

2-COURSE LUNCH

29⁹⁹ per person
select one from each course

FIRST COURSE

choice of

BURRATA • COCCOLI

TUSCAN KALE CAESAR

SPICED SQUASH SOUP

SECOND COURSE

choice of

RIGATONI ALLA VODKA

TAVERN BURGER*

ROASTED SALMON

SIENA CHOPPED SALAD
with chicken

GRILLED CHICKEN SANDWICH

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 chiles 24⁹⁹

PROSCIUTTO DI PARMA

fontina, balsamic onions, arugula 24⁹⁹

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

SOUP & SALADS

SPICED SQUASH SOUP

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

GRILLED CHICKEN

pancetta bacon, smoked mozzarella,
arugula, tomato, piquillo pepper aioli 18⁹⁹

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

SEA BASS MILANESE

frisée salad, blistered grape tomatoes,
red onion, shaved parmesan,
lemon caper butter 39⁹⁹

SIDES 14⁹⁹

ROASTED CARROTS

whipped ricotta, spiced agave,
garlic, pepitas VG GF

CARAMELIZED BRUSSELS SPROUTS

pancetta VG

PARMESAN FRIES

lemon garlic aioli VG

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

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

- NO. 2hangar one, blueberry, lavender, lemon, peach, prosecco16⁹⁹
- NO. 3olive oil washed grey goose, fresno chile, blue cheese stuffed olives18⁹⁹
- NO. 6maker’s mark, meletti, biscotti syrup, bitters16⁹⁹
- NO. 8olmeca altos plata, elderflower, peach, lemon15⁹⁹
- NO. 14creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime16⁹⁹
- NO. 17beefeater, aperol, strawberry, basil, lemon, prosecco16⁹⁹

SEASONAL

HOT FASHIONED

sazerac rye, cynar,
burnt orange & cherry, lemon14⁹⁹

VENTUNO

patrón silver, giffard crème de violette,
eucalyptus, lemon17⁹⁹

SIENA SANGRIA13⁹⁹/49⁹⁹
pinot grigio, vodka, passion fruit

ZERO PROOF

THE IMPOSTER

peach nectar, mint, ginger beer8⁹⁹

LAVENDER BRAMBLE

blueberry lavender, lime, lemon, blackberries8⁹⁹

SENZA SPRITZ

lyre blood orange non-alcoholic aperitivo,
grapefruit, lemon13⁹⁹

PSEUDO HUGO

giffard elderflower non-alcoholic,
peach purée, lime, mint14⁹⁹

THE CLASSICS

OLD FASHIONED

tin cup bourbon, demerara, bitters17⁹⁹

CADILLAC MARGARITA

código 1530 blanco, grand marnier, lime17⁹⁹

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso17⁹⁹

FRENCH 75

bombay dry, lemon, prosecco17⁹⁹

PAPER PLANE

pendleton whisky, aperol, meletti, lemon18⁹⁹

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	7 ⁹⁹
CORONA EXTRA	Mexican Lager	7 ⁹⁹
PERONI	Lager	8 ⁹⁹
BELL'S TWO HEARTED	IPA	8 ⁹⁹
BEST DAY	Non-Alcoholic Kolsh	7 ⁹⁹
WHITE CLAW	Mango Hard Seltzer	8 ⁹⁹

WINE BY THE GLASS

Wine Flights 40 • three 3oz. pours

BUBBLES

Canard Duchene, CHAMPAGNE, “cuvee leonie”, reims, fra (NV)	34 ⁹⁹
Berlucchi, FRANCIACORTA, brut, lombardy, ita (NV)	21 ⁹⁹
Avissi, PROSECCO, veneto, ita (NV)	13 ⁹⁹
Lamberti, ROSÉ, friuli-venezia giulia, ita (NV)	15 ⁹⁹

WHITES • ITALY

Antinori, CHARDONNAY, “bramito”, umbria (2023)	16 ⁹⁹
Cusumano, ETNA BIANCO, “alta mora”, sicily (2023)	18 ⁹⁹
Benvolio, PINOT GRIGIO, friuli (2023)	13 ⁹⁹
Puiatti, RIBOLLA GIALLA, friuli-venezia giulia (2024)	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
Zaccagnini, MONTEPULCIANO D’ABRUZZO, “tralcetto”, abruzzo (2022)	15 ⁹⁹
G.D. Vajra, NEBBIOLO, langhe, piedmont (2024)	19 ⁹⁹
Argiano, SUPER TUSCAN, “non confunditur”, tuscany (2023)	18 ⁹⁹

ELSEWHERE

Cline, CABERNET SAUVIGNON, “seven ranchlands”, north coast ca (2022)	16 ⁹⁹
Jordan, CABERNET SAUVIGNON, alexander valley, ca (2020)	31 ⁹⁹
Antigal Uno, MALBEC, uco valley, mendoza, arg (2023)	14 ⁹⁹
Angeline, PINOT NOIR, “reserve”, monterey, ca (2024)	15 ⁹⁹
Ken Wright Cellars, PINOT NOIR, willamette valley, or (2024)	18 ⁹⁹
Harvey & Harriet, RED BLEND, san luis obispo, ca (2023)	21 ⁹⁹