

BRUNCH

STEAK & EGGS*

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

CLASSICO

two eggs any style, potatoes, applewood smoked bacon, sourdough toast 17⁹⁹

LOBSTER BENEDICT

english muffin, butter poached lobster, arugula, meyer lemon hollandaise 31⁹⁹

AVOCADO TOAST

burrata, marinated tomatoes, aleppo spiced honey, sunny side egg 16⁹⁹

SIDES 8⁹⁹ STICKY POTATOES VG • APPLEWOOD SMOKED BACON • FRESH FRUIT VG GF

ANTIPASTI

BURRATA

tomato jam, basil oil VG 19⁹⁹

COCCOLI*

crispy dough, stracchino cheese, prosciutto di parma, truffle honey 21⁹⁹

GRILLED OCTOPUS

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

AHI TUNA CRUDO*

crispy chili crouton, pomegranate, blood orange, meyer lemon vinaigrette 21⁹⁹

ARANCINI

scamorza cheese, arrabiata, crispy prosciutto 16⁹⁹

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 25⁹⁹

PIZZA BAR

TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream, mozzarella, white truffle oil VG 24⁹⁹

MARGHERITA

mozzarella, tomato, fresh basil VG 21⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella, red chilies 24⁹⁹

PROSCIUTTO DI PARMA

fontina, balsamic onions, arugula 24⁹⁹

SIDES 14⁹⁹

ROASTED CARROTS

whipped ricotta, spiced agave, garlic, pepitas VG GF

PARMESAN FRIES

lemon garlic aioli VG

HOUSEMADE PASTA ————— made from scratch daily • GF pasta available

RIGATONI ALLA VODKA parmesan, burrata, bread crumbs VG 24⁹⁹

BUCATINI “CACIO E PEPE” pecorino, black pepper, belper knolle cheese VG 22⁹⁹

GNOCCHI truffle cream, fried sage, crispy pancetta 26⁹⁹

ORECCHIETTE prosciutto sausage, watercress, chili flake, pecorino 26⁹⁹

STROZZAPRETI porcini mushroom ragu, parmesan VG 22⁹⁹

BUTTERNUT SQUASH RAVIOLI candied walnuts, crispy sage, brown butter, aged balsamic VG 21⁹⁹

SPAGHETTI jumbo lump crab, charred tomato, red chili, lemon cream 36⁹⁹

————— *Add fresh shaved truffle* to any dish - 25⁹⁹. per 3g —————

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

SHORT RIB HASH

roasted potatoes, spring onion, blistered tomato, fresno chiles, poached egg, sourdough toast 19⁹⁹

BREAKFAST PIZZA

baked egg, pepperoni, fingerling potato, bacon, mozzarella, garlic cream 21⁹⁹

EGG SANDWICH

scrambled eggs, fennel sausage, hooks cheddar, tomato, calabrian chili aioli, herb aioli, brioche bun, sticky potatoes 19⁹⁹

GIANT STICKY CINNAMON ROLL

cream cheese buttermilk frosting 13⁹⁹

SOUP & SALADS

SPICED SQUASH

ginger balsamic, toasted pepitas VG 9⁹⁹

SIENA CHOP

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette VG 17⁹⁹

TUSCAN KALE CAESAR

oven-dried tomato, parmesan bread crumbs, lemon caesar dressing VG 16⁹⁹

SHAVED BRUSSELS SPROUTS

grana padano, toasted marcona almonds, cabernet vinaigrette VG 16⁹⁹

Add Protein TO ANY SALAD
chicken 6⁹⁹ • shrimp 8⁹⁹ • salmon 12⁹⁹

SANDWICHES

TAVERN BURGER*

truffle aioli, balsamic caramelized onions, arugula, fontina 19⁹⁹

CHICKEN

pancetta bacon, smoked mozzarella, arugula, tomato, piquillo pepper aioli 19⁹⁹

LOBSTER ROLL*

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

SHAVED RIBEYE*

caramelized onions, peppadew peppers, fontina, garlic aioli, au jus 27⁹⁹

PLATES

BRICK CHICKEN

sticky parmesan potatoes, roasted garlic lemon pan jus 38⁹⁹

ROASTED SALMON

spiced carrots, parsnip purée, chili ginger glaze, warmed chicory GF 36⁹⁹

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 foodbourne 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. 2 hangar one, blueberry, lavender, lemon, peach, prosecco 16⁹⁹
- NO. 3 olive oil washed grey goose, fresno chile, blue cheese stuffed olives 19⁹⁹
- NO. 6 maker’s mark, meletti, biscotti syrup, bitters 16⁹⁹
- NO. 8 olmeca altos plata, elderflower, peach, lemon 15⁹⁹
- NO. 14 creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime 16⁹⁹
- NO. 17 befeater, aperol, strawberry, basil, lemon, prosecco 16⁹⁹

SEASONAL

PSL MARTINI

vodka, pumpkin, kahlúa,
rumchata, espresso 17⁹⁹

HOT FASHIONED

sazerac rye, cynar,
burnt orange & cherry, lemon 14⁹⁹

VENTUNO

patrón silver, giffard crème de violette,
eucalyptus, lemon 17⁹⁹

SIENA SANGRIA 14⁹⁹/49⁹⁹
pinot grigio, vodka, passion fruit

ZERO PROOF

THE IMPOSTER

peach nectar, mint, ginger beer 8⁹⁹

LAVENDER BRAMBLE

blueberry lavender, lime, lemon, blackberries 8⁹⁹

SENZA SPRITZ

lyre blood orange non-alcoholic aperitivo,
grapefruit, lemon 13⁹⁹

PSEUDO HUGO

giffard elderflower non-alcoholic,
peach purée, lime, mint 14⁹⁹

THE CLASSICS

OLD FASHIONED

tin cup bourbon, demerara, bitters 17⁹⁹

CADILLAC MARGARITA

código 1530 blanco, grand marnier, lime 17⁹⁹

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 17⁹⁹

FRENCH 75

bombay dry, lemon, prosecco 17⁹⁹

PAPER PLANE

pendleton whisky, aperol, meletti, lemon 18⁹⁹

WINE BY THE GLASS

BUBBLES

Canard Duchene, CHAMPAGNE , “cuvee leonie”, reims, fra (NV)	33 ⁹⁹
Berlucchi, FRANCIACORTA , brut, lombardy, ita (NV)	21 ⁹⁹
Avissi, PROSECCO , veneto, ita (NV)	13 ⁹⁹
Lamberti, ROSÉ , friuli-venezia giulia, ita (NV)	17 ⁹⁹

WHITES • ITALY

Antinori, CHARDONNAY , “bramito”, umbria (2023)	16 ⁹⁹
Cusumano, ETNA BIANCO , “alta mora”, sicily (2022)	18 ⁹⁹
Benvolio, PINOT GRIGIO , friuli (2023)	13 ⁹⁹
Puiatti, RIBOLLA GIALLA , friuli-venezia giulia (2023)	15 ⁹⁹

ELSEWHERE

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

REDS • ITALY

Marchesi di Barolo, BARBERA DEL MONFERRATO , “maraia”, piedmont (2021)	15 ⁹⁹
Cultusboni, CHIANTI , “cetamura”, tuscany (2023)	14 ⁹⁹
Caldora, MONTEPULCIANO D’ABRUZZO , abruzzo (2022)	15 ⁹⁹
G.D. Vajra, NEBBIOLO , langhe, piedmont (2023)	19 ⁹⁹
Argiano, SUPER TUSCAN , “non confunditur”, tuscany (2023)	18 ⁹⁹

ELSEWHERE

Cline, CABERNET SAUVIGNON , “seven ranchlands”, north coast ca (2022)	15 ⁹⁹
Jordan, CABERNET SAUVIGNON , alexander valley, ca (2020)	31 ⁹⁹
Antigal Uno, MALBEC , uco valley, mendoza, arg (2023)	15 ⁹⁹
Angeline, PINOT NOIR , “reserve”, monterey, ca (2023)	16 ⁹⁹
Ken Wright Cellars, PINOT NOIR , willamette valley, or (2024)	19 ⁹⁹
Harvey & Harriet, RED BLEND , san luis obispo, ca (2021)	22 ⁹⁹

BRUNCH FAVORITES

BLOODY MARY

vodka, housemade bloody mix, caprese skewer,
cured pepperoni, seasoned rim 12⁹⁹

MIMOSA

prosecco, orange juice 11⁹⁹

ESPRESSO DI BLUEBERRY

vanilla vodka, espresso, blueberry, lavender 16⁹⁹

ICED CAFFÈ LIQUOROSO

vodka, espresso, kahlúa, caramel, cream 15⁹⁹

SPRITZ TOWER 35⁹⁹

select 4

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 ⁹⁹
GOOSE ISLAND HAZY BEER Hug Hazy IPA	8 ⁹⁹
KONA BIG WAVE Golden Ale	8 ⁹⁹
BUD LIGHT American Light Lager	6 ⁹⁹
CORONA EXTRA Mexican Lager	7 ⁹⁹
PERONI Lager	8 ⁹⁹
BLAKES AMERICAN BERRY Imperial Cider	8 ⁹⁹
BELL'S TWO HEARTED IPA	8 ⁹⁹
BEST DAY Non-Alcoholic Kolsh	7 ⁹⁹
WHITE CLAW Mango Hard Seltzer	8 ⁹⁹

Wine Flights 39⁹⁹ • three 3oz. pours