

• CICHETTI •

(noun) 1
traditional Italian small plates for sharing

BURRATA

spicy apricot, basil oil 19⁹⁹
add prosciutto +5⁹⁹

CRISPY CALAMARI

calabrian chili aioli,
pomodoro, charred lemon 22⁹⁹

PARMESAN POTATO SKINS

truffle aioli GF VG 14⁹⁹

ROASTED MEATBALLS

ricotta, basil,
polenta bread 21⁹⁹

AHI TUNA CRUDO*

citrus puree, pickled tomato,
puffed quinoa, radish, orange 22⁹⁹

TRUFFLE FOCACCIA

stracchino, arugula, truffle honey,
truffle oil, sea salt VG 18⁹⁹
add prosciutto +5⁹⁹

GRILLED OCTOPUS

crispy fingerling potatoes,
celery, red finger chiles,
white wine, aged balsamic GF 23⁹⁹

SMOKED MOZZARELLA ARANCINI

arrabbiata, crispy prosciutto 16⁹⁹

HALF DOZEN OYSTERS*

rotating west coast oysters,
citrus & shallot mignonette
half dozen 22⁹⁹ • full dozen 40⁹⁹

2-Course Lunch

25 per person

FIRST COURSE

choice of

BURRATA
ROASTED CARROTS
CAESAR SALAD
CUP OF SOUP

SECOND COURSE

choice of

BOMBOBURGER*
SALMON*
CHICKEN CAESAR SANDWICH
RIGATONI ALLA VODKA
BAR SIENA CHOP with chicken

SALADS & SOUP

SPICED BUTTERNUT SQUASH SOUP

cream, chives, olive oil VG
cup 8⁹⁹ • bowl 13⁹⁹

BABY GEM CAESAR

parmesan, garlic bread crumbs 16⁹⁹

BAR SIENA CHOP

salami, provolone, roasted red peppers,
cherry tomatoes, cucumber, radish, pepperoncini,
artichokes, parmesan bread crumbs,
mustard vinaigrette 17⁹⁹

BABY KALE & AVOCADO

belper knolle cheese, puffed quinoa,
cranberry, sunflower vinaigrette GF VG 17⁹⁹

ADD A PROTEIN TO ANY SALAD

chicken 6⁹⁹ • shrimp 7⁹⁹
filet mignon* 8⁹⁹ • salmon 11⁹⁹



SANDWICHES

sandwiches served with crispy parmesan fries

BOMBOBURGER*

sharp american cheese, pickles,
red onion, dijonnaise 18⁹⁹

make it a double 20⁹⁹

add: bacon 2⁹⁹ • egg 2⁹⁹

SPICY CHICKEN

choice of fried or grilled chicken
coleslaw, bread & butter pickles,
spicy aioli, brioche bun 18⁹⁹

LOBSTER ROLL

buttery brioche, old bay aioli,
fennel, celery, lemon 29⁹⁹

CHICKEN CAESAR

choice of fried or grilled chicken
baby gem lettuce, parmesan cheese,
red onion, brioche bun 18⁹⁹

Pizza

TRUFFLE MUSHROOM

garlic cream, roasted wild
mushroom, mozzarella,
white truffle oil VG 24⁹⁹

BUFALA MARGHERITA

mozzarella, tomato sauce VG 19⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella 24⁹⁹

PROSCIUTTO & FIG

prosciutto di parma, fig mostarda,
arugula, mozzarella,
garlic cream 23⁹⁹

PASTA

RIGATONI ALLA VODKA

whipped burrata,
garlic bread crumbs VG 25⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper,
belper knolle cheese VG 23⁹⁹

ORECCHIETTE

short rib ragu,
smoked ricotta, parmesan 34⁹⁹

LOBSTER LINGUINE

spicy lobster cream 39⁹⁹

GNOCCHI

prosciutto sausage, rapini,
parmesan, calabrian chilies 26⁹⁹

BAKED LASAGNA

ricotta, beef bolognese,
parmesan 27⁹⁹

ADD A PROTEIN TO ANY PASTA

chicken 6⁹⁹ • shrimp 7⁹⁹
filet mignon* 8⁹⁹ • salmon 11⁹⁹

PLATES

PAN SEARED SALMON*

sweet corn, blistered tomatoes,
charred cipollini onion,
fresno chili agrodolce 29⁹⁹

ROASTED BRANZINO

shaved fennel, arugula, radicchio,
red onion, tomatoes, crispy potatoes,
citrus dressing 34⁹⁹

CHICKEN PARMESAN

house pomodoro,
mozzarella 29⁹⁹

HALF CHICKEN DIAVOLO

sticky parmesan potatoes,
pan chicken jus 34⁹⁹

FLAT IRON STEAK

salsa verde, parmesan fries 34⁹⁹

Sides

BRUSSELS SPROUTS

pancetta vinaigrette,
parmesan, aleppo chili GF 9⁹⁹

ROASTED CARROTS

whipped goat cheese,
hot honey, hazelnuts GF VG 9⁹⁹

PARMESAN FRIES

lemon garlic aioli GF VG 7⁹⁹

CRISPY GARLIC POTATOES

parmesan, herb oil VG 9⁹⁹

GF : gluten friendly VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions. An 18% gratuity is added to parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

SPECIALTY COCKTAILS

N° 4 maker's mark, meletti,
le sirop spice, bitters 16⁹⁹

N° 5 befeater, lavender honey,
aperol, lillet rose, lemon, tonic 15⁹⁹

N° 8 hangar one vodka, stirrings peach,
prosecco, lime, ginger zest, mint 14⁹⁹

N° 9 olmeca altos, wildberry,
nixta elote liqueur, pineapple, lime 15⁹⁹

N° 15 grey goose vodka, lime,
cherry lavender syrup, peychaud's bitters 16⁹⁹

N° 17 sipsmith strawberry smash,
mint, limoncello 13⁹⁹

N° 21 patrón silver, giffard crème de
violette, eucalyptus, lemon 17⁹⁹

N° 24 creyente mezcal, campari,
luxardo abano, lime, tamarind chili,
peychaud's bitters 16⁹⁹

BOTTLES & CANS

FOUNDERS CENTENNIAL IPA. 7⁹⁹

GOOSE ISLAND HAZY BEER HUG Hazy IPA. 7⁹⁹

TECATE Mexican Lager. 5⁹⁹

CORONA PREMIER Light Mexican Lager 6⁹⁹

BUD LIGHT American Lager. 5⁹⁹

MONTUCKY COLD SNACK American Lager 16oz. 8⁹⁹

COORS ORIGINAL American Lager. 5⁹⁹

PERONI Euro Pale Lager. 7⁹⁹

YUENGLING Amber Lager 6⁹⁹

PAULANER PILS Pilsner 16oz. 8⁹⁹

GOOSE ISLAND 312 American Pale Wheat Ale. 5⁹⁹

ATLÉTICA Non-Alcoholic Mexican-Style N/A Lager 6⁹⁹

SEATTLE CIDER HONEY CRISP Hard Cider. 7⁹⁹

NÜTRL Pineapple Hard Seltzer. 8⁹⁹

WHITE CLAW Mango Hard Seltzer. 7⁹⁹

ZERO PROOF

SENZA SPRITZ blood orange non-alcoholic aperitivo,
lavender-honey, lemon 13⁹⁹

FRUTTI FUGAZI ritual tequila alternative,
wildberry, pineapple, lime 14⁹⁹

SIENA SMASH cherry lavender, lemon,
luxardo cherries 8⁹⁹

HIBISCUS HAMMER Q hibiscus ginger beer,
tamarind chili, lemon, cucumber 8⁹⁹



SEASONAL

LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco 12⁹⁹

ROSY DISPOSITION (SERVES 3-4)

grey goose essences watermelon & basil,
cranberry, citrus 59⁹⁹

SIENA SANGRIA

pinot grigio, vodka,
passion fruit, elderflower 13⁹⁹|39⁹⁹

CLASSIC COCKTAILS

OLD FASHIONED tin cup bourbon,
demerara, bitters 17⁹⁹

DAIQUIRI bacardi silver, lime 14⁹⁹

PAPER PLANE pendleton whisky, aperol,
meletti, lemon 19⁹⁹

ESPRESSO MARTINI vanilla vodka,
kahlua, espresso 16⁹⁹

CADILLAC MARGARITA código 1530 blanco,
bauchant orange liqueur, lime 18⁹⁹

WINE

WHITE

Mer Soleil, 'Reserve', **CHARDONNAY**,
Santa Lucia, Ca 2023 16⁹⁹|67⁹⁹

La Scolca, **CORTESE**, Gavi, Ita 2024 12⁹⁹|48⁹⁹

Lunardi, **PINOT GRIGIO**,
Delle Venezie, Ita 2024 14⁹⁹|59⁹⁹

Seaglass, **RIESLING**, Central Coast, Ca 2023 12⁹⁹|51⁹⁹

Chemistry, **SAUVIGNON BLANC**,
Columbia Valley, Wa 2023 13⁹⁹|55⁹⁹

Yealands, **SAUVIGNON BLANC**,
Marlborough, NZ 2024 15⁹⁹|63⁹⁹

RED

Tribute, **CABERNET SAUVIGNON**, Ca 2023 15⁹⁹|63⁹⁹

Turnbull, **CABERNET SAUVIGNON**,
Napa Valley, Ca 2022 24⁹⁹|99⁹⁹

Ruffino, 1887, **CHIANTI**,
Tuscany, Ita 2022 14⁹⁹|59⁹⁹

Santa Julia, **MALBEC**, Mendoza, Arg 2025 13⁹⁹|55⁹⁹

Masciarelli, **MONTEPULCIANO D'ABRUZZO**,
Abruzzo, Ita 2024 12⁹⁹|48⁹⁹

Cloudline, **PINOT NOIR**,
Willamette Valley, Or 2023 18⁹⁹|75⁹⁹

Matthew Fritz, **PINOT NOIR**,
Santa Lucia, Ca 2023 15⁹⁹|63⁹⁹

Caymus, 'Walking Fool', **RED BLEND**,
Suisun, Ca 2023 19⁹⁹|79⁹⁹

Rocca delle Macie, 'Sasyr', **ROSSO TOSCANO**,
Tuscany, Ita 2023 16⁹⁹|67⁹⁹

ROSÉ

Cleto Chiarli, **SPARKLING ROSÉ**,
Emilia-Romagna, Ita NV 14⁹⁹|59⁹⁹

Hampton Water, **ROSÉ**,
Languedoc-Roussillon, Fra 2023 13⁹⁹|55⁹⁹

Les Sarrins, **ROSÉ**, Provence, Fra, 2024 16⁹⁹|67⁹⁹

SPARKLING

Nicolas Feuillatte Reserve Exclusive Brut,
CHAMPAGNE, Fra NV 187ml --|29⁹⁹

Vietti, **MOSCATO**, Asti, Ita 2024 14⁹⁹|59⁹⁹

Avissi, **PROSECCO**, Veneto, Ita NV 12⁹⁹|51⁹⁹