

## BRUNCH

### STEAK & EGGS\*

flat iron steak, two sunny side eggs, crispy garlic potatoes, herb pesto

28<sup>99</sup>

### CLASSICO

two eggs any style, potatoes, applewood smoked bacon, polenta toast

17<sup>99</sup>

### LOBSTER BENEDICT

english muffin, butter poached lobster, arugula, meyer lemon hollandaise

31<sup>99</sup>

### AVOCADO TOAST

burrata, marinated tomatoes, aleppo spiced honey, sunny side egg

16<sup>99</sup>

**SIDES 8<sup>99</sup>** STICKY POTATOES VG • APPLEWOOD SMOKED BACON • FRESH FRUIT VG GF

### SHORT RIB HASH

roasted potatoes, spring onion, blistered tomato, fresno chiles, poached egg, polenta toast

19<sup>99</sup>

### BREAKFAST PIZZA

baked egg, pepperoni, fingerling potato, bacon, mozzarella, garlic cream

21<sup>99</sup>

### EGG SANDWICH

scrambled eggs, fennel sausage, hooks cheddar, tomato, calabrian chili aioli, herb aioli, brioche bun, sticky potatoes

19<sup>99</sup>

### GIANT STICKY CINNAMON ROLL

cream cheese buttermilk frosting

13<sup>99</sup>

## ANTIPASTI

### BURRATA

tomato jam, basil oil VG

19<sup>99</sup>

### COCCOLI\*

crispy dough, stracchino cheese, prosciutto di parma, truffle honey

19<sup>99</sup>

### GRILLED OCTOPUS

crispy heirloom potatoes, celery, red chiles, white wine, aged balsamic

24<sup>99</sup>

### AHI TUNA CRUDO\*

crispy chili crouton, pomegranate, blood orange, meyer lemon vinaigrette

21<sup>99</sup>

### SMOKED MOZZARELLA ARANCINI

arrabbiata, crispy prosciutto 16<sup>99</sup>

### WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta

25<sup>99</sup>

## PIZZA BAR

### MARGHERITA

mozzarella, tomato, basil VG

21<sup>99</sup>

### PIZZA ALLA VODKA

charred red onion, mozzarella, basil VG

21<sup>99</sup>

### BURNT PEPPERONI

tomato sauce, mozzarella, red chiles

24<sup>99</sup>

### TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream, mozzarella, white truffle oil VG

24<sup>99</sup>

### PIZZA DIAVOLA

spicy soppressata, whipped ricotta, house made hot honey

26<sup>99</sup>

## PLATES

### BRICK CHICKEN

crispy garlic potatoes, roasted garlic lemon pan jus

33<sup>99</sup>

### ROASTED SALMON

spiced carrots, parsnip purée, chili ginger glaze, warmed chicory GF

29<sup>99</sup>

## HOUSEMADE PASTA

### Classics

### RIGATONI ALLA VODKA

parmesan, burrata, bread crumbs VG

24<sup>99</sup>

### BUCATINI "CACIO E PEPE"

pecorino, black pepper, belper knolle cheese VG

22<sup>99</sup>

### TRUFFLE CREAM GNOCCHI

fried sage, crispy pancetta

26<sup>99</sup>

### FETTUCCINE BOLOGNESE

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

24<sup>99</sup>

## SOUP & SALADS

### SPICED SQUASH SOUP

ginger balsamic, toasted pepitas VG

9<sup>99</sup>

### SIENA CHOPPED

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

17<sup>99</sup>

### TUSCAN KALE CAESAR

oven-dried tomato, parmesan bread crumbs, lemon caesar dressing VG

16<sup>99</sup>

### BEEF & GOAT CHEESE

assorted citrus braised beets, arugula, candied walnuts VG GF

16<sup>99</sup>

*Add Protein TO ANY SALAD*  
chicken 6<sup>99</sup> • shrimp 8<sup>99</sup> • salmon 12<sup>99</sup> • steak 15<sup>99</sup>

## SANDWICHES

### TAVERN BURGER\*

truffle aioli, balsamic caramelized onions, arugula, fontina

19<sup>99</sup>

### GRILLED CHICKEN

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

19<sup>99</sup>

### LOBSTER ROLL

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

29<sup>99</sup>

### SHAVED RIBEYE

caramelized onions, peppadew peppers, fontina, garlic aioli, au jus

27<sup>99</sup>

## SIDES

### ROASTED CARROTS

whipped ricotta, spiced agave, garlic, pepitas VG GF 13<sup>99</sup>

### PARMESAN FRIES

lemon garlic aioli VG

8<sup>99</sup>

### CHARRED GREEN BEANS

garlic, calabrian chili, goat cheese, parmesan bread crumbs VG

12<sup>99</sup>

made from scratch daily • GF pasta available

### Siena Favorites

### PROSCIUTTO SAUSAGE ORECCHIETTE

watercress, chili flake, pecorino

26<sup>99</sup>

### MUSHROOM RAGÙ

fusilli, porcini mushroom, parmesan VG

22<sup>99</sup>

### BUTTERNUT SQUASH RAVIOLI

candied walnuts, crispy sage, brown butter, aged balsamic VG

21<sup>99</sup>

### CRAB SPAGHETTI

jumbo lump crab, charred tomato, red chili, lemon cream

36<sup>99</sup>

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

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.

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

NO. 1	maker's mark, espresso demerara, cherry bark bitters	16 <sup>99</sup>
NO. 2	absolut, blueberry, lavender, lemon, peach, prosecco	16 <sup>99</sup>
NO. 4	olive oil-washed grey goose, rosemary, olive brine, blue cheese stuffed olives	18 <sup>99</sup>
NO. 8	olmeca altos plata, elderflower, peach, lemon	15 <sup>99</sup>
NO. 14	creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime	16 <sup>99</sup>
NO. 18	roku gin, aperol, strawberry, basil, lemon	14 <sup>99</sup>
NO. 21	patrón silver, giffard crème de violette, eucalyptus, lemon	17 <sup>99</sup>

## SEASONAL

### CLASSIC HOT TODDY

\*price dependent on spirit selection

### LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco 12<sup>99</sup>

**SIENA SANGRIA** 14<sup>99</sup>/49<sup>99</sup>  
pinot grigio, vodka, passion fruit

## THE CLASSICS

### OLD FASHIONED

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

### CADILLAC MARGARITA

código 1530 blanco, grand marnier, lime 17<sup>99</sup>

### ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 17<sup>99</sup>

### FRENCH 75

bombay dry, lemon, prosecco 17<sup>99</sup>

### PAPER PLANE

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

## ZERO PROOF

### THE IMPOSTER

peach nectar, mint, ginger beer 8<sup>99</sup>

### LAVENDER BRAMBLE

blueberry lavender, lime, lemon, blackberries 8<sup>99</sup>

### SENZA SPRITZ

lyre blood orange non-alcoholic aperitivo, grapefruit, lemon 13<sup>99</sup>

### PSEUDO HUGO

giffard elderflower non-alcoholic, peach purée, lime, mint 14<sup>99</sup>

## WINE BY THE GLASS

*Wine Flights* 39<sup>99</sup> • three 3oz. pours

### BUBBLES

Canard Duchene, <b>CHAMPAGNE</b> , "cuvee leonie", reims, fra (NV)	34 <sup>99</sup>
Berlucchi, <b>FRANCIACORTA</b> , brut, lombardy, ita (NV)	21 <sup>99</sup>
Avissi, <b>PROSECCO</b> , veneto, ita (NV)	13 <sup>99</sup>
Lamberti, <b>ROSÉ</b> , friuli-venezia giulia, ita (NV)	17 <sup>99</sup>

### WHITES • ITALY

Antinori, <b>CHARDONNAY</b> , "bramito", umbria (2023)	16 <sup>99</sup>
Cusumano, <b>ETNA BIANCO</b> , "alta mora", sicily (2023)	18 <sup>99</sup>
Benvolio, <b>PINOT GRIGIO</b> , friuli (2023)	13 <sup>99</sup>
Puiatti, <b>RIBOLLA GIALLA</b> , friuli-venezia giulia (2024)	15 <sup>99</sup>

### ELSEWHERE

Georg Albrecht Schneider, <b>RIESLING</b> , kabinett, rheinhessen, ger (2021)	14 <sup>99</sup>
Wairau River, <b>SAUVIGNON BLANC</b> , marlborough, nz (2024)	15 <sup>99</sup>
Hampton Water, <b>ROSÉ</b> , languedoc, fra (2024)	14 <sup>99</sup>
Les Sarrins, <b>ROSÉ</b> , provence, fra (2024)	16 <sup>99</sup>

### REDS • ITALY

Marchesi di Barolo, <b>BARBERA DEL MONFERRATO</b> , "maraia", piedmont (2021)	15 <sup>99</sup>
Cultusboni, <b>CHIANTI</b> , "cetamura", tuscan (2023)	14 <sup>99</sup>
Zaccagnini, <b>MONTEPULCIANO D'ABRUZZO</b> , "tralchetto", abruzzo (2022)	15 <sup>99</sup>
G.D. Vajra, <b>NEBBIOLO</b> , langhe, piedmont (2024)	19 <sup>99</sup>
Argiano, <b>SUPER TUSCAN</b> , "non confunditur", tuscan (2023)	18 <sup>99</sup>

### ELSEWHERE

Cline, <b>CABERNET SAUVIGNON</b> , "seven ranchlands", north coast ca (2022)	15 <sup>99</sup>
Jordan, <b>CABERNET SAUVIGNON</b> , alexander valley, ca (2020)	31 <sup>99</sup>
Antigal Uno, <b>MALBEC</b> , uco valley, mendoza, arg (2023)	15 <sup>99</sup>
Angeline, <b>PINOT NOIR</b> , "reserve", monterey, ca (2024)	16 <sup>99</sup>
Ken Wright Cellars, <b>PINOT NOIR</b> , willamette valley, or (2024)	19 <sup>99</sup>
Harvey & Harriet, <b>RED BLEND</b> , san luis obispo, ca (2023)	22 <sup>99</sup>

## BRUNCH FAVORITES

### BLOODY MARY

vodka, housemade bloody mix, caprese skewer, cured pepperoni, seasoned rim 12<sup>99</sup>

### MIMOSA

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

### ESPRESSO DI BLUEBERRY

vanilla vodka, espresso, blueberry, lavender 16<sup>99</sup>

### ICED CAFFÈ LIQUOROSO

vodka, espresso, kahlúa, caramel, cream 15<sup>99</sup>

## SPRITZ TOWER

select 4 35<sup>99</sup>

### HUGO

elderflower liqueur, mint, lime, prosecco

### LIMONCELLO

housemade limoncello, prosecco

### BLUEBERRY

vodka, blueberry, lavender, lemon, peach, prosecco

### APEROL

aperol apertivo, prosecco

## BOTTLES + CANS

3 FLOYDS GUMBALLHEAD American Pale Wheat	9 <sup>99</sup>
GOOSE ISLAND HAZY BEER Hug Hazy IPA	8 <sup>99</sup>
KONA BIG WAVE Golden Ale	8 <sup>99</sup>
BUD LIGHT American Light Lager	6 <sup>99</sup>
CORONA EXTRA Mexican Lager	7 <sup>99</sup>
PERONI Lager	8 <sup>99</sup>
BELL'S TWO HEARTED IPA	8 <sup>99</sup>
BEST DAY Non-Alcoholic Kolsh	7 <sup>99</sup>
WHITE CLAW Mango Hard Seltzer	8 <sup>99</sup>