QUALITY ★ STYLE

BAR SIENA

CIBO E LIQUORI

SINCE 2015

BRUNCH

SOUP & SALAD

Tomato Bisque petit grilled cheese 15

Caesar* romaine, parmesan, garlic breadcrumbs 16

Bar Siena Chop salami, pepperoncini, blue cheese, egg, cherry tomatoes, artichokes, red onion, cucumber, avocado, parmesan breadcrumbs, smoked mustard vinaigrette 17

Kale & Quinoa orange, raisin, shaved manchego cheese, roasted marcona almonds, lemon pepper vinaigrette GF 17

Burrata & Roasted Beet frisee, arugula, crispy polenta, roasted hazelnuts, agrodolce 18

add: chicken 5 • shrimp 7 • skirt steak 7 • salmon 11

SANDWICHES

sandwiches served with crispy parmesan fries

BomboBurger•
sharp american cheese, pickles, shaved red onion, dijonnaise, sesame bun 15
make it a double 17

Spicy Chicken
creamy coleslaw, spicy aioli, buttered pickles, sesame bun 17

Lobster Roll
mustard greens, tomato, green goddess, brioche 26

Grilled Chicken
marinated bufala mozzarella, arugula, shaved red onion, herb mayo, brioche bun 17

Bar Siena BLT
thick-cut bacon, nichols farms beefsteak tomato, butter lettuce, hatch chili aioli 16

SIDES

Waffle Hash Brown 10

Cherry Smoked Bacon GF 7

Chicken Sausage• GF 7

Fresh Seasonal Fruit GF 7

Pork Sausage GF 7

JOIN OUR TEAM

SAVORY

Omelette• grilled artichoke, spinach, oven dried tomato, taleggio GF 19
select one: *cherrywood smoked bacon, housemade pork sausage, or chicken sausage*

Avocado Toast• vine ripened tomato, toasted marcona almond, poached eggs, sea salt 17
add meyer lemon hollandaise 5

Breakfast Focaccia stracchino, prosciutto cotto, calabrese, scrambled eggs, arugula, heaven's hot honey 21

Bombo Breakfast Sandwich• cherrywood smoked bacon, fennel sausage, scrambled eggs, american cheese 17

Short Rib Hash• poached egg, caramelized vegetables, roasted garlic hollandaise• 21

New York Steak & Eggs• waffle hash browns, fresno chili relish, sunny side up eggs GF 24

Breakfast Pizza breakfast sausage, roasted tomato, prosciutto cotto, fresno chili, housemade mozzarella, baked egg 22

Jumbo Lump Crab Benedict• oven-roasted tomato, spinach, meyer lemon hollandaise 24

Classico• cheddar scrambled eggs, sticky parmesan potatoes, polenta toast 18

Breakfast Calzone• breakfast sausage, cheddar, scrambled eggs, cherrywood smoked bacon, spicy tomato sauce 22

SWEET

Blueberry Açaí Bowl granola, toasted coconut, banana, blueberries, heaven's honey GF 16

Puff Pancake• lemon whipped ricotta, blueberries, maple syrup 16 *(please be patient, perfection takes time)*

Bombo French Toast breakfast anglaise, amarena cherries, raspberry coulis 16

Bombo Monkey Bread hazelnut cream, salted caramel, candied hazelnuts 16

PIZZA

Carne* italian sausage, prosciutto cotto, cherry smoked bacon, soppressata 24

Bufala Mozzarella & Tomato mozzarella, tomato sauce 21

Fireball Pepperoni* housemade mozzarella, roasted tomato sauce 22

Wild Mushroom & Garlic white truffle oil, fontina 22

Fig & Prosciutto stracciatella, fontina, arugula 22

add CBD honey to any menu item, 6

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

A 3% fee will be added to all checks in order to ensure a safe and sanitized work environment for our valued team members. This charge may be removed upon request.

An 18% gratuity charge will be added to all parties of six or more.

**Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. Please inform your server of dietary restrictions so they can assist you with recommendations.*

SIPS

HOUSE FAVORITES

Bloody Mary hangar 1 vodka, housemade bloody mix, charcuterie skewer, bridgford pepperoni stick, diavolo sea salt rim 11

Mimosa prosecco, fresh squeezed orange juice 11

Siena Sangria 13/48

Blue Toro hanger 1, peychauds apertivo, citrus, red bull blue edition 14

BUILD YOUR OWN MIMOSA

bottle of bubbles,
fresh squeezed oj, seasonal purees

Tiamo Prosecco 62

Veuve Clicquot Champagne 135

COLD PRESSED JUICE 8

Rosa, beet, apple, carrot, lemon

Verde, kale, kiwi, apple, lemon

Arancia, pineapple, orange, ginger

Carota, apple, carrot, grapefruit

"JUICE" UP YOUR JUICE +8

titos • tanqueray

ketel one botanicals
grapefruit & rose, cucumber & mint,
peach & orange blossom

COCKTAILS 14

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

N° 5 bombay sapphire, lavender honey, aperol,
lillet rose, lemon, thyme, tonic

N° 8 reyka, stirrings peach,
prosecco, lime, ginger zest, mint

N° 10 herradura, lime, grapefruit,
smoked salt, rosemary

N° 12 patron reposado, smoked apple syrup, cider

N° 15 ketel one, lime juice, cherry lavender
syrup, basil leaf, peychaud's bitters

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

N° 26 bacardi spiced, lime, tobacco bitters,
winter spice

HOT COCKTAILS

Forester Toddy old forester, meletti, burnt
orange & cherry syrup 14

Classic Hot Toddy* choice of spirit, lemon, honey
**price dependent on spirit choice*

Tia's Remedy bacardi spice, butterscotch liqueur,
winter spice 14

'Christkindl' Mulled Wine 12

GRANDE BEVADA 60

(SERVES 3-4)

Rosy Disposition ketel one botanical grapefruit
& rose, cranberry, citrus

BOTTLED BEER

Coors Original Coors Brewing Co. American Lager 6

Prairie Path Two Brother's Brewing Co. Gluten Removed.
American Blonde Ale 7

Peroni Nastro Azzurro Birra Peroni. Euro Pale Lager 7

Corona Premier Grupo Modelo. Pale Lager 6

Bright White Bell's Brewery. Belgian-inspired Wheat 7

Matilda Goose Island Beer Co. Belgian Ale 9

Edmund Fitzgerald Great Lakes Brewing Co. Porter 7

Breakfast Stout Founders Brewing Co.
Chocolate Coffee Stout 9

DRAFTS

Fist City Revolution Brewing. Chicago Pale Ale 8

Two Hearted Bell's Brewery. American IPA 7

Lost Palate Goose Island. Hazy IPA 8

Solid Gold Founders Brewing Co. Lager 7

Cactus Pants BuckleDown Brewing. Mexican-style Lager 7

Trumer Pils Trumer Brauerei. German Pilsner 7

Big Wave Kona Brewing Co. Golden Ale 7

Milk Stout Left Hand Brewing Company. Nitro Stout 6

CANS

Lagunitas IPA Lagunitas Brewing Co. IPA 7

Tropical Beer Hug Goose Island Beer Co. Imperial IPA 8

Freedom Of Speach Revolution Brewing. Session Sour 7

Black Widow Original Sin Cidery. Blackberry Cider 8

Tecate Cervecería Cuauhtímoc. Mexican Lager 6

Bud Light Anheuser-Busch. American Lager 6

Apex Predator Off Color Brewing. Saison 9

Shiner Bock Spoetzl Brewery. German Bock 8

Hard Apple Vander Mill. Cider 7

Lü Solemn Oath Brewery. Kölsch 7

Bel Air Brooklyn Brewery. Sour Ale 7

A Little Sumpin' Sumpin' Lagunitas Brewing Co.
Pale Wheat Ale 8

Brooklyn Lager Brooklyn Brewery. American Amber 6

Fat Tire New Belgium Brewing. Amber Ale 8

Gumballhead 3 Floyds Brewing Co. American Wheat Ale 8

312 Goose Island Beer Co. American Pale Wheat Ale 6

Michigan Pear Virtue Cider. Apple Pear Cider 8

High Noon High Noon Spirits Co. Peach Hard Seltzer 8

RED BULL ENERGY DRINK 6

red bull • sugarfree • tropical • blue edition

MOCKTAILS 7

Siena Smash cherry lavender, lemon,
luxardo cherries

Hibiscus Hammer Q hibiscus ginger beer,
tamarind chili, lemon, cucumber