

• BRUNCH •

Saturday & Sunday • 11am – 3pm

CLASSICO

cheddar scrambled eggs, cherrywood smoked bacon
crispy garlic potatoes, polenta toast 16⁹⁹

BOMBO BREAKFAST SANDWICH

scrambled eggs, cherrywood smoked bacon,
breakfast sausage, beefsteak tomato, american cheese 18⁹⁹

STEAK & EGGS*

flat iron steak, two fried eggs,
crispy garlic potatoes, herb pesto GF 28⁹⁹

CHICKEN & WAFFLES

fried chicken, bomboloni waffles,
maple syrup 23⁹⁹

Brunch Tips

BOTTOMLESS SPRITZ 39

per person • *2 hour time limit

APEROL

aperol apertivo, prosecco

HUGO

elderflower liqueur, mint, lemon, prosecco

SIENA

vodka, cherry lavender, lemon, prosecco

FROZEN ITALIAN SPRITZ

fiero l'Apertivo, prosecco, citrus

HOUSE FAVORITES

BLOODY MARY

vodka, housemade bloody mix, caprese skewer,
cured pepperoni, seasoned rim 13⁹⁹

MIMOSA

prosecco, fresh squeezed orange juice 11⁹⁹

ICED CAFFÈ LIQUOROSO

vanilla vodka, espresso, kahlua, caramel, cream 16⁹⁹

COFFEE, TEA & JUICE

DRIP COFFEE 3⁹⁹ • LATTE 5⁹⁹ • CAPPUCCINO 5⁹⁹

ESPRESSO 3⁹⁹ • HOT TEA 4⁹⁹ • ORANGE JUICE 5⁹⁹

GRAPEFRUIT JUICE 5⁹⁹

GF : gluten friendly VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

An 18% service charge will automatically be added to all 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.

*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.

GRILLED OCTOPUS

crispy fingerling potatoes,
celery, red chiles, white wine,
aged balsamic GF 24⁹⁹

CRISPY CALAMARI

calabrian chili aioli,
pomodoro, charred lemon 22⁹⁹

PARMESAN POTATO SKINS

truffle aioli GF VG 14⁹⁹

SMOKED MOZZARELLA ARANCINI

arrabbiata, crispy prosciutto 16⁹⁹

(noun) 1.

traditional Italian small plates for sharing

ROASTED MEATBALLS

ricotta, basil, polenta bread 22⁹⁹

AHI TUNA CRUDO*

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

HALF DOZEN OYSTERS*

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

HOUSE FOCACCIA 7⁹⁹

add a spread

WHIPPED RICOTTA & HONEY

BURNT TOMATO ROMESCO

ARTICHOKE & ROASTED GARLIC

4⁹⁹ each • all three 13⁹⁹

ADD prosciutto +8⁹⁹

BURRATA

spicy apricot, basil oil GF VG 19⁹⁹

ADD prosciutto +5⁹⁹

2-Course Lunch

FIRST COURSE

choice of

CUP OF SOUP

CAESAR SALAD

POTATO SKINS

BURRATA

SECOND COURSE

choice of

BAR SIENA BURGER* • SALMON* • RIGATONI ALLA VODKA

BAR SIENA CHOP

with chicken

CHICKEN CAESAR WRAP

fried or grilled

SALADS & SOUP

LEEK & ASPARAGUS SOUP

crème fraîche, polenta bread 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
beef tenderloin* 8⁹⁹ • salmon 11⁹⁹

SANDWICHES

sandwiches served with crispy parmesan fries

BAR SIENA BURGER*

sharp american cheese, pickles, red onion, dijonnaise 19⁹⁹

make it a double 21⁹⁹

ADD bacon 2⁹⁹ • egg 2⁹⁹

SPICY CHICKEN

choice of grilled or crispy
coleslaw, bread & butter pickles,
spicy aioli, brioche bun 19⁹⁹

LOBSTER ROLL

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

GRILLED CHICKEN

pancetta bacon, smoked mozzarella, arugula,
tomato, piquillo aioli 18⁹⁹

CHICKEN CAESAR WRAP

choice of grilled or crispy
romaine, red onion, parmesan 19⁹⁹

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

PIZZA DIAVOLA

spicy soppressata,
whipped ricotta,
hot honey 26⁹⁹

PASTA

RIGATONI ALLA VODKA

whipped burrata, garlic bread crumbs VG 25⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper, belper knolle cheese VG 23⁹⁹

ORECCHIETTE BOLOGNESE

beef & pork bolognese, brown butter,
sage, calabrian chili 24⁹⁹

LOBSTER LINGUINE

spicy lobster cream 39⁹⁹

GNOCCHI

prosciutto sausage, rapini, parmesan, calabrian chilies 26⁹⁹

RICOTTA RAVIOLI

english pea, asparagus, pea shoot 21⁹⁹

PLATES

ROASTED SALMON*

sweet corn, charred cipollini onion,
marinated tomato, fresno chili agrodolce 29⁹⁹

HALIBUT MILANESE

roasted asparagus, green goddess,
lemon caper butter 34⁹⁹

CHICKEN PARMESAN

house pomodoro,mozzarella 29⁹⁹

HALF CHICKEN DIAVOLO

crispy garlic potatoes,pan chicken jus 34⁹⁹

BISTECCA & FRIES

grilled flat iron steak, burnt tomato romesco,
salsa verde, parmesan fries 34⁹⁹

ADD A PROTEIN TO ANY PASTA chicken 6⁹⁹ • shrimp 7⁹⁹ •beef tenderloin* 8⁹⁹ • salmon 11⁹⁹

Sides

BRUSSELS SPROUTS

pancetta vinaigrette,
parmesan,
aleppo chili GF 9⁹⁹

PARMESAN FRIES

lemon garlic aioli GF VG 7⁹⁹

CRISPY GARLIC
POTATOES

parmesan, herb oil VG 9⁹⁹

ROASTED CARROTS

whipped goat cheese,
hot honey,
hazelnuts GF VG 9⁹⁹

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SPECIALTY COCKTAILS

- N° 4

maker’s mark, meletti,
le sirop spice, bitters 16⁹⁹
- N° 5

beefeater, lavender honey,
aperol, lillet rose, lemon, tonic 15⁹⁹
- N° 8

absolut, stirrings peach,
prosecco, lime, ginger zest, mint 14⁹⁹
- N° 9

olmeca altos, wildberry,
del santo herbal liqueur, pineapple, lime 15⁹⁹
- N° 15

grey goose, lime,
cherry lavender syrup, peychaud’s bitters 16⁹⁹
- N° 17

sipsmith, strawberry, 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
- SIENA SANGRIA •

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

BOTTLES & CANS

- FOUNDERS CENTENNIAL

IPA. 7⁴⁹
- GOOSE ISLAND HAZY BEER HUG

Hazy IPA. 8⁴⁹
- TECATE

Mexican Lager. 5⁹⁹
- CORONA PREMIER

Light Mexican Lager 6⁹⁹
- BUD LIGHT

American Lager. 5⁹⁹
- MONTUCKY COLD SNACK

American Lager 16oz. 8⁹⁹
- COORS BANQUET

American Lager. 6⁹⁹
- PERONI

Euro Pale Lager 16oz. 9⁹⁹
- YUENGLING

Amber Lager 7⁴⁹
- PAULANER PILS

Pilsner 16oz. 8⁹⁹
- GOOSE ISLAND 312

American Pale Wheat Ale. 5⁹⁹
- BELL’S OBERON

Wheat Ale. 8⁹⁹
- SHINER SHANDY

Raspberry Lemonade Shandy. 6⁹⁹
- ATLÉTICA

Non-Alcoholic Mexican-Style N/A Lager 7⁴⁹
- 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
- FROZEN ITALIAN SPRITZ

apervita aperitif, prosecco, citrus 15⁹⁹
- FROZEN PEACH ROSÉ

rosé, vodka, peach, citrus 15⁹⁹
- ROSY DISPOSITION (SERVES 3-4)

grey goose essences watermelon & basil,
cranberry, citrus 59⁹⁹

CLASSIC COCKTAILS

- OLD FASHIONED

tincup 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’,
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

Sea Pearl, **SAUVIGNON BLANC**,
Marlborough, NZ 2025

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

Tilia, **MALBEC**,
Mendoza, Arg 2025

13⁹⁹|55⁹⁹

Masciarelli, **MONTEPULCIANO D’ABRUZZO**,
Abruzzo, Ita 2024

12⁹⁹|48⁹⁹

Cloudline, **PINOT NOIR**,
Willamette Valley, Or 2023

18⁹⁹|75⁹⁹

Caymus, ‘Walking Fool’, **RED BLEND**,
Suisun, Ca 2023

19⁹⁹|79⁹⁹

Rocca delle Macie, ‘Sasyr’, **ROSSO TOSCANO**,
Tuscany, Ita 2023

16⁹⁹|67⁹⁹
- ROSÉ

Cleto Chiarli, **LAMBRUSCO**,
Emilia-Romagna, Ita NV

14⁹⁹|59⁹⁹

Honoro Vera, **TEMPRANILLO**,
Jumilla, ESP 2024

12⁹⁹|51⁹⁹

Les Sarrins, **GRENACHE**,
Provence, Fra, 2024

16⁹⁹|67⁹⁹
- SPARKLING

Nicolas Feuillatte Reserve Exclusive Brut,
CHAMPAGNE, Fra NV 187ml

--|29⁹⁹

Vietti, **MOSCATO**,
Asti, Ita 2024

15⁹⁹|53⁹⁹

Avissi, **PROSECCO**,
Veneto, Ita NV

12⁹⁹|51⁹⁹