling House Ginger Beer N/A **3**

Bottles

IPA/PALE ALE

Seventh Son Miracle Hazy Light IPA 4.5% ABV **7**

Seventh Son Assistant Manager American Pale Ale 4.5% ABV **5**

Brew Dog Elvis Juice IPA 6.5% ABV **6** (16 oz.)

Wolfs Ridge Pack IPA 6.8% ABV **6**

Rhinegeist Knowledge Imperial IPA 8.5% ABV **8.25**

LAGER/PILSNER

Hilltop Lager 4.2% ABV **5.5**

CBC Summer Teeth 5% ABV **5**

Parsons North Dry Hopped Pilsner 5.5% ABV **8** (16 oz.)

SPECIALTY

Jackie O's Razz Wheat 5.5% ABV **6**

Land Grant Spring Quarter Belgian Blond Ale 6.4% ABV **6**

Rhinegeist Whiffle Belgian Witbier 5% ABV **5**

Forbidden Root Strawberry Basil Hefeweizen 5% ABV **7**

Rambling House CBD Ginger Beer 7.5

STOUT/PORTER

Great Lakes Edmund Fitzgerald Porter 6% ABV **5.5**

Wolf's Ridge Dire Wolf Stout 10.8% ABV **9**

Seventh Son Brown Ale 5.25% ABV **6**

GLUTEN FREE

Seventh Son Kitty Paw Hard Seltzer choice of flavors: Tangerine Pineapple or Raspberry 4.2% ABV **6**

DOMESTIC

Bud Light 4

Budweiser 4

Miller Lite 4

IMPORT

Duvel 8.5% ABV **9**

Modelo Especial 8.5% ABV **5**

Stella Artois 4.4% ABV **5**

NON-ALCOHOLIC

Bitburger Drive 5

Buckler 5

Cocktails

ROTATING BOTTLED COCKTAIL Always changing - ask our staff!

MR. JONES Bourbon, cream sherry, Cynar, huckleberry, ginger, rosemary, pineapple, citrus **12**

BACKYARD BBQ BREAKUP Rye, watermelon, gentian aperitif, citrus, habanero, mezcal **10**

POLYNESIAN RED LIGHT Genever, toasted coconut, orgeat, Angostura Bitters **11**

MAMA NEEDS A MARGARITA Blanco tequila, orange liqueur, citrus, agave nectar, salted rim **9.5**

RED SANGRIA Montepulciano, OYO Stonefruit Vodka, Regan's Orange Bitters, seasonal syrup, soda **9.5**

PORT ROSE Reposado tequila, ruby port, pear, citrus, rosemary, chamomile **11**

TREMÉ Rye, cognac, Jamaican rum, St. Germain, Velvet Falernum, aromatized wine, Angostura and Peychaud's Bitters **11**

TWO SIDES OF KENNY Watershed Vodka, custom tonic syrup, carbonated in house **9** *(on draft!)*

Wine

*****BUY the BOTTLE** & Save! Get 4 glasses for the price of 3. Can't finish it? Take it home!*

REDS

Pinot Noir, Macedon (Tikvesh, Macedonia) **9/27**
Familiar style from an unfamiliar region.

Montepulciano, Farnese (Abruzzo, Italy) **8/24**
A long-standing staple, and our go to pizza wine.

Super Tuscan, Bruni Poggio D'elsa (Tuscany,Italy) **9/27**
Look, it's not called an Adequate Tuscan, or a Pretty Good Tuscan, this bold smooth blend is actually super.

Beaujolais, Joseph Drouhin (Burgundy France) **33**
Do a little dance, make a little love, get down tonight!

Zweigelt, Herman Moser (Kremstal, Austria) **36**
Why does beer always get the backyard spotlight? Light enough for summer, bold enough for BBQ.

Tempranillo, Arena de Gota (Jumilla, Spain) **21**
Like your coffee mug that says #1 DAD! This is Spain's #1 grape, no mug required.

Malbec, Aruma (Mendoza, Argentina) **30**
Rich as the land, lush as the culture.

WHITES

Vinho Verde, Casal Garcia (Vinho Verde, Portugal) **6/18**
Grownups can jump through sprinklers too.

Sauvignon Blanc, La Petite Perriere (France) **7/21**
Sauv Blanc fills that dry and crisp category so well, we'd typically suggest pairing it with more wine.

White Blend, Tarima Mediterraneo (Alicante, Spain) **9/27**
Putting the oral in floral, this blend is expressive and balanced in the mouth.

Chardonnay, Long Meadow Ranch 'Farmstead' (Napa, California) **33**
Oak whispers in your ear. "How poetic," you think with blushed cheeks.

Vermentino, Santadi Villa Solais (Sardinia, Italy) **27**
On a cloud of grapes it drifts in the night, any place it goes is right.

Riesling, Richter Zeppelin (Mosel, Germany) **27**
This Riesling gives the finger to the statement "you should smile more."

SPARKLING & ROSÉ

Rosé Herdade Do Rocim Mariana (Alentejo, Portugal) **27**
Elegant, understated and shy when you first meet, then you end up buying a house together. Boom!

Prosecco, Jeio (Veneto, Italy) **27**
It's sparkling, it's crisp, drink it.

Lambrusco, Nettare di Bacco (Emilia-Romagna, Italy) **24**
It's sparkling, it's red, oh boy!

HAPPY HOUR

Tuesday - Friday 4 - 6 pm

Draft Beer $2 Off • Glasses of Wine $2 Off • Cocktails $2 Off • Appetizers $2 Off

Natalies
MUSIC HALL & KITCHEN

V (vegetarian)
GF (gluten-free)
GFR (gluten-free upon request)

45 rpm APPETIZERS STEREO

Charcuterie & Cheese — Daily selection of cured meats, artisanal cheese, marcona almond, golden beet jam, crostinis, Covey Rise wildflower honey, appropriate garnishes **19**

Arancini — Chevre, smoked marinara, Parmesan Reggiano **11** **(V)**

Smoked Portabella + Corn Springrolls — Wakame salad, gochujang vinaigrette, black garlic aioli **11** **(V)**

Grilled Nayarit Shrimp — Valentina hot brown butter, corn tortilla, cilantro, jasmine rice, charred citrus **15** **(GF)**

Charred Kracken Jerk Wings — Pt. Reyes blue cheese dip, celery heart **13**

Fish Tacos — Corn tortilla, crispy mahi mahi, pineapple-habanero salsa, pickled red onion, sambal aioli **11** **(GF)**

Music Hall House Fries — Smoked sea salt, garlic, herbs, spicy soy catsup **5** **(GF)**

45 rpm SOUP & SALAD STEREO

Soup of the Moment — Chef's daily selection **Mkt**

Andalusian Gazpacho — Heirloom tomato, sherry, crouton, hard egg, bell pepper, cucumber **7** **(V)**

House Salad — Farm greens, blueberries, almonds, cucumber, Turkey Foot feta, white balsamic vinaigrette **7** **(V)** **(GF)**

Caprese Salad — local heirloom tomatoes, house made fresh mozzarella, basil, smoked virgin oil, cracked black pepper **9** **(GF)**

Grilled Shrimp Entrée Salad — Ohio crisp, quinoa, pickled red onion, tomato, corn, Woodruff Farmers cheese **15** **(GF)**

45 rpm PIZZA STEREO

High St. Casa — Italian sausage, bacon, pepperoni, tomato sauce, fresh mozzarella, herbs **15**

Margherita — Tomato sauce, fresh mozzarella, basil **13** **(V)**

Bianco — Ricotta, Parmesan Reggiano, virgin olive oil, roasted garlic, basil **14**

Hawaiian — Tomato sauce, pickled banana pepper, fresh mozzarella, ricotta, bacon, grilled pineapple **15**

Roasted Swainway Shroom — Wood-fired oyster+shiitake mushrooms, virgin olive oil, caramelized onion, fresh mozzarella, Pt. Reyes blue, herbs, truffle oil **16** **(V)**

Weekly Pizza — Always changing - ask our staff! **16**

*Create your own — with any of the toppings listed above *Cauliflower crust available upon request **3**

45 rpm ENTRÉES STEREO

7's Pastrami on Sourdough — House smoked brisket, pickled napa cabbage, cornichons, whole grain Dijon, Havarti cheese, Music Hall house fries, spicy soy catsup **15**

Vegetarian Pasta — Whole wheat Ohio City spaghetti, corn, asparagus, zucchini noodle, Swainway shrooms, baby kale, charred scallion-truffle butter, black pepper pecorino **19** **(V)** **(GFR)** Add olive oil poached shrimp **6**

Woodruff Farms Pork Chop — Shagbark grits, braised collards+kale, red eye BBQ, elote corn salsa **24** **(GF)**

Grilled Mahi Mahi — Black barley tabbouleh, grilled baby bok choy, sweetie pepper puree, tamari soy reduction, Turkey Foot goat feta, jasmine rice **25** **(GFR)**

45 rpm DESSERTS STEREO

GF Brownie — Johnson's triple vanilla bean ice cream, bourbon caramel, salty pecan, griottines, Chantilly, **9**

House-made Pie — Seasonal selection, Chantilly **8**

Chocolate Tartlette — Oreo + hazelnut crust, peppermint milk chocolate custard, bittersweet ganache, Frangelico anglaise **9**

*Some items on our menu are prepared in peanut oil. *$3 charge for split entree plates

A Nod to the Back Our Back of the House staff works very hard behind the scenes to provide you with the best dining experience possible. Tip your hat and show your appreciation by giving them a tip! **5**

Warning: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.