




OFF CENTER PATIO & PUB

Wed - Sat 4pm-10pm

(614) 710 -1160 

offcenterhilliard.square.site/ 

PUERTO RICAN INSPIRED



Tostones - \$7

Double fried and smashed green plantain chips with a side of our house mojito sauce

Tostones Rellenos - \$10

Fried green plantains shaped into small cups and stuffed with our picadillo mix and cheese of choice



OC Jibarito Burger - \$14

Impossible patty seasoned with house sofrito, topped with tomatoes, spinach, mojito aoli, sandwiched with two large tostones. Small side of arroz y habichuelas guisadas (rice and stewed beans). Vegan, vegetarian.



Platanos Maduros - \$8

Ripe yellow plantains sliced and fried. Comes with a side of house made chocolate sauce and sweetened condensed coconut milk for a treat



Picadillo Plato - \$14

Seasoned impossible grounds with red & green peppers, green olives, & raisins. Served with a side of arroz y habichuelas guisadas (rice & stewed beans), and platanos maduros (fried ripe plantains)

Mofongo - \$14

Green plantains, fried, then mashed with salt, garlic, vegan chik'n broth, and olive oil in a wooden pilón. Then shaped, topped with mojo. With a side of caldo (chik'n broth), arroz & habichuelas guisadas (rice & stewed beans). *This takes a little longer to make *



Piñon Pizza - 12" - \$18

Our pizza take on a popular Puerto Rican dish. Impossible sausage seasoned with our house made recaito, sazón, adobo and fresh culantro. Choice of dairy or vegan shredded cheese and topped with yellow plantains cut pepperoni style. With a side of our house made mojito sauce for dipping. Great for two to share.



Tembleque - \$4

Coconut pudding made with coconut milk, coconut sugar, dusted with cinnamon

Pastelitos - \$3.50

plant-based puff pastry filled with guava paste



SHARABLES & SALADS



Duncas - \$8

Liz's much-loved Duncas, made with our house fermented dough. Fried and covered with a seasoning mix. Comes with a serving of our house made sauce.



Vegan Mozzarella Sticks - \$8

6 vegan mozzarella sticks with a side of house sauce.



Curly Fries - \$7/\$10

Delicious curly fries, served with ketchup. Order them LOADED with impossible sausage, cheese, yellow onions, green peppers, & black olives



Calzone Quad - \$15

4 small calzones - 1 cheese, 1 pepperoni, 1 sausage, 1 veggie. Comes with a side of house pizza sauce for dipping. A shareable starter, or a meal for one (or two).



House Salad - \$6

Spinach, green peppers, black olives, shredded carrots, yellow onions, cherry tomatoes & cheese.



Caprese Salad - \$8

Roma tomato, basil, fresh mozzarella & balsamic glaze.

Hefty House Salad - \$9.50

Our House Salad with a generous addition of plant-based pepperoni and sliced almonds or crushed pistachios.

Dressings: Vegan Ranch, Italian (V), Balsamic Vinaigrette (V), Ceasar. (D), Blue Cheese (D), Ranch (D)



DESSERT

Vegan Tiramisu - \$8

Cinnamon Sugar Duncas - \$8

Served with a side of house made dark chocolate

Platanos Maduros - \$6

Plant Based Cookie - \$1.50

Tembleque - \$4

Pastelitos - \$3.50

PIZZA & CALZONES



OC Margherita - 14" NYC - \$19+

olive oil garlic & light house sauce, sliced Roma tomatoes, chopped sun dried tomatoes, fresh mozzarella, & ribboned fresh basil. Can be made vegan.

Veggie - 14" NYC - \$20+

House pizza sauce, cheese, broccoli, green pepper, black olives, yellow onions, & spinach.



Bianca - 14" NYC - \$16+

Garlic-olive oil, cheese, and our special bianca herb mix

Bianca Calzone - \$14

Pepperoni Calzone - \$18

Veggie Calzone - \$18

BYO Calzone - \$12+ (see toppings below)



BUILD YOUR OWN

Choose your dough:

NYC style (Available in 14"[\$15] or 18"[\$22]) or Gluten Free (Available in 12"[\$16])

Choose your base:

House Pizza Sauce, Garlic Olive Oil, EVOO (No extra charge)

House Vegan Pesto (+\$2)

Mushroom Umami Pizza Sauce, E're Day Spice Pizza Sauce, Powder To The People Pizza Sauce (+0.75)

Choose your cheese:

Dairy Mozzarella (No extra charge)

Miyoko's Vegan Cheese (+4.50)

Shredded Vegan Cheese, Okalona Cashew Cheese (+ 4)

Add Toppings:

Impossible Sausage, Plant based Pepperoni (+4)

Dairy Riccota dollops, blue cheese, extra cheese, Portobello Mushrooms, Sun dried tomatoes, pistachios (+ 2)

Vegan pesto dollops (+1.75)

Green peppers, yellow onion, broccoli, spinach, roma tomatoes, pineapple, fresh basil, sliced almonds(+1.50)

Banana Peppers (+1.25)

Sides + Dipping Sauces

Vegan Ranch, House Sauce, Mojito, Vegan Pesto

A la carte

Rice

Beans

Dough Balls