

• BRUNCH •

STEAK & EGGS*

butcher's cut steak, two sunny side eggs, crispy garlic potatoes, herb pesto GF 25⁹⁹

AVOCADO TOAST

poached eggs, tomato, toasted marcona almond GF VG 18⁹⁹
+2⁹⁹ add: meyer lemon hollandaise

BREAKFAST PIZZA

baked egg, sausage, bacon, roasted tomato, fresno chilies, prosciutto, mozzarella, caramelized onion, potato crisps 21⁹⁹

CLASSIC FRENCH TOAST

raisin brioche, wild berries, whipped cream 16⁹⁹

CLASSICO

two eggs any style, crispy garlic potatoes, bacon, sourdough toast 17⁹⁹

BOMBO BREAKFAST SANDWICH

scrambled eggs, bacon, fennel sausage, american cheese, tomato, spicy aioli 19⁹⁹

• CICHETTI •

GRILLED OCTOPUS

crispy fingerling potatoes, celery, red finger chiles, white wine, aged balsamic GF 22⁹⁹

FRIED MOZZARELLA

beer battered, hand pulled mozzarella, housemade marinara 15⁹⁹

BURRATA

spicy apricot, basil oil 18⁹⁹
add prosciutto +5⁹⁹

ROASTED MEATBALLS

ricotta, basil, polenta bread 17⁹⁹

CRISPY CALAMARI

arrabbiata, lemon garlic 21⁹⁹

TRUFFLE POTATO SKINS

parmesan, lemon aioli 12⁹⁹

GARLIC PARMESAN BREAD

house marinara, garlic butter 11⁹⁹

SOUP & SALADS

BAR SIENA CHOP

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, pepperoncini, radish, artichokes, parmesan breadcrumbs, mustard vinaigrette 16⁹⁹

BRUSSELS SPROUTS

avocado, oven roasted tomato, corn, almonds, parmesan, cabernet vinaigrette GF 15⁹⁹

CAESAR*

romaine, parmesan, garlic breadcrumbs 14⁹⁹

MINESTRONE

cannellini beans, escarole VG 8⁹⁹

ADD TO ANY SALAD

chicken 6⁹⁹ • shrimp 7⁹⁹ • avocado 4⁹⁹
tenderloin* 8⁹⁹ • salmon 11⁹⁹



SANDWICHES

sandwiches served with crispy parmesan fries

GRILLED CHICKEN*

marinated bufala mozzarella, sliced tomato, arugula, shaved red onion, herb mayo, brioche bun 17⁹⁹

SPICY CHICKEN*

creamy coleslaw, spicy aioli, buttered pickles, brioche bun 17⁹⁹

LOBSTER ROLL*

arugula, tomato, green goddess, new england roll 26⁹⁹

BAR SIENA BURGER*

double smash burger, sharp american cheese, pickles, charred red onion, dijonnaise 18⁹⁹
add bacon +2⁹⁹ • egg +2⁹⁹

Pizza

BUFALA MARGHERITA

tomato sauce, mozzarella VG 19⁹⁹

TRUFFLE MUSHROOM

garlic cream, mozzarella, white truffle oil VG 23⁹⁹

ROASTED

TOMATO PESTO

fresno chile, arugula, mozzarella VG 19⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella 23⁹⁹

PROSCIUTTO FIG

garlic cream, arugula, mozzarella, truffle honey 22⁹⁹

• PASTA •

PAPPARDELLE BOLOGNESE

beef ragu, parmesan 25⁹⁹

GNOCCHI

prosciutto sausage, broccolini, parmesan 24⁹⁹

CREAMY ANGEL HAIR LIMONE

lemon, chili, parmesan, green onion VG 21⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper, belpor knolle cheese VG 22⁹⁹

RIGATONI ALLA VODKA

garlic bread crumbs VG 24⁹⁹

ADD TO ANY PASTA

chicken 6⁹⁹ • shrimp 7⁹⁹
tenderloin* 8⁹⁹ • salmon 11⁹⁹

• PLATES •

ROASTED HALF CHICKEN DIAVOLO

sticky parmesan potatoes, pan chicken jus GF 31⁹⁹

CHICKEN PARMESAN

house pomodoro, smoked mozzarella 29⁹⁹

EGGPLANT PARMESAN

pomodoro, parmesan breadcrumbs, mozzarella 26⁹⁹

PAN SEARED SALMON*

roasted heirloom carrots, frisse, pea purée GF 32⁹⁹

6oz PETIT FILET* crispy potatoes, red wine demi glace 44⁹⁹

Sides

PARMESAN FRIES

lemon garlic aioli 8⁹⁹

CHARRED BROCCOLINI

fresno chili, parmesan GF 12⁹⁹

ROASTED CAULIFLOWER

herb oil, dill, belpor knolle GF 12⁹⁹

STICKY PARMESAN POTATOES

lemon, garlic 9⁹⁹

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

*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

tin cup bourbon, meletti,
le sirop winter spice, bitters

14⁹⁹
- N° 5

malfy gin, lavender honey,
aperol, lillet rose, lemon, tonic

13⁹⁹
- N° 6

grey goose essences strawberry &
lemongrass, orange liqueur, lemon, prosecco

14⁹⁹
- N° 8

hangar one vodka, stirrings peach,
prosecco, lime, ginger zest, mint

13⁹⁹
- N° 9

cazadores blanco, wildberry,
nixta elote liquer, pineapple, lime

15⁹⁹
- N° 15

absolut vodka, cherry lavender, lime,
peychaud's bitters

14⁹⁹
- N° 18

jefferson's very small batch bourbon,
aperol, egg white, lemon, bitters

14⁹⁹
- N° 24

creyente mezcal, campari, luxardo abano,
lime, tamarind chili, peychaud's bitters

14⁹⁹

• SIENA SANGRIA •

pinot grigio, vodka, peach

11⁹⁹|43⁹⁹

WINE

RED

Feudi di San Gregorio, AGLIANICO , Campania, Ita 2022	GLS 1/2 BTL BTL	14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹
Aviary, CABERNET SAUVIGNON , Napa Valley, Ca 2022		17 ⁹⁹ 31 ⁹⁹ 62 ⁹⁹
Tormaresca, 'Neprica', CABERNET SAUVIGNON , Puglia, Ita 2021		14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹
Querceto, CHIANTI , Tuscany, Ita 2023		13 ⁹⁹ 24 ⁹⁹ 48 ⁹⁹
Cloudline, PINOT NOIR , Willamette Valley, Or 2021		17 ⁹⁹ 31 ⁹⁹ 62 ⁹⁹
Matthew Fritz, PINOT NOIR , Santa Lucia, Ca 2023		14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹
Saldo, RED BLEND , North Coast, Ca 2021		18 ⁹⁹ 33 ⁹⁹ 66 ⁹⁹
Bruni Poggio d'Elsa, SUPER TUSCAN , Tuscany, Ita 2020		15 ⁹⁹ 27 ⁹⁹ 55 ⁹⁹

WHITE

Davis Bynum, CHARDONNAY , Russian River, Ca, 2022	18 ⁹⁹ 33 ⁹⁹ 66 ⁹⁹
Principi di Butera, CHARDONNAY , Sicily, Ita 2022	13 ⁸⁹ 24 ⁹⁹ 48 ⁹⁹
Lunardi, PINOT GRIGIO , Delle Venezie, Ita 2021	13 ⁹⁹ 24 ⁹⁹ 48 ⁹⁹
The Pale, ROSÉ , Provence, Fra 2024	15 ⁹⁹ 27 ⁹⁹ 55 ⁹⁹
Haymaker, SAUVIGNON BLANC , Marlborough, NZ 2020	14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹
Harvey & Harriet, WHITE BLEND , San Luis Obispo, Ca, 2023	14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹

SPARKLING

Bricco Riella, MOSCATO D'ASTI , Piedmont, Ita 2023	11 ⁹⁹ 21 ⁹⁹ 41 ⁹⁹
La Gioiosa, PROSECCO , Veneto, Ita	12 ⁹⁹ 22 ⁹⁹ 45 ⁹⁹
Cleto Chiarli, SPARKLING ROSÉ , Emilia-Romagna, Ita	13 ⁹⁹ 23 ⁹⁹ 48 ⁹⁹
Luc Belaire, 'Luxe', BRUT , Fra 200ml	-- -- 21 ⁹⁹
Lyre, "classico", NON-ALCOHOLIC , Au 250ml	-- -- 14 ⁹⁹

OLD WORLD WINE

NEW WORLD WINE

BRUNCH SIPS

- BLOODY MARY

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

11⁹⁹
- MIMOSA

prosecco, orange juice

10⁹⁹
- BELLINI

prosecco, peach pureé,

10⁹⁹
- ICED CAFFEE LIQUOROSO

vanilla vodka,
espresso, kahlua, caramel, cream

15⁹⁹
- UN CAFFEE

hot coffee, frangelico, bailey's,
whipped cream

12⁹⁹
- LIMONCELLO SPRITZ

house-made limoncello,
prosecco

11⁹⁹
- APEROL SPRITZ

aperol apertivo, prosecco

13⁹⁹

THE CLASSICS

- FRENCH 75

suntory roku gin, lemon, prosecco

15⁹⁹
- ESPRESSO MARTINI

vanilla vodka,
kahlua, espresso

15⁹⁹
- DAIQUIRI

havana club rum, lime

11⁹⁹
- PAPER PLANE

pendleton whisky,
aperol, meletti, lemon

16⁹⁹
- PALOMA

jose cuervo tradicional,
grapefruit, lime

11⁹⁹
- OLD FASHIONED

maker's mark,
demerara, bitters

16⁹⁹

ZERO PROOF

- PSEUDO HUGO

giffard elderflower non-alcoholic,
peach purée, lime, mint

12⁹⁹
- LAVENDER COLLINS

ritual gin alternative,
lavender-honey, tonic

11⁹⁹
- SIENA SMASH

cherry lavender, lemon,
amarena cherries

7⁹⁹
- EVERYTHING'S PEACHY

Peach puree,
thyme, lemon

7⁹⁹

BOTTLES & CANS

- FOUNDERS CENTENNIAL

IPA

7⁴⁹
- GOOSE ISLAND 312

American Pale Wheat Ale.

5⁹⁹
- DESCHUTES FRESH HAZE

Hazy IPA

6⁹⁹
- STELLA ARTOIS

Euro Lager

7⁹⁹
- CORONA PREMIER

Pale Lager

7⁴⁹
- BUD LIGHT

American Lager

5⁹⁹
- SHINER SHANDY

Lemonade Shandy

7⁹⁹
- SEATTLE CIDER HONEY CRISP

Hard Cider

6⁹⁹
- BEST DAY KOLSCH NON-ALCOHOLIC

Kolsh-Style N/A Ale

7⁹⁹

Salute!