

# BRUNCH

## CLASSICO

cheddar scrambled eggs, cherrywood smoked bacon  
sticky parmesan potatoes, polenta toast 16<sup>99</sup>

## BOMBO BREAKFAST SANDWICH

scrambled eggs, cherrywood smoked bacon,  
breakfast sausage, beefsteak tomato, american cheese 18<sup>99</sup>

## EGGS BENEDICT\*

english muffin, arugula, prosciutto di parma,  
poached egg, meyer lemon hollandaise 21<sup>99</sup>

## STEAK & EGGS\*

flat iron steak, two fried eggs,  
crispy garlic potatoes, herb pesto GF 28<sup>99</sup>

## BREAKFAST PIZZA

baked egg, breakfast sausage, cherrywood smoked bacon,  
roasted tomato, prosciutto cotto, housemade mozzarella,  
caramelized onion, crispy fingerling potatoes 21<sup>99</sup>

## AVOCADO TOAST

stracciatella, pickled tomatoes, fresno chile,  
poached egg, arugula pesto VG 16<sup>99</sup>

## CHICKEN & WAFFLES

fried chicken, bomboloni waffles, maple syrup 23<sup>99</sup>

*Sides* 8<sup>99</sup>

FRESH SEASONAL FRUIT VG GF • PORK SAUSAGE

## 2- Course Brunch

### FIRST COURSE

choice of

CUP OF SOUP  
BABY GEM CAESAR

CHICKEN & WAFFLE  
BURRATA

25 per person

### SECOND COURSE

choice of

BOMBOBURGER\*  
RIGATONI ALLA VODKA

AVOCADO TOAST  
BOMBO BREAKFAST SANDWICH

## Cicchetti

### CRISPY CALAMARI

calabrian chili aioli,  
pomodoro, charred lemon 22<sup>99</sup>

### ROASTED MEATBALLS

ricotta, basil,  
polenta bread 21<sup>99</sup>

### PARMESAN POTATO SKINS

truffle aioli GF VG 13<sup>99</sup>

### ARANCINI

scamorza cheese, arrabiata,  
crispy prosciutto 16<sup>99</sup>

### GRILLED OCTOPUS

crispy fingerling potatoes,  
celery, red finger chiles, white wine,  
aged balsamic GF 23<sup>99</sup>

### BURRATA

spicy apricot, basil oil GF VG 19<sup>99</sup>  
add prosciutto +5<sup>99</sup>

### TRUFFLE FOCACCIA

stracchino, arugula, truffle honey,  
truffle oil, sea salt VG 18<sup>99</sup>  
add prosciutto +5<sup>99</sup>

### HALF DOZEN OYSTERS\*

rotating west coast oysters,  
citrus & shallot mignonette 24<sup>99</sup>  
full dozen 40<sup>99</sup>

### AHI TUNA CRUDO\*

citrus puree, pickled tomato,  
puffed quinoa, radish, orange 22<sup>99</sup>

## SALADS & SOUP

### BABY GEM CAESAR

parmesan, garlic bread crumbs 16<sup>99</sup>

### BAR SIENA CHOP

salami, provolone, roasted red peppers,  
cherry tomatoes, cucumber, radish, pepperoncini,  
artichokes, parmesan bread crumbs,  
mustard vinaigrette 17<sup>99</sup>

### BABY KALE

avocado, belper knolle cheese, puffed quinoa,  
cranberry, sunflower vinaigrette GF VG 17<sup>99</sup>

### CREAM OF BUTTERNUT SQUASH

chives, olive oil VG  
cup 8<sup>99</sup> • bowl 13<sup>99</sup>

### ADD A PROTEIN

chicken 6<sup>99</sup> • shrimp 7<sup>99</sup> • beef tenderloin\* 8<sup>99</sup>  
salmon 11<sup>99</sup> • lump crab 12<sup>99</sup>

## PASTA

### CRAB SPAGHETTI

charred tomato, red chili,  
lemon cream 32<sup>99</sup>

### RIGATONI ALLA VODKA

whipped burrata,  
garlic bread crumbs VG 25<sup>99</sup>

### BUCATINI CACIO E PEPE

pecorino, black pepper,  
belper knolle cheese VG 23<sup>99</sup>

### GNOCCHI

prosciutto sausage, rapini, parmesan,  
calabrian chilies 26<sup>99</sup>

### ADD A PROTEIN TO ANY PASTA

chicken 6<sup>99</sup> • shrimp 7<sup>99</sup> • beef tenderloin\* 8<sup>99</sup>  
salmon 11<sup>99</sup> • lump crab 12<sup>99</sup>

## SANDWICHES

sandwiches served with crispy parmesan fries

### BOMBOBURGER\*

sharp american cheese, pickles,  
charred red onion, dijonnaise 18<sup>99</sup>  
make it a double 20<sup>99</sup> • add: bacon 2<sup>99</sup> • egg 2<sup>99</sup>

### SPICY CHICKEN

choice of fried or grilled chicken breast  
coleslaw, bread & butter pickles,  
spicy aioli, brioche bun 18<sup>99</sup>

### LOBSTER ROLL

buttery brioche, old bay aioli,  
fennel, celery, lemon 29<sup>99</sup>

### CHICKEN CAESAR

choice of fried or grilled chicken breast  
baby gem lettuce, parmesan cheese,  
red onion, brioche bun 18<sup>99</sup>

## Plates

### HALF CHICKEN DIAVOLO

sticky parmesan potatoes,  
pan chicken jus 34<sup>99</sup>

### CHICKEN PARMESAN

pomodoro, mozzarella 29<sup>99</sup>

### 8oz FLAT IRON STEAK\*

salsa verde, parmesan fries 39<sup>99</sup>

### PAN SEARED SALMON

sweet corn, blistered tomatoes,  
charred cipollini onion,  
fresno chili agrodolce 29<sup>99</sup>

## PIZZA

### TRUFFLE MUSHROOM

garlic cream,  
roasted wild mushroom, mozzarella,  
white truffle oil VG 24<sup>99</sup>

### PROSCIUTTO & FIG

prosciutto di parma, fig mostarda,  
arugula, mozzarella,  
garlic cream 23<sup>99</sup>

### BUFALA MARGHERITA

mozzarella, tomato sauce VG 19<sup>99</sup>

### BURNT PEPPERONI

tomato sauce, mozzarella 24<sup>99</sup>

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% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

\* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

## SPECIALTY COCKTAILS

**N° 4** maker's mark, meletti,  
le sirop spice, bitters 16<sup>99</sup>

**N° 5** beefeater, lavender honey,  
aperol, lillet rose, lemon, tonic 15<sup>99</sup>

**N° 8** hangar one vodka, stirrings peach,  
prosecco, lime, ginger zest, mint 15<sup>99</sup>

**N° 9** olmeca altos, wildberry,  
nixta elote liqueur, pineapple, lime 15<sup>99</sup>

**N° 15** grey goose vodka, lime,  
cherry lavender syrup, peychaud's bitters 16<sup>99</sup>

**N° 17** sipsmith strawberry smash,  
mint, limoncello 15<sup>99</sup>

**N° 24** creyente mezcal, campari,  
luxardo abano, lime, tamarind chili,  
peychaud's bitters 16<sup>99</sup>

### • SIENA SANGRIA •

pinot grigio, vodka,  
passion fruit, elderflower 13<sup>99</sup>|39<sup>99</sup>

## CLASSIC COCKTAILS

**OLD FASHIONED** tin cup bourbon, demerara, bitters 17<sup>99</sup>

**DAIQUIRI** bacardi silver, lime 14<sup>99</sup>

**PAPER PLANE** pendleton whisky, aperol, meletti, lemon 18<sup>99</sup>

**ESPRESSO MARTINI** vanilla vodka, kahlua, espresso 16<sup>99</sup>

**CADILLAC MARGARITA** código 1530 blanco,  
bauchant orange liqueur, lime 18<sup>99</sup>

## BOTTLES & CANS

**FOUNDERS CENTENNIAL** IPA. 7<sup>99</sup>

**GOOSE ISLAND HAZY BEER HUG** Hazy IPA. 7<sup>99</sup>

**TECATE** Mexican Lager. 5<sup>99</sup>

**CORONA PREMIER** Light Mexican Lager 6<sup>99</sup>

**BUD LIGHT** American Lager. 5<sup>99</sup>

**MONTUCKY COLD SNACK** American Lager 16oz. 8<sup>99</sup>

**COORS ORIGINAL** American Lager. 5<sup>99</sup>

**PERONI** Euro Pale Lager. 7<sup>99</sup>

**YUENGLING** Amber Lager 6<sup>99</sup>

**PAULANER PILS** Pilsner 16oz. 8<sup>99</sup>

**GOOSE ISLAND 312** American Pale Wheat Ale. 5<sup>99</sup>

**ATLÉTICA** Non-Alcoholic Mexican-Style N/A Lager 6<sup>99</sup>

**SEATTLE CIDER HONEY CRISP** Hard Cider. 7<sup>99</sup>

**SHINER SHANDY** Lemonade Shandy. 6<sup>99</sup>

**NÜTRL** Pineapple Hard Seltzer. 8<sup>99</sup>

**WHITE CLAW** Mango Hard Seltzer. 7<sup>99</sup>

## ZERO PROOF

**SENZA SPRITZ** blood orange non-alcoholic aperitivo,  
lavender-honey, lemon 13<sup>99</sup>

**FRUTTI FUGAZI** ritual tequila alternative, wildberry,  
pineapple, lime 14<sup>99</sup>

**SIENA SMASH** cherry lavender, lemon,  
luxardo cherries 8<sup>99</sup>

**HIBISCUS HAMMER** Q hibiscus ginger beer,  
tamarind chili, lemon, cucumber 8<sup>99</sup>

## BOTTOMLESS SPRITZ 38<sup>99</sup>

per person • \*2 hour time limit

### APEROL

aperol apertivo, prosecco

### HUGO

elderflower liqueur, mint, lemon, prosecco

### SIENA

vodka, cherry lavender, lemon, prosecco

### LIMONCELLO SPRITZ

housemade limoncello, mint, prosecco

## HOUSE FAVORITES

### BLOODY MARY

vodka, housemade bloody mix, caprese skewer,  
cured pepperoni, seasoned rim 13<sup>99</sup>

### MIMOSA

prosecco, fresh squeezed orange juice 11<sup>99</sup>

### ICED CAFFÈ LIQUOROSO

vanilla vodka, espresso, kahlua, caramel, cream 16<sup>99</sup>

## COFFEE, TEA & JUICE

**DRIP COFFEE** 3<sup>99</sup> • **LATTE** 5<sup>99</sup> • **CAPPUCCINO** 5<sup>99</sup>

**ESPRESSO** 3<sup>99</sup> • **HOT TEA** 4<sup>99</sup> • **ORANGE JUICE** 5<sup>99</sup>

**GRAPEFRUIT JUICE** 5<sup>99</sup>

## House Wines

RED, WHITE, ROSÉ

GLS | 1/2 BTL | BTL  
12<sup>99</sup> | 24<sup>99</sup> | 48<sup>99</sup>

## WINE

### WHITE

Mer Soleil, 'Reserve', **CHARDONNAY**,  
Santa Lucia, Ca 2023 15<sup>99</sup> | 63<sup>99</sup>

Lunardi, **PINOT GRIGIO**, Delle Venezie, Ita 2024 15<sup>99</sup> | 63<sup>99</sup>

Seaglass, **RIESLING**, Central Coast, Ca 2023 12<sup>99</sup> | 51<sup>99</sup>

Chemistry, **SAUVIGNON BLANC**,  
Columbia Valley, Wa 2023 13<sup>99</sup> | 55<sup>99</sup>

Yealands, **SAUVIGNON BLANC**, Marlborough, NZ 2024 15<sup>99</sup> | 63<sup>99</sup>

### RED

Tribute, **CABERNET SAUVIGNON**, Ca 2023 15<sup>99</sup> | 63<sup>99</sup>

Turnbull, **CABERNET SAUVIGNON**,  
Napa Valley, Ca 2022 24<sup>99</sup> | 99<sup>99</sup>

Candoni, **CHIANTI**, Tuscany, Ita 2022 14<sup>99</sup> | 59<sup>99</sup>

Santa Julia, **MALBEC**, Mendoza, Arg 2025 13<sup>99</sup> | 55<sup>99</sup>

Cloudline, **PINOT NOIR**,  
Willamette Valley, Or 2023 18<sup>99</sup> | 75<sup>99</sup>

Matthew Fritz, **PINOT NOIR**,  
Santa Lucia, Ca 2023 15<sup>99</sup> | 63<sup>99</sup>

Conundrum, **RED BLEND**, Ca 2022 13<sup>99</sup> | 55<sup>99</sup>

Carpineto 'Dogajolo', **ROSSO TOSCANA**,  
Tuscany, Ita 2023 15<sup>99</sup> | 63<sup>99</sup>

Ornellaia, 'Le Volte', **SUPER TUSCAN**,  
Tuscany, Ita 2022 21<sup>99</sup> | 87<sup>99</sup>

### ROSÉ

Cleto Chiarli, **SPARKLING ROSÉ**,  
Emilia-Romagna, Ita NV 14<sup>99</sup> | 59<sup>99</sup>

AIX, **ROSÉ**, Provence, Fra 2023 16<sup>99</sup> | 67<sup>99</sup>

Hampton Water, **ROSÉ**,  
Languedoc-Roussillon, Fra 2023 13<sup>99</sup> | 55<sup>99</sup>

### SPARKLING

Nicolas Feuillatte Reserve Exclusive Brut,  
**CHAMPAGNE**, Fra NV 187ml -- | 29<sup>99</sup>

Vietti, **MOSCATO**, Asti, Ita 2024 14<sup>99</sup> | 59<sup>99</sup>

Avissi, **PROSECCO**, Veneto, Ita NV 12<sup>99</sup> | 51<sup>99</sup>

OLD WORLD WINE

NEW WORLD WINE