

## HOUSE WINE

W - The Walls 'Le June Vignes' Med-Oak Chardonnay, Exclusive, Vineyard Direct \$10.50 Glass Only  
Sustainable from planting to mouth, Walla Walla

W - Villa Maria 100% Sauvignon Blanc, Marlborough New Zealand \$10.50/42.

W - Conde Valdemar Blanco Tempranillo, Rioja Spain \$10.50/42.

W - Angelini Pinot Grigio DOC, Veneto Italy \$10.50/42.

W - La Perlina Sparkling Moscato, Vento Italy 375ml \$10.50

W - Angelini Prosecco DOC, Vento Italy 187ml \$10.50

RS - Angelini Rose Prosecco, Split -187 (1 glass per bottle), Verona Italy \$10.50  
When Available... As romantic a prosecco as one could be. Great start to a meal...

RS - Château Miraval 'Art of the Rose' Cinsault/Grenache/Syrah/Rolle, \$10.50/42.  
Provence-Alpes-Cote d'Azur, Correns, France  
And... yes of course there's a story behind this wine...

R - CA del BAIO 'BricDelBaio' Barbaresco Blend from 4 Crus. Exclusive, Treiso IT \$10.50/42.  
David's Favorite

R - The Miscreant Project 'Right Bastard' Exclusive, Vineyard Direct, Walla Walla \$10.50/42.  
A French Bordeaux style right bank wine. 76% Merlot and 24% Cabernet Sauvignon

R - The Walls 'Quintessence' Cabernet Sauvignon, Exclusive, Vineyard Direct \$10.50 Glass Only  
Sustainable from planting to mouth, Walla Walla

R - The Walls Envy Syrah, Exclusive, Vineyard Direct \$10.50 Glass Only  
Sustainable from planting to mouth, Walla Walla

Our kitchen houses an assortment of nuts and grains which some clients may be allergic to.  
Please let us know if your gluten free option is a choice or allergy.

*Payment with credit/debit card is subject to an additional 4% of total bill to cover Merchant Services fees.  
This allows us to keep prices lower and pay our staff higher than minimum wage.  
If you would like to avoid this fee, cash is gladly accepted.*

Thank you.

David Hayes  
Proprietor

## WHISKEY-RYE

1940 Sazerac \$12.50

-Old Forester Rye - Absinthe - Peychaud Bitters

Pre-Prohibition Old Fashioned \$11.50

-Well Bourbon or Rye - Bitters - Orange Peel

Post-Prohibition Old Fashioned \$11.50

-Well Bourbon or Rye - Bitters - Orange & Cherry Muddled

NHG (Danny) Egg White Sour \$12.50

-Well Bourbon or Rye - Amaretto - Egg White - Sour

Paper Plane \$12.50

-Four Roses Bourbon - Amaretto - Aperol - Lemon Juice

Vieux Carre \$13.75

-Old Forester Rye - Brandy - Peychaud Bitters - Bitters - Benedictine - Sweet Vermouth

## TEQUILA

Mezcal Paloma \$11.50

Mezcal - Grapefruit - Blood Orange

Owens Charging Station \$12.50

El Jimador Tequila - Borghetti Espresso Liqueur (Italy) - Coconut - Cold Brew Coffee Float

Coco Nutz \$13.75

-El Jimador Tequila - Malibu Coconut Rum  
OJ - Pineapple - Lemon - Lime

North Hill Margarita \$11.50

-El Jimador Tequila - Triple - Grapefruit - Prickly Pear - Lime Juice

## VODKA

French Martini \$11.50

-Tito's Vodka - Raspberry Liqueur - Pineapple Juice

Lemoncello Drop \$11.50

-Tito's Vodka - Lemoncello - Lemon - Sugar Rim

Melon Pineapple Crush \$11.50

-Tito's Vodka - Melon Liq - Pineapple Juice - Soda Water

St Eddys Ruby Red Martini 11.50

-St. Eddys - St. Germaine - Grapefruit Juice - Sour

## WELL LIQUOR \$8.50

FOUR ROSES BOURBON

OLD FORESTER RYE

TITO'S VODKA

BROKERS GIN

DON Q RUM

EL JIMADOR TEQUILA

## GIN

Botanist \$14.75

-Bombay - St. Germain - Yellow Chartreuse -  
Lemon/Lime - Simple

Clover Club \$11.50

-Brokers - Raspberry Liqueur - Lemon - Egg White

High Five \$12.50

-Brokers - Aperol - Grapefruit - Lime Juice

Negroni \$12.50

-Tanqueray - Aperol - Grapefruit - Lime Juice

## RUM

Janet's Tickled Pink \$11.50

-Don Q Rum - Cranberry - Prickly Pear - Lime Juice - Mint

Between the Sheets \$12.50

-DonQ Rum - Brandy - Triple Sec - Lime - Soda Water

Refresh \$11.50

Don Q Rum - Mint - Lemon/Lime - Simple (Mojito)

Sand in your Shoes \$12.50

-Malibu - Meyers Rum - Pineapple Juice - Cranberry Juice -  
Coconut - Soda Water

## SPECIAL

1920 Ritz Sidecar \$12.50

-Brandy - Orange Liqueur - Lemon Juice

James Bond's Vesper Martini \$14.75

-Brokers Gin - Tito's Vodka - Lillet Blanc French Aperitif - Lemon Juice

NHG Hazelnut Old Fashioned \$12.50

-Laphroaig Scotch - Hazelnut Liqueur - Orange Bitters - Orange

Lipstick & Rouge \$12.50

-Aperol - Amaretto - Lemon Juice - Prosecco

Hop, Skip and Go Naked \$13.75

-Dragonberry Bacardi Rum - el Jimador Tequila - Lime Juice -  
Triple Sec - Cranberry Juice - Sprite

Blame it on the Aperol \$12.50

-Aperol - 4 Roses Bourbon - Campari - Lemon

Silk Espresso Martini \$12.50

-Borghetti Espresso Liqueur (Italy) - Whipped Cream Vodka -  
Amaretto - Cream

*CHALLENGE THE BARTENDER:  
ASK FOR SOMETHING NEW, DARING,  
PROHIBITION-STYLE, OR A DRINK OFF OUR OLD  
FASHIONED COCKTAIL MENU!  
\$13.75*

## WHISKEY-BOURBON-RYE

Dry Fly Triticale (W)  
Pendleton (W) & 1910 (R)  
Makers Mark (B)  
Jack Daniels (W)  
Gentleman Jack (W)  
Angels Envy Straight (B) (R)  
Elijah Craig Small Batch (B) (R)  
Buffalo Trace (B)  
Bulliet (B)  
Knob Creek (B) (R)  
Doc Swinson (B)  
Jameson (IW) & Black Barrel  
Tullamore Dew (IW)  
Crown Royal (CW)  
Ritual Whiskey Alternative (Zero Proof)  
Screwball Peanut Butter (W)  
Rittenhouse (R)  
High West (W)  
Noble Oak, double oak (R)

## SCOTCH

Ardbeg  
Auchen  
Johnny Walker Black  
Glenlivet 12yr  
Dewars White Label  
The Irishman  
Laphroaig  
Monkey Shoulder

## CHILLED MUG ON DRAFT

\$6.25

Big Barn IPA, Mead WA 6.21% ABV  
No-Li Big Juicy IPA 5.4% ABV  
Natural 20 "Slammer" Juicy IPA 8% APV  
*\*\*Passion Fruit, Orange, Guava\*\**  
Icicle DirtyFace Amber Lager 5% ABV  
Coors Light  
Stella Artois 5.2% ABV  
Burewood American Hefeweizen 4.2% ABV  
Iron Goat Goatmeal Stout 5.6% ABV  
Reubens Robust Porter 5.3% ABV  
Space Blood Orange Cider 6.5% ABV  
Tieton Cider Works Huckleberry Cider 6.9% ABV

## RUM

Appleton Signature  
Captain Morgan  
Bacardi Dragon Fruit  
Myers Dark  
DonQ 151

## VODKA

Yazi Ginger  
Haku Japanese  
Grey Goose  
Ketel One  
Absolute  
360 Huckleberry

## GIN

Hendricks  
Gray Whale  
Gunpowder Irish  
Tanqueray  
Bombay

## TEQUILA

Don Julio Blanco  
Espolon Blanco - Reposado  
Hornitos Blanco - Reposado  
Monte Alban Mezcal (Worm)  
Ritual Tequila Alternative (Zero Proof)

## BOTTLED/CANNED \$4.25

Corona  
Mic Ultra  
Bud Light  
Guinness N/A  
Heineken N/A

## SELTZERS \$4.25

Truly Margarita Style Classic Lime  
White Claw Peach Tea Hard  
White Claw Mango  
Truly Wild Berry

## STARTERS

BRUSSEL SPROUTS \$10.50

Sauteed with butter, garlic, and bacon finished with a balsamic reduction.

PRETZEL BITZES \$10.50

House-made pretzel bites with our signature pub mustard & cheese sauce made while the pretzels are baking.

GOUDA STUFFED CRIMINI MUSHROOMS & BACON \$10.50

Served in a Seasoned Cast Iron Skillet.

BAKED BRIE \$10.50

Warm melty wedge of brie cheese topped with Bosc pears, honey, crushed pistachios, served with toast points.

HUMMUS & PITA \$7.50

CHEESEBURGER SOUP BOWL \$8.50/ CUP \$4.25

Served with Franz cheese roll.

## SALADS

\*Add Salami, Pepperoni \$3.25 each \*Add Grilled Chicken \$5.50 \*Add Shrimp \$7.50

CAESAR SALAD\* \$9.50

\*Add Anchovies \$4.25

Fresh crisp romaine lettuce tossed in our house made dressing, served with house made croutons.

CAPRESE SALAD \$9.50

Fresh Roma tomatoes topped with mozzarella, olives, fresh basil, micro greens then finished with olive oil and a balsamic reduction.

HOUSE SALAD \$9.50

House salad mix with seasoned croutons, tomatoes, olives, bell peppers, mushrooms, crasins, cheese.

*Scratch made Ranch, Caesar, bleu cheese, honey mustard, balsamic vinaigrette, Tuscan dressing.*

## ENTREES

PAN SEARED SALMON SALAD \$21.75

Served on a bed of spring mix with pears and a blood orange vinaigrette

Suggested wine pairings: The Walls 'Envy' Syrah, IT (R) or Château Miraval Rose' FR

HOUSEMADE COTTAGE PIE \$16.50

Seasoned ground beef and vegetables a rich The Walls 'Quintessence' Cabernet' sauce.

Topped with mashed potatoes and served in a cast iron skillet

Suggested Wine: The Walls 'Quintessence' Cabernet, WA (R) or 'Le June Vignes' Chardonnay, WA (W)

MAC AND CHEESE \$13.75

Hot and gooey made to order mac and cheese with cheddar, bacon, and topped with seasoned breadcrumbs.

\*Add Sauté Chicken \$5.00 \*Add Shrimp \$6.00 Suggested Pairing: Any Wine or beer

## SANDWICHES

Chips, House-made soup of the day or green salad and your choice of dressing.

### CUBAN \$16.75

House-made Roasted pork, thin sliced ham provolone cheese, and house-made pickles,  
House-made mustard on a crispy Franz Bakery pretzel hoagie.

Suggested Wine: Miscreant 'Right Bastard' WA ® or Angelini Pinot Grigio DOC, IT (W)

### CREOLE INSPIRED SHRIMP PO' BOY \$16.75

Blackened Shrimp with a house-made creole inspired mayo, lettuce & tomato  
served on a panini pressed Franz Pretzel Hoagie.

Suggested Wine: CA del BAI0 'BricDelBaio' Barbaresco, IT (R) or Château Miraval Rose' (W)

### CHICKEN BRUCHETTA SANDWICH \$16.75

Grilled chicken on a toasted herb Franz Bakery Focaccia with Mozzarella cheese,  
Bruschetta mix, finished with balsamic glaze

Suggested Wine: The Walls 'Quintessence' Cabernet WA (R) or 'Le June Vignes' Chardonnay, WA (W)

### SMOKEY & THE BANDIT DIABLO \$16.75

Marinated shredded beef tossed in a House-made BBQ sauce and topped  
with a House-made Slaw and served on a toasted bun.

Suggested Wine: The Walls 'Envy' Syrah, WA (R) or Conde Valdemar Blanco Tempranillo, SP (W)

### MONTE CRISTO (FRENCH TOAST STYLE) \$16.75

Egg washed custom made Bread layered with roast Turkey breast, Ham, Provolone cheese  
and a house-made berry dipping sauce, sprinkled with powdered sugar

Suggested Wine: The Walls 'Quintessence' Cabernet WA (R) or Angelini Pinot Grigio DOC, IT (W)

## YOUNG ADULTS

### MAC AND CHEESE \$9.50

Hot and gooey made to order mac and cheese with cheddar, bacon,  
and topped with seasoned breadcrumbs.

Add chicken \$5.00

Suggested Drink: Non-Alcohol Citra Mint Twist

### GRILLED CHEESE \$9.50

Texas toast and lots of cheese, what could be better, right?

Chips, or green salad and your choice of dressing

Suggested Drink: Non-Alcohol Paradise Punch

### TOASTED PB&J \$9.50

Texas toast topped with everyone's favorite peanut butter and jelly.

Chips, or green salad and your choice of dressing

## PIZZA

All pizzas are thin Italian style, house made, hand rolled crust and roughly 12".  
Our red sauce is from an old Italian recipe held cold and only cooked when the pizza is baked.  
No halvesies. GF crust available +\$6.25

### CHEESE \$15.75

Add pepperoni, sausage, bacon, salami \$2.50 each / add jalapenos \$1.25 / add fresh veggies \$1.25  
Suggested Wine: Miscreant Right Bastard WA (R) OR Conde Valdemar Blanco Tempranillo Blanco, SP (W)

### LOADED VEGGIES \$16.75

Signature red sauce, house cheese blend, olives, cremini mushrooms, onions, red-green peppers.  
Suggested Wine: Miscreant 'Right Bastard' WA (R) OR Angelini Pinot Grigio DOC, IT (W)

### MISS PAULA'S TAX RELIEF \$18.75

Signature red sauce, house cheese blend, pepperoni, Italian sausage,  
black forest ham, bacon, olives, onions and cremini mushrooms.  
Suggested Wine: The Walls 'Quintessence' Cabernet (R) or 'Le June Vignes' Chardonnay (W) *Both Exclusive*

### PEAR AND BRIE \$17.75

Charred Pears and sliced brie cheese baked to perfection topped with pistachios & honey  
Suggested Wine: Miscreant 'Right Bastard' WA (R) OR Château Miraval 19 'Art of the Rose' Cinsault/Grenache/Syrah/  
Rolle, Provence-Alpes-Cote d'Azur, FR

### CHICKEN-BACON \$17.75

Who can say no to chicken and bacon... right? Now add drizzle House-made Ranch Dressing!!!  
Suggested Wine: The Walls Envy Syrah WA (R) or 'Le June Vignes' Chardonnay WA (W) *Both Exclusive*

### CIAO BELLA MARGHERITA \$16.75

Signature red sauce, fresh Italian mozzarella and spank your own fresh basil.  
Suggested Wine: CA del BAI0 'BricDelBaio' Barbaresco, IT (R) or Château Miraval Rose' (W)

### NORTH HILL TEMPLE \$17.75

Signature red sauce, house cheese blend, pepperoni, Italian sausage, olives and mushrooms.  
Suggested Wine: The Walls 'Quintessence' Cabernet (R) or 'Le June Vignes' Chardonnay (W) *Both Exclusive*

## MOCKTAILS \$5.25

### COCO-LOCO

Bordeaux Cherry - Coconut Creme - Lime - Soda

### CITRA MINT TWIST

Lemon - Lime - Orange - Mint - Soda - Cranberry

### COSMO-NAUT

Lemon - Lime - Cranberry - Soda

### PARADISE PUNCH

Pineapple - Coconut Creme - Orange - Blood Orange

### GLASS O' SUNSHINE

Orange, Pineapple & Lime Juice - Coconut - N/A Ginger Beer

Coke, Diet Coke, Root beer, Sprite, Lemonade, Cranberry Juice, Pineapple Juice, Apple Juice \$1.75

MENU DATE: 8/7/2023

***NORTH HILL ON GARLAND  
RESTAURANT & BAR***



**HAPPY HOUR SPECIALS**

*Tue - Sat : 3:30 - 5:30*

*\$1.00 Off All Cocktails*

*\$1.00 Off Glasses of Wine*

*\$5.00 Draft Beer*

*\$2.00 Off Appetizers*