

THIRD STREET

SMALL PLATES • SHARED BITES • CREATIVE FUEL

At THIRD Street, every dish is designed to spark conversation, connection, and community. Inspired by global flavors and made for sharing, these plates are perfect for gathering before a show, between workshops, or over a great conversation.

SMALL PLATES

Curtain Call Calamari

Salt & Pepper Calamari \$11

Crispy calamari lightly seasoned with salt and pepper, served with a refreshing watermelon and pickled ginger salad to balance sweet, bright, and savory flavors.

Backstage Garden

Cucumber Sesame Salad \$8

Cool cucumbers tossed with sesame and finished with a vibrant plum and strawberry dressing for a refreshing twist on a classic salad.

THIRD Street Fries

Waffle Fries \$8

Golden waffle fries tossed in our signature house seasoning blend. Crispy, craveable, and made for sharing.

*Please inform your server of any food allergies or dietary restrictions before ordering.

Our kitchen handles common allergens, including milk, eggs, wheat, soy, sesame, peanuts, tree nuts, fish, and shellfish. Cross-contact may occur.

The Script Tofu

Crispy Fried Tofu \$10

Crunchy fried tofu served with bold sambal sauce for the perfect balance of heat, sweetness, and umami.

Opening Night Bruschetta

Tomatoe Bruschetta \$9

Toasted bread topped with semi-roasted cherry tomatoes, and pickled red onion, garnished with fresh herbs.

Standing Ovation Wings

Buffalo Wings \$12

Crispy buffalo wings served with house quick pickles and fresh crudité. Tangy, spicy, and impossible to stop eating.

Dynamite Double Take

Choice of Shrimp \$14 or Cauliflower \$12

Crispy shrimp or cauliflower tossed in a creamy, spicy dynamite sauce. A crowd favorite with just the right amount of kick.

AT THE BAR

Signature Cocktails \$16

Blackbox Margarita



Fresh blackberries muddled with blanco tequila, strawberry liqueur, Cointreau, and lime juice. Served with a Tajin rim.

Blue Spotlight



A citrus-forward sour made with tequila, blue curaçao, pineapple juice, lime, agave, and egg white for a smooth finish.

Marquee Sour



A whiskey sour with fresh lemon and simple syrup, finished with a float of red wine.

Stage Dive



A shot of Jameson and Baileys dropped into Guinness.

Red Curtain Fizz



Gin mixed with grenadine, lemon juice, simple syrup, and topped with soda water.

Rooftop Rehearsal



Fresh blackberries and mint shaken with vodka and lemon juice, topped with sparkling wine and soda.

Mic Drop



Vodka shaken with muddled blueberries, lemon juice, simple syrup, and Cointreau.

WHERE ART, COMMUNITY,
AND GREAT FOOD TAKE
CENTER STAGE.

GATHER.

CREATE.

SHARE.