

MODA Restaurant and Bar

3100 Olentangy River Rd 43202-1517 · +16144479777 · Updated: Jan 14, 2026

[View online menu](#)



SOUP + SNACKS 4

Chili	\$10.00
Slow Cooked Beef Chili with Beans	
Soup of the Day	\$10.00
Chef's Daily House Made Soup	
Pretzel Bits	\$8.00
Fresh baked Salty Pretzel Bites with a Warm Beer Cheese Sauce	
Chips and Salsa	\$8.00
Crispy Tortilla Chips with House Made Salsa	

SHAREABLE 4

Charcuterie Board	\$27.00
Cured Italian Meats, Cheeses, Olives, Nuts, Dried Fruits and Fig Jam with Crisp Cranberry Hazelnut Crackers	
Corn Ribs	\$12.00
Fried Ohio Sweet Corn served with Cotija Dipping Sauce	
Humms & Grilled Naan Bread	\$14.00
Hummus with Kalamata Olives, Cucumber, Red Onion, Tomato, Banana Peppers, Feta Cheese and Grilled Pita	
Twisted Feta	\$15.00
An addictive blend of Feta Cheese, Roasted Red Pepper, Garlic, Fresh Herbs and Cayenne Pepper served with Crostini	

SALADS 3

MODA Salad	AVAILABLE OPTIONS
Mixed Hydroponic Greens, Grape Tomatoes, Pickled Red Onions, Candied Walnuts, Goat Cheese, Orange Basil Dressing	\$12.00
	Chicken: \$10.00
	Salmon: \$13.00
Spinach Salad	AVAILABLE OPTIONS
Fresh Baby Spinach with Hard Boiled Egg, Tomato, Red Onion, Dried Cherries and a Bacon Vinaigrette	\$12.00
	Chicken: \$10.00
	Salmon: \$13.00

Caesar Salad

Romaine Lettuce, Croutons, Shaved Parmesan and House Made Caesar Dressing

AVAILABLE OPTIONS

\$11.00

Chicken: \$10.00

Salmon: \$13.00

PIZZA AND PASTA 6

Shitake Hits The Fan

\$16.00

Shiitake Mushrooms, Caramelized Onions Roasted Garlic Spread, Provolone Cheese and Arugula

Margherita

\$16.00

Fresh Buffalo Mozzarella, Roasted Tomatoes, Fresh Basil and Extra Virgin Olive Oil

Fresno Pepperoni

\$18.00

Old World Pepperoni with Spicy Fresno and Banana Peppers

Rigatoni Bolognese

\$25.00

Rigatoni Pasta with a Rich Beef Bolognese Sauce, Freshly Shaved Parmesan Cheese and Herbs

Chicken Pesto Fettuccini

\$25.00

Grilled Chicken Breast, House Made Fettuccini Pasta and Pesto Cream Sauce

Ravioli

\$32.00

Butternut Squash, with a Brown Butter Parmesan Cream Sauce, Garnished with Fried Sage

BURGERS ETC. 3

The Chef's Burger

\$18.00

Angus Beef Burger with Blue Cheese, Bacon, Lettuce, Tomato and Jalapeno Jam on Brioche with House Cut Fries

MODA Burger

\$18.00

Angus Beef Burger, Creamy Roasted Jalapeño Spread, Caramelized Onions, Hydroponic Arugula, Roasted Tomato Aioli, Brioche Bun, House Cut French Fries

BLT Burger

\$18.00

Angus Beef Burger, Middlefield Cheddar Cheese, House made Bacon Jam, Iceberg Lettuce, Vine Ripe Tomato, Garlic Herb Aioli, Brioche Bun, House Cut French Fries

ENTREES 6

Steak Chimichurri

\$53.00

Black Angus Skirt Steak with Chimichurri Sauce, Mashed Yukon Gold Potato and Caramelized Brussels Sprouts

Korean BBQ Pork Belly

\$38.00

Smoked Pork Belly basted with a Korean BBQ Sauce served with a Wasabi Cauliflower Puree and Pickled Cabbage

Roasted Lemon Chicken

\$32.00

Slow Roasted Airline Chicken Breast with a Creamy Wild Mushroom Risotto

Fish And Chips

\$28.00

Crispy Hand Battered Atlantic Cod served with House Cut French Fries and Spicy Pickle Tarter Sauce

Salmon with Orzo Rocket Salad

\$28.00

Crispy Skin Salmon with Toasted Orzo Pasta, Zucchini, Yellow Squash and Carrot Noodles, wilted Arugula and Lemon

Short Rib Hash

\$42.00

Red Wine Braised Short Rib, Yukon Gold Potatoes and Brussels Sprouts topped with Eggs and Sweet Habañero Sauce

SPECIALTY COCKTAILS 9

The Depp's Delight

Sailor Jerry Rum + Chai Simple Syrup + Orange Bitters

Irish Toast

Jameson Irish Whiskey + Campari + Lemon Juice + Earl Grey Simple Syrup

The Autumn Amaro

Montenegro + Four Peel Gin + Apple Cider + Lemon Juice

Reese Witherspoon

Watershed Vodka + Watershed Apple Brandy + Pumpkin Spice Simple

Haley's Evergreen

Mi Campo Tequila + Midori + Lemon Juice + Simple Syrup

Boozy Brutus

Sheepdog Peanut Butter Whiskey + Chocolate Syrup

Call Me Old Fashioned

Maker's 46 + Honey Simple Syrup + Orange Bitters + Angostura Bitters

MODA-fied Manhattan

MODA Knob Creek Rye + Dolin Sweet Vermouth + Black Walnut Bitters + Infused with Vanilla Bean & Guajillo Chiles

Cosmicdoe

Black Kite Coffee Liqueur + Starbucks Espresso + Titos Vodka + Simple Syrup

DRAFTS 3

Modelo Especial

Columbus IPA

Ask Server About Today's Taps

CRAFT BEERS 8

Angry Orchard Crisp Apple Cider

Cutwater Tequila Lime Margarita

Blue Moon

Rhinegeist Truth

High Noon Seltzer

Sierra Nevada IPA

North High Honey Wheat

Land Grant Pool Party

IMPORTED BEERS 6

Stella Artois

Corona Extra

Corona Light

Guinness

Heineken

Heineken Zero

DOMESTIC BEERS 4

Bud Light

Michelob Ultra

Coors Light

Miller Lite

HAPPY HOUR 6

Domestic Beers **\$3.00**

Craft Beers **\$6.00**

House Carbernet or Chardonnay **\$6.00**

Pretzel Bites + Beer Cheese + Honey Mustard **\$6.00**

Personal Woodfired Pizza **\$6.00**

Choice of Cheese or Pepperoni

Truffle Fries + Herb Aioli **\$6.00**

RED 8

H3, Merlot

AVAILABLE OPTIONS

\$10.00

\$36.00

Cloudfall, Pinot Noir	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Pessimist, Blend	AVAILABLE OPTIONS
	\$15.00
	\$56.00
Trapiche Broquel Malbec	AVAILABLE OPTIONS
	\$11.00
	\$40.00
Proverb, Cabernet	AVAILABLE OPTIONS
	\$10.00
	\$36.00
Bonanza, Cabernet	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Daou, Cabernet	AVAILABLE OPTIONS
	\$16.00
	\$60.00
Stags' Leap, Cabernet	\$90.00

WHITE ⁷

Edna Valley, Chardonnay	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Napa Valley, Chardonnay	AVAILABLE OPTIONS
	\$16.00
	\$60.00
Belleruche Rose	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Terra d'Oro Moscato	AVAILABLE OPTIONS
	\$12.00
	\$44.00
Conundrum Blend	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Barone Fini , Pinot Grigio	AVAILABLE OPTIONS
	\$12.00
	\$44.00

\$12.00

\$44.00

SPARKLING 2

Zonin, Prosecco	\$12.00
-----------------	---------

Poema, Cava Brut	\$40.00
------------------	---------

SCOTCH 12

The Balvenie 12yr	\$18.00
-------------------	---------

The Balvenie Caribbean	\$22.00
------------------------	---------

Dewar's White	\$8.00
---------------	--------

Glenlivet 12yr	\$17.00
----------------	---------

Highland Park 12yr	\$13.00
--------------------	---------

Johnnie Walker Black	\$12.00
----------------------	---------

Johnnie Walker Blue	\$64.00
---------------------	---------

Lagavulin 16yr	\$24.00
----------------	---------

Macallan 12yr	\$18.00
---------------	---------

Macallan 18yr	\$64.00
---------------	---------

Monkey Shoulder	\$11.00
-----------------	---------

Oban 14yr	\$24.00
-----------	---------

WHISKEY 9

Crown Royal	\$8.00
-------------	--------

Crown Royal Apple	\$11.00
-------------------	---------

Highwest American Campfire	\$19.00
----------------------------	---------

Highwest American Praire	\$11.00
--------------------------	---------

Redbreast 12yr	\$20.00
----------------	---------

Nikka Taketsuru Pure Malt	\$17.00
---------------------------	---------

Jack Daniel's	\$9.00
---------------	--------

Jameson	\$11.00
---------	---------

Suntory Toki **\$11.00**

RYE 10

Angels Envy Rye **\$25.00**

Basil Hayden Dark Rye **\$13.00**

Bulleit Rye **\$9.00**

Knob Creek Rye **\$8.00**

Old Overholt Rye **\$8.00**

Tempelton Rye 4yr **\$11.00**

Woodford Rye **\$12.00**

Whistlepig Piggyback 6yr **\$16.00**

Whistlepig 10yr **\$25.00**

Whistlepig 12yr **\$35.00**

BOURBON 11

Angel's Envy **\$14.00**

Basil Hayden **\$12.00**

Buffalo Trace **\$9.00**

Bulleit **\$9.00**

Jim Beam **\$8.00**

Knob Creek **\$12.00**

Maker's Mark **\$11.00**

Maker's 46 **\$13.00**

Maker's Private Select (Moda) **\$16.00**

Woodford **\$12.00**

Woodford Double Oaked **\$17.00**

SMALL BITES 6

Chili **\$10.00**

Slow Cooked Beef Chili with Beans

Soup of Day	\$10.00
Chef's Daily House Made Soup	
Soup and Salad	\$17.00
Choice of Soup with a small Garden Salad	
Chips and Salsa	\$8.00
Crispy Tortilla Chips with House Made Salsa	
Twisted Feta	\$15.00
An addictive blend of Feta Cheese, Roasted Red Pepper, Garlic, Fresh Herbs and Cayenne Pepper served with Crostini	
Charcuterie Board	\$27.00
Cured Italian Meats, Cheeses, Olives, Nuts, Dried Fruits and Fig Jam with Crisp Cranberry Hazelnut Crackers	

BURGERS ²

MODA Burger	\$18.00
Angus Beef Burger, Creamy Roasted Jalapeño Spread, Caramelized Onions, Hydroponic Arugula, Roasted Tomato Aioli, Brioche Bun, House Cut French Fries	
BLT Burger	\$18.00
Angus Beef Burger, Middlefield Cheddar Cheese, House made Bacon Jam, Iceberg Lettuce, Vine Ripe Tomato, Garlic Herb Aioli, Brioche Bun, House Cut French Fries	