

## HOUSE WINE

W - The Walls 'Le June Vignes' Med-Oak Chardonnay, *Exclusive, Vineyard Direct* \$11. Glass Only  
Sustainable from planting to mouth, Walla Walla WA

W - CA del BAIO 'Luna d'Agosto' Dry Chardonnay, Treiso Italy \$11/44

W - Villa Maria 100% Sauvignon Blanc, Marlborough New Zealand \$11./44.

W - Angelini Pinot Grigio DOC, Veneto Italy \$11./44

W - La Perlina Sparkling Moscato, Vento Italy 375ml \$11.

W - Angelini Prosecco DOC, Vento Italy 187ml \$11.

RS - Angelini Rose Prosecco, Split -187 (1 glass per bottle), Verona Italy \$11.  
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, \$11./44.  
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 Italy \$11//44.  
David's Favorite

R - The Miscreant Project 'Right Bastard' *Exclusive, Vineyard Direct*, Walla Walla WA \$11./44/  
A French Bordeaux style right bank wine. 76% Merlot and 24% Cabernet Sauvignon

R - The Walls 'Quintessence' Cabernet Sauvignon, *Exclusive, Vineyard Direct* \$11. Glass Only  
Sustainable from planting to mouth, Walla Walla WA

R - The Walls Envy Syrah, *Exclusive, Vineyard Direct* \$11. Glass Only  
Sustainable from planting to mouth, Walla Walla WA

### ASK US ABOUT OUR WINE SPECIAL

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 discount of 4% with cash.*

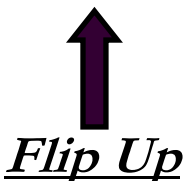
*Credit/debit card subject to an additional 4% of total bill to cover Merchant Services fees.*

*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



WELL LIQUOR \$9.

*Four Roses Bourbon*

*Old Forester Rye*

*Tito's Vodka*

*Brokers Gin*

*Don Q Rum*

*El Jimador Tequila*

CHILLED MUG ON DRAFT \$6.

*Big Barn IPA, Mead WA 6.21% ABV*

*No-Li Big Juicy IPA 5.4% ABV*

*Icicle DirtyFace Amber Lager 5% 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*

*Natural 20 Witch Hunt Brown -*

*(Malty, Cranberry, Pie Spice) 7.6% ABV*

*Coors Light*

BOTTLED/CANNED \$4.

*Corona, Mic Ultra, Bud Light*

*Guinness N/A*

*Heineken N/A*

SELTZERS \$4.00

*Truly Margarita Style Classic Lime*

*White Claw Peach Tea Hard*

*White Claw Mango*

*Truly Wild Berry*

SCOTCH

Auchen

Johnny Walker Black

Glenlivet 12yr

Dewars White Label

The Irishman

Tullamore Dew

Laphroaig

Monkey Shoulder

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)

Bulliet (B)

Knob Creek (B) (R)

Doc Swinson (Lacy WA.) (B)

Jameson (IW) & Black Barrel

Tullamore Dew (IW)

Crown Royal (CW)

Screwball Peanut Butter (W)

Rittenhouse (R)

High West (W)

Noble Oak, double oak (R)

VODKA

Haku Japanese

Suntory Japanese

Grey Goose

Ketel One

Absolute

360 Huckleberry

RUM

Appleton Signature

Captain Morgan

Bacardi Dragon Fruit

Myers Dark

DonQ 151

GIN

Gray Whale

Gunpowder Irish

Tanqueray

Bombay

TEQUILA

Don Julio Blanco

Espolon Blanco - Reposado

Hornitos Blanco - Reposado

Xicaro Mezcal

## SPECIAL

1920 Ritz Sidecar \$13.

-Brandy - Orange Liqueur - Lemon Juice

James Bond's Vesper Martini \$15.

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

NHG Hazelnut Old Fashioned \$12.

-Laphroaig Scotch - Hazelnut Liqueur - Orange Bitters - Orange

Lipstick & Rouge \$13.

-Aperol - Amaretto - Lemon Juice - Prosecco

Hop, Skip and Go Naked \$13.

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

Blame it on the Aperol \$13.

-Aperol - 4 Roses Bourbon - Campari - Lemon

Silk Espresso Martini \$13.

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

Coffee Italian (Hot) \$11

(Tuaca, Coffee)

Peppermint Patty (Hot) \$11

-Peppermint Schnapps, Hot Chocolate, Kahlua

Midnight Express (Hot) \$12

-Brandy Amaretto, Sugar, Coffee-

Irish Coffee (Hot) \$12

-Jameson Irish Whiskey, Coffee, Whipped Cream,

## WHISKEY-RYE

1940 Sazerac \$13.

-Old Forester Rye - Absinthe - Peychaud Bitters

Pre-Prohibition Old Fashioned \$12.

-Well Bourbon or Rye - Bitters - Orange Peel

Post-Prohibition Old Fashioned \$12.

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

NHG Egg White Sour \$13.

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

Paper Plane \$13.

-Four Roses Bourbon - Amaro Nonino - Aperol - Lemon Juice

Vieux Carre \$14.

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

*CHALLENGE THE BARTENDER:*

*ASK FOR SOMETHING NEW, DARING,*

*PROHIBITION-STYLE, OR A DRINK OFF OUR OLD FASHIONED*

*COCKTAIL MENU! \$13.*

## TEQUILA

Mezcal Paloma \$12.

Mezcal - Grapefruit - Blood Orange

North Hill Margarita \$12.

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

Café de la Manana (Hot) \$11

-Tequila, Agava Nectar, Vanilla, Kahlua, Coffee

## VODKA

French Martini \$12.

-Tito's Vodka - Raspberry Liqueur - Pineapple Juice

Lemoncello Drop \$12.

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

Moscow Mule \$12.

-Tito's Vodka - Lime- Ginger Beer - Mint

Harvey Wallbanger \$13.

-Tito's Vodka - Galliano - OJ

## GIN

Botanist \$15.

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

Clover Club \$12.

-Brokers - Raspberry Liqueur - Lemon - Egg White

High Five \$12.

-Brokers - Aperol - Grapefruit - Lime Juice

## RUM

Janet's Tickled Pink \$12.

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

Between the Sheets \$13.

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

Sand in your Shoes \$13.

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

Hot Buttered Rum (Hot) \$12.

-Capt. Morgan Rum - House-Made Buttered Rum Mix - Nutmeg



*Flip Up*

## STARTERS

BRUSSEL SPROUTS \$11.

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

PRETZEL BITZES \$11.

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

GOUDA STUFFED CRIMINI MUSHROOMS & BACON \$12.

Served in a Seasoned Cast Iron Skillet.

BAKED BRIE \$12.

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

HUMMUS, PITA, GF CRACKERS \$9.

CHEESEBURGER SOUP 16OZ BOWL \$9./ 8OZ CUP \$5.

Served with Franz cheese roll.

## SALADS

\*Add Salami, Pepperoni \$2.25 each \*Add Grilled Chicken \$5.50 \*Add Salmon \$11 \*Shrimp \$7.50

CAESAR SALAD\* \$11.

\*Add Anchovies \$4.25

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

CAPRESE SALAD \$11.

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

HOUSE SALAD \$11.

House salad mix with seasoned croutons, tomatoes, olives, bell peppers, crasins, cheese.  
*House made Ranch, Caesar, bleu cheese, honey mustard, balsamic vinaigrette dressings*

## ENTREES

PAN SEARED SALMON SALAD \$21.

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 \$17.

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)

GOUDA MAC AND CHEESE \$17.

Hot and gooey made to order mac and cheese with cheddar, bacon and Cellentani pasta

\*Add Sauté Chicken \$5.00 \*Add Shrimp \$6.00

Suggested Pairing: Any Wine, Beer or Cocktail works great

## 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 +\$6.25 and Vegan Cheese available

### CHEESE \$16.

Add pepperoni, sausage, bacon, salami \$2.50 each / add jalapenos \$1.25 / add fresh veggies \$1.25  
GF Crust +\$6.25 and Vegan Cheese available  
Suggested Wine: Miscreant Right Bastard WA (R) OR TruthTeller 'Frolic" Viognier (W)

### LOADED VEGGIES \$16.

Signature red sauce, house cheese blend, olives, cremini mushrooms, onions, red-green peppers.  
GF Crust +\$6.25 and Vegan Cheese available  
Suggested Wine: Miscreant 'Right Bastard' WA (R) OR Angelini Pinot Grigio DOC, IT (W)

### VEGAN CHORIZO \$18.

Soy based spicy Chorizo ... right? Now add drizzle House-made Ranch Dressing!!!  
GF Crust +\$6.25 and Vegan Cheese available  
Suggested Wine: The Walls Envy Syrah WA (R) or 'Le June Vignes' Chardonnay WA (W) *Both Exclusive*

### PESTO \$16.

House-made Pesto and Mozzarella  
GF Crust +\$6.25 and Vegan Cheese available  
Suggested Wine: CA del BAI0 'BricDelBaio' Barbaresco, IT (R) or CA del BAI0 'Luna d'Agosto' Dry Chardonnay (W)

### PEAR AND BRIE \$17.

Pears, Brie cheese, Caramelized Onion baked to perfection topped with Arugula & Honey  
GF Crust +\$6.25 and Vegan Cheese available  
Suggested Wine: Miscreant 'Right Bastard' WA (R) OR TruthTeller 'Frolic" Viognier (W)

### CIAO BELLA MARGHERITA \$17.

Signature red sauce, fresh Italian mozzarella and spank your own fresh basil.  
GF Crust +\$6.25 and Vegan Cheese available  
Suggested Wine: CA del BAI0 'BricDelBaio' Barbaresco, IT (R) or CA del BAI0 'Luna d'Agosto' Dry Chardonnay (W)

### CHICKEN-BACON \$19.

Who can say no to chicken and bacon... right? Now add drizzle House-made Ranch Dressing!!!  
GF Crust +\$6.25 and Vegan Cheese available  
Suggested Wine: The Walls Envy Syrah WA (R) or 'Le June Vignes' Chardonnay WA (W) *Both Exclusive*

### NORTH HILL TEMPLE \$19

Signature red sauce, house cheese blend, pepperoni, Italian sausage, black forest ham  
bacon, olives, onions and cremini mushrooms.  
GF Crust +\$6.25 and Vegan Cheese available  
Suggested Wine: The Walls 'Quintessence' Cabernet (R) or 'Le June Vignes' Chardonnay (W) *Both Exclusive*



*Flip Up*

## SANDWICHES

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

### CUBAN \$17.

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 TruthTeller 'Frolic' Viognier (W)

### HAND-PRESSED FRENCH ONION BURGER \$17.

We start with a hand-pressed patty, add Aioli sauce, Provolone Cheese, Caramelized Onions,  
Arugula, Au Jus for dipping all on a Onion Bun

Suggested Wine: CA del BAI0 'BricDelBaio' Barbaresco, IT (R) or CA del BAI0 'Luna d'Agosto' Dry Chardonnay (W)

### HAND-PRESSED BACON-BLUE CHEESE BURGER \$17.

We start with a hand-pressed patty, add Dejon Mustard, Roma Tomatoes, and Romaine

Suggested Wine: CA del BAI0 'BricDelBaio' Barbaresco, IT (R) or CA del BAI0 'Luna d'Agosto' Dry Chardonnay (W)

### MONTE CRISTO (FRENCH TOAST STYLE) \$17.

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

### GRILLED CHEESE \$10.

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 \$10.

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

Chips, or green salad and your choice of dressing

Suggested Drink: Non-Alcohol Cosmo-naut

## MOCKTAILS \$5.00

### 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

# ***NORTH HILL ON GARLAND RESTAURANT AND BAR***

## HAPPY HOUR

Tuesday - Saturday: 3:30 - 5:30

*\$2.00 Off*

⇒ *Signature Cocktails*

⇒ *Glasses of Wine*

⇒ *Draft Beer*

Use this QR Code for

