

## SIPS

### HOUSE FAVORITES

#### Bloody Mary

absolut vodka, housemade bloody mix, charcuterie skewer, bridgford pepperoni stick, diavolo sea salt rim 11

#### Mimosa

tiamo prosecco, fresh squeezed orange juice 11

#### Siena Sangria 13/48

#### Blue Toro

bacardi, red bull blueberry edition, blood orange liqueur, lime juice 14

### BUILD YOUR OWN MIMOSA

bottle of bubbles,  
 fresh squeezed oj, seasonal purees

**Prosecco** 62

**Veuve Clicquot Champagne** 135

### COLD PRESSED JUICE 6

**Rosa** watermelon, lime, chia seed

**Verde** kale, pear, celery, lime

**Ibisco** strawberry, hibiscus pineapple, cucumber

### “JUICE” UP YOUR JUICE +8

**ketel one botanicals**

grapefruit & rose, cucumber & mint,  
 peach & orange blossom

### RED BULL ENERGY DRINK 6

red bull • sugarfree • tropical • blueberry

## COCKTAILS 14

N° 4 jim beam black, meletti,  
 le sirop winter spice, bitters

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

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

14 (serves 1)

45 (serves 3- 4)

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

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

N° 24 los vecinos mezcal, campari,  
 luxardo abano, lime, tamarind chile,  
 peychaud's bitters

add CBD to any cocktail, 6

# BRUNCH

## SAVORY

**Omelette\*** grilled artichoke, spinach, oven dried tomato, taleggio 16

*select one: cherrywood smoked bacon, housemade pork sausage, or chicken sausage*

**Avocado Toast\*** vine ripened tomato, toasted marcona almond, poached eggs, sea salt 16  
*add meyer lemon hollandaise 5*

**Bombo Breakfast Sandwich\*** cherrywood smoked bacon, fennel sausage, scrambled eggs, american cheese 14

**Short Rib Hash\*** poached egg, caramelized vegetables, roasted garlic hollandaise\* 18

**New York Steak & Eggs\*** waffle hash browns, fresno chili relish, sunny side up eggs 22

**Breakfast Pizza** breakfast sausage, roasted tomato, prosciutto cotto, fresno chili, housemade mozzarella, baked egg 18

**Jumbo Lump Crab Benedict** oven-roasted tomato, spinach, meyer lemon hollandaise\* 22

**Classico\*** cheddar scrambled eggs, sticky parmesan potatoes, polenta toast GF 16

**Breakfast Calzone\*** breakfast sausage, cheddar, scrambled eggs, cherrywood smoked bacon, spicy tomato sauce 18

## SWEET

**Blueberry Açaí Bowl** granola, toasted coconut, banana, mixed berries, “heaven honey” 16

**Puff Pancake\*** lemon whipped ricotta, blueberries, maple syrup 15 *(please be patient, perfection takes time)*

**Bombo French Toast** breakfast anglaise, amarena cherries, raspberry coulis 14

## SIDES

**Waffle Hash Brown** 8

**Chicken Sausage\*** 6

**Cherry Smoked Bacon** 6

**Fresh Seasonal Fruit** 6

## SANDWICHES

*available until 3pm. all sandwiches served with parmesan fries.*

**BomboBurger** sharp American cheese, pickles, shaved red onion, dijonaise, sesame bun 14  
*make it a double 16*

**Bar Siena BLT** thick-cut bacon, nichols farms beefsteak tomato, butter lettuce, hatch chili aioli 14

**Spicy Chicken** creamy coleslaw, spicy aioli, buttered pickles, sesame bun 14

**Lobster Roll** mustard greens, tomato, green goddess, brioche 22

**Grilled Chicken** marinated bufala mozzarella, arugula, shaved red onion, herb mayo, brioche bun 15

add CBD honey to any menu item, 6

V: Vegan GF: Gluten Free

Most 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.*

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

# WINE

## SPARKLING

Saracco, <b>MOSCATO</b> , Asti, Ita 2020	12   48
Tiano, <b>PROSECCO</b> , Veneto, Ita	13   52
Ferrari, <b>SPARKLING ROSE</b> , Trentino, Ita 375ml	14   28

## LIGHT

### WHITE

Terlato, <b>PINOT GRIGIO</b> , Friuli, Ita 2018	13   52
Giesen, <b>SAUVIGNON BLANC</b> , Marlborough, NZ 2019	16   64
Tramin, <b>SAUVIGNON BLANC</b> , Trentino Alto Adige, Ita 2019	14   56

### RED

Fontanafredda, <b>EBBIO NEBBIOLO</b> , Piedmont, Ita 2018	16   64
Zenato, <b>CORVINA</b> , Valpolicella, Ita. 2017	14   56
Squadra, <b>ROSE</b> , Sicily, Ita 2018	13   52
Whispering Angel, <b>ROSE</b> , Provence, Fra 2019	18   72

## MEDIUM

### RED

Tenuta Di Arceno, <b>CHIANTI CLASSICO</b> , Tuscany, Ita 2017	15   60
Santa Barbara Winery, <b>PINOT NOIR</b> , Santa Barbara, Ca 2018	16   64
Altesino, <b>ROSSO TOSCANA</b> , Tuscany, Ita 2019	14   56

## FULL

### WHITE

Chalk Hill, <b>CHARDONNAY</b> , Russian River, Sonoma, Ca 2019	17   68
Lavis, <b>CHARDONNAY</b> , Trentino, Ita 2018	14   56
Paul Anheuser, <b>RIESLING</b> , Nahe, Ger 2018	13   52

### RED

Aerena, <b>CABERNET</b> , Red Hills, Ca 2017	16   64
Ben Marco, <b>MALBEC</b> , Mendoza, Arg 2017	14   56
Prisoner, <b>RED BLEND</b> , Napa Valley, Ca 2019	25   100
Ornellaia, <b>SUPER TUSCAN</b> , Le Volte, Tuscany, Ita 2018	18   72



scan to view the full wine list

OLD WORLD WINE

NEW WORLD WINE

VINTAGES SUBJECT TO CHANGE

# BOTTLED BEER

<b>Kolsch</b> The Schlafly Tap Room. Kolsch 7
<b>Moretti La Rossa</b> Birra Moretti. Doppelbock 8
<b>Coors Original</b> Coors Brewing Co. American Lager 6
<b>Prairie Path</b> Two Brother's Brewing Co. Gluten Removed. American Blonde Ale 6
<b>Peroni Nastro Azzurro</b> Birra Peroni. Euro Pale Lager 7
<b>Corona Premier</b> Grupo Modelo. Pale Lager 6
<b>Amber Ale</b> Bell's Brewery. American Amber Ale 7
<b>Fat Tire Belgian White</b> New Belgium Brewing. Witbier 7
<b>Milk Stout</b> Left Hand Brewing Company. Sweet Stout 7
<b>A Little Sumpin' Sumpin'</b> Lagunitas Brewing Co. Pale Wheat Ale 7
<b>Matilda</b> Goose Island Beer Co. Belgian Strong Ale 9
<b>Edmund Fitzgerald</b> Great Lakes Brewing Co. Porter 7

## DRAFTS

<b>Cactus Pants</b> BuckleDown Brewing. Mexican-style Lager 7
<b>Trumer Pils</b> Trumer Brauerei. German Pilsner 7
<b>Fist City</b> Revolution Brewing. Chicago Pale Ale 8
<b>Solid Gold</b> Founders Brewing Co. American Lager 7
<b>Lost Palate</b> Goose Island. Hazy IPA 7
<b>Stella Artois</b> Stella Artois. Belgian Pale Lager 7
<b>Two Hearted</b> Bell's Brewery. American IPA 7
<b>Old Rasputin</b> North Coast Brewing Co. Russian Imperial Stout 9

## CANS

<b>Solera</b> Ommegang Brewery. Sour Ale 9
<b>Freedom Of Speech</b> Revolution Brewing. Session Sour 7
<b>Black Widow</b> Original Sin Cidery. Blackberry Cider 8
<b>Bud Light Seltzer</b> Anheuser-Busch. Hard Seltzer 7
<b>Pony</b> Half Acre Beer Co. German Pilsner 8
<b>Tecate</b> Cervecería Cuauhtémoc. Mexican Lager 6
<b>Bud Light</b> Anheuser-Busch. American Lager 6
<b>Apex Predator</b> Off Color Brewing. Saison 9
<b>Shiner Bock</b> Spoetzl Brewery. German Bock 8
<b>312</b> Goose Island Beer Co. American Pale Wheat Ale 6
<b>Hard Apple</b> Vander Mill. Cider 7