

HOUSE COCKTAILS



Lemon Shake-Up – 9

(Gluten Free)

Tito's Handmade Vodka

Simple | Fresh Lemon



Espolòn Paloma – 9

Espolòn Reposado

Fresh Lime | Agave Nector

Orange Bitters | Soda



Casamigos Mint Lemonade – 13

Casamigos | Simple

Fresh Lemon | Mint



Tres Generaciones Margarita – 13

Tres Generaciones Reposado | Agave

Triple Sec | Lime



Maker's 46 Old Fashioned – 13

Maker's 46 | Simple

Angostura Bitters Orange | Cherry



Basil Hayden Rye Manhattan - 13

Basil Hayden Dark Rye | Sweet Vermouth

Black Walnut Bitters

ON TAP

Tap handles change frequently.
Please ask your server for updates.

BOTTLES AND CANS

IPA'S | DOUBLE IPA'S | PALE ALES

BrewDog Punk IPA – 5.6% ABV
CBC IPA – 6.5% ABV
Sierra Nevada Pale Ale – 6.5% ABV

WHEATS | BOCKS | BROWNS | STOUTS

Goose Island 312 – 4.2% ABV
Blue Moon – 5.4% ABV
Guinness – 4.2% ABV
Newcastle – 4.7% ABV

FRUIT BEERS | RADLERS | CIDERS

Angry Orchard – 5.0% ABV
Stella Cidre – 4.5% ABV

LAGERS

Bud Light – 4.2% ABV
Budweiser – 5.0% ABV
Busch Light – 4.1% ABV
Coors Light – 4.2% ABV
Corona Extra – 4.6% ABV
Corona Light – 4.1% ABV
Corona Premier – 4.0% ABV
Dos Equis – 4.3% ABV
Heineken – 5.0% ABV
Heineken N/A – 0% ABV
Labatt Blue – 5% ABV
Labatt Blue Light – 4% ABV
Michelob Ultra – 4.2% ABV
Miller Lite – 4.17% ABV
Pacifico – 4.5% ABV
PBR – 4.74% ABV
Red Stripe – 4.7% ABV
Sam Adams Lager – 4.9% ABV
Stella Artois – 5.0% ABV
Yuengling – 4.5% ABV
Yuengling Light – 3.8% ABV

HARD SELTZER | MALTS

Smirnoff Ice – 4.5% ABV
High Noon Hard Seltzer – 4.5% ABV

Black Cherry | Grapefruit | Lime | Peach | Pineapple | Watermelon

Kitty Paw Hard Seltzers – 4.2% ABV

Key Lime Guava | Pineapple Tangerine | Raspberry

Vizzy Hard Seltzer Flavors – 5% ABV

Black Cherry Lime | Blueberry Pomegranate | Pineapple Mango | Strawberry Kiwi

White Claw Hard Seltzer Flavors – 5% ABV

*Black Cherry | Grapefruit | Lemon | Lime | Mango
Raspberry | Tangerine | Watermelon*

HAPPY HOUR

(Tuesday through Friday 5pm - 8pm)

Domestic
Bottles
\$4.00

Tito's/ Espolon/
Jameson
\$5.00

High
Noon
\$6.00

HOURS

Sunday | 1:00pm - 2:30am

Monday | Closed

Tue - Fri | 5:00pm - 2:00am

Saturday | 1:00pm - 2:30am

DAILY DRINK SPECIALS

TUESDAY

\$5 Premium Drafts
\$5 Jameson

WEDNESDAY

\$4 Whiskeys
(Bulleit, Crown Royal, Fireball, Jack Daniel's,
Jameson, Jim Beam, Maker's Mark, Redemption Rye)

THURSDAY

\$5 Flavored Tito's Handmade Vodka Lemon Shake Ups

FRIDAY

\$5 Three
Olives Bombs

SUNDAY

\$4 Tito's Vodka
\$5 Tito's House Mules
5 for \$15 Domestic Buckets

WINE & CHAMPAGNE

All wines available by the glass or bottle

RED

Cabernet Sauvignon Woodbridge by Robert Mondavi, *California*
Pinot Noir Robert Mondavi Private Selection, *California*

WHITE

Chardonnay Benziger, *Sonoma Valley, California*
Moscato Barefoot, *Modesto, California*
Pinot Grigio Ecco Domani, *delle Venezie, Italy*
Reisling Chateau Ste Michelle, *Columbia Valley, Washington*
Sauvignon Blanc Kim Crawford, *Marlborough, New Zealand*

ROSÉ

Rosé Charles & Charles, *Columbia Valley, Washington (bottle only)*
Sparkling Rosé Santa Margherita, *Trentino-Alto Adige, Italy (bottle only)*

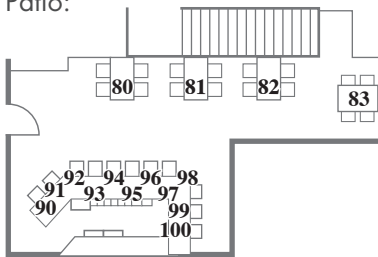
CHAMPAGNE

Champagne Veuve Clicquot, *Reims, France (bottle only)*
Champagne Wycliff Brut, *California*
Prosecco La Marca, *Italy (glass only)*



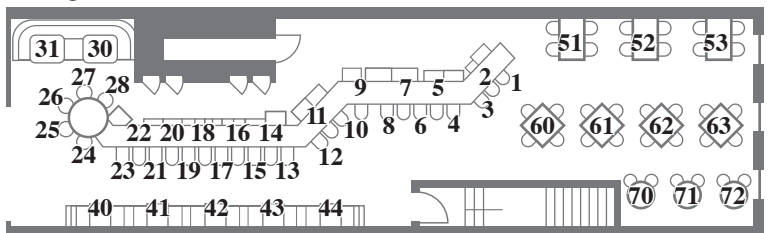
While Novak's Tavern and Patio does not have a kitchen, we are fortunate to have partnered up with Barley's Brewing Company to provide you with a dining experience without having to leave your seat. Simply follow the ordering instructions below and a Novak's staff member will deliver your food to you when it's ready. In addition, you're more than welcome to carry your own food in as well.

Patio:



Find your table number here

Dining:



Ordering/Delivery Instructions for Barley's Brewing Company

- Phone in your table's order to Barley's (614-228-2537)
food available for delivery until 10p.m. daily
- Identify yourself with your name and Novak's table number.
- A Novak's employee will deliver your food when it is ready and collect payment at time of delivery.

Please contact Barley's if there are any questions or concerns regarding your order.



BARLEY'S

BREWING COMPANY

starters

PILE HIGH NACHOS GF V | 16.5
ADD CHICKEN OR CHILI | 18.5

PAIRS WELL WITH CERVEZA DE MERCADO
 corn tortilla chips / spicy cheese blend / black beans / jalapeños / tomatoes / scallions / salsa / sour cream

CHICKEN QUESADILLA | 15.5
 cajun chicken / spicy cheese blend / flour tortilla / tomatoes / scallions / salsa / sour cream

MILDRED'S SAUERKRAUT BALLS | (4) 9 / (8) 15.5
PAIRS WELL WITH SCOTTISH ALE
 sauerkraut / swiss / italian sausage / garlic / onion / herbs / parmesan peppercorn ranch

FRIED PIEROGIES V | (5) 14.5
 deep fried pierogies / tossed in choice of sauce or dry rub

BRUSSELS SPROUTS GF V | 15.5
PAIRS WELL WITH BLOODTHIRST WHEAT
 brussels sprouts / tossed in togarashi sugar

BAVARIAN PRETZELS V | 15.5
 bavarian pretzels / house-made beer cheese

UNCONVENTIONAL WINGS GF | (5) 12 / (10) 19 / (15) 26
PAIRS WELL WITH HAZE ODYSSEY
 grilled wings / sauce or rub / celery / ranch or blue cheese
DRY RUBS: salt & vinegar | cajun | lemon pepper

SAUCES: bbq | sweet chili | buffalo | chipotle | gates of hell | dragon's breath

salads

**ADD TO ANY SALAD:
 CHICKEN 6 / SALMON 9**

BUFFALO CHICKEN SALAD | 17.5
 mixed greens / crispy chicken tenders / tomatoes / cucumbers / tomatoes / red onion / buffalo sauce / blue cheese crumbles

HOUSE SALAD GF V | **REGULAR 9 / LARGE 11**
 mixed greens / cucumbers / carrots / tomatoes / red onions

BISTRO SALAD GF V | **REGULAR 9 / LARGE 13**
PAIRS WELL WITH BLOODTHIRST WHEAT
 mixed greens / cranberries / pecans / red onion / blue cheese / house-made roasted garlic balsamic

dressings
 ranch | blue cheese | parmesan peppercorn ranch | roasted garlic balsamic



soup

PALE ALE CHILI | **CUP 7 / BOWL 9**
PAIRS WELL WITH PALE ALE
 our house-made chili / spicy cheese blend / crackers

SOUP OF THE DAY | **CUP 7 / BOWL 9**
 our house-made soup / changes daily / ask your server for details

handhelds

Served with your choice of fries, pierogies, side salad, or broccoli. Substitute onion rings or sweet potato fries for 1.00.
 Lettuce, tomato, and onion available upon request. Gluten free roll available for 1.00.

BREW BURGER* | 18.5
PAIRS WELL WITH SCOTTISH ALE
 angus beef patty / pecan smoked shoulder bacon / smoked gouda / caramelized onions / pretzel roll

B.Y.O.B | 17.5
 angus beef patty / kaiser roll
ADD FOR \$1 EACH: fried egg | coleslaw | white cheddar | white american | smoked gouda | pepper jack | sauteed mushrooms | sauteed onions | jalapeños | provolone | swiss
ADD FOR \$1.5 EACH: kielbasa | onion ring | fried green tomato | shoulder bacon

IMPOSSIBLE BURGER V | 18.5
 impossible patty | american cheese / garlic aioli / kaiser roll

I AM AHAB | 19.5
PAIRS WELL WITH BLOODTHIRST WHEAT
 cod / lettuce / tomato / tartar sauce / hoagie roll

TURKEY NUT | 17.5
 organic turkey / pecans / spicy mayo / kaiser roll

TURKEY BACON SWISS | 16.5
 roasted turkey / bacon / swiss / garlic aioli / honey wheat

BUFFALO WRAP | 16.5
 cajun chicken / buffalo sauce / lettuce / tomato / blue cheese dressing

TAVERN CHICKEN SANDWICH | 17.5
 grilled chicken / sauteed mushrooms / swiss / dijonaise / kaiser roll

CRISPY CHICKEN | 18.5
PAIRS WELL WITH HAZE ODYSSEY
 fried chicken breast cutlet / tossed in spicy smokey sauce / white cheddar / pickles / arugula / kaiser roll

ITALIAN BEEF | 18.5
PAIRS WELL WITH PALE ALE
 shaved italian beef / provolone / giardiniera peppers / hoagie roll

BLT | 17.5
PAIRS WELL WITH PILSNER
 shoulder bacon / fried green tomatoes / arugula / garlic aioli / honey wheat

Ask your server about gluten-free and vegetarian options.
 20% gratuity added to parties of 7 or more.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ESTABLISHED IN 1992, WE OFFER A VARIETY OF AWARD WINNING ALES PAIRED WITH ELEVATED PUB FARE. WE ARE LOCATED IN THE HEART OF COLUMBUS. RIGHT ACROSS FROM THE CONVENTION CENTER, A SHORT WALK FROM THE NEIGHBORING DISTRICTS: SHORT NORTH, DOWNTOWN, & ARENA DISTRICT. WE ALSO HAVE AN EVENT FACILITY AND A SECOND FLOOR TAP ROOM WITH VINTAGE ARCADE GAMES. CHEERS!




mains


BLACK AND BLUE STEAK | 32

top sirloin / roasted fingerling potatoes / broccoli / fried leeks / blue cheese fondue / balsamic vinegar glaze

SOUTHERN STYLE PORK SHANK | 25

 PAIRS WELL WITH RUSSIAN IMPERIAL STOUT
pork shank / smokey bbq sauce / three cheese grits / collard greens / shoulder bacon

CHORIZO MAC AND CHEESE | 20

 PAIRS WELL WITH CERVEZA DE MERCADO
penne / chorizo / red peppers / poblano peppers / three cheese blend / fried leeks / grilled sourdough


PIEROGI AND SAUSAGE PLATTER | 21

WITHOUT SAUSAGE | 16.5
kielbasa / bratwurst / sauteed onions / pierogies

CHICKEN TENDER BASKET | 18.5

crispy chicken tenders / fries / coleslaw / dipping sauce

FISH AND CHIPS | 21

 PAIRS WELL WITH SCOTTISH ALE
cod / fries / coleslaw / tartar sauce

SHRIMP AND GRITS | 22

three cheese grits / new orleans red gravy / grilled shrimp / grilled sourdough

HONEY GARLIC SALMON GF | 26

 PAIRS WELL WITH BLOODTHIRST WHEAT
seared salmon / roasted fingerling potatoes / collard greens / shoulder bacon / red pepper coulis

desserts

STOUT BROWNIE SUNDAE | 9

 PAIRS WELL WITH BOURBON MEYER BUCKEYE STOUT
chocolate stout brownies / whipped cream / ice cream / cherry

CHEESECAKE DU JOUR | 10

chef's choice, ask your server

sides

4.00 each

GRITS GF V

FRIES V

SWEET POTATO FRIES GF V

PIEROGIES V

COLESLAW GF V

ONION RINGS V

HOUSE SALAD GF V

BROCCOLI GF V

kids

12 years old and under.

8.00 each

KID'S QUESADILLA V

flour tortilla / white cheddar

PASTA V

alfredo or butter over penne

FISH AND CHIPS

KIDS'S CHEESEBURGER

beef burger / white american cheese

WE PROUDLY SERVE PEPSI PRODUCTS | 3.25

pepsi, diet pepsi, mountain dew, dr pepper, starry, root beer, ginger ale, lemonade, iced tea

HOT COFFEE, TEA | 3.25

HAPPY HOUR

MON-FRI, 4PM-7PM



SELECT BARLEY'S PINTS 4

