

SIPS

HOUSE FAVORITES

Bloody Mary

skyy 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

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

ketel one botanicals

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

RED BULL ENERGY DRINK 6

red bull • sugarfree • tropical • blueberry

COCKTAILS 14

N° 4 maker's mark, 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 ketel one, lime juice,
 cherry lavender syrup, basil leaf,
 peychaud's bitters

N° 24 union 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 Açai 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

Cherry Smoked Bacon 6

Chicken Sausage* 6

Fresh Seasonal Fruit 6

PIZZA

Carne* italian sausage, prosciutto cotto,
 cherry smoked bacon, soppressata 22

Bufala Mozzarella & Tomato mozzarella, tomato sauce 21

Fireball Pepperoni* housemade mozzarella,
 roasted tomato sauce 21

Wild Mushroom & Garlic white truffle oil, fontina 22

Sausage & Pepper nduja, fennel sausage, ricotta salata 22

Wagyu Meatball Calzone mozzarella, pomodoro, basil,
 garlic oil, parmesan 22

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

Vajra, MOSCATO , Asti, Ita 2018	12 48
Tiamo, PROSECCO , Veneto, Ita	13 52
Ferrari, SPARKLING ROSE , Trentino, Ita 375ml	14 28

LIGHT

WHITE

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

RED

Santa Barbara Winery, PINOT NOIR , Santa Barbara, Ca 2018	16 64
Squadra, ROSE , Sicily, Ita 2018	13 52
Whispering Angel, ROSE , Provence, Fra 2019	18 72

MEDIUM

RED

Tenuta Di Arceno, CHIANTI CLASSICO , Tuscany, Ita 2017	15 60
Altesino, ROSSO TOSCANA , Tuscany, Ita 2019	14 56
Ornellaia, SUPER TUSCAN , Le Volte, Tuscany, Ita 2018	18 72

FULL

WHITE

Chalk Hill, CHARDONNAY , Russian River, Sonoma, Ca 2019	17 68
Paul Anheuser, RIESLING , Nahe, Ger 2018	13 52

RED

Aerena, CABERNET , Red Hills, Ca 2017	16 64
Ben Marco, MALBEC , Mendoza, Arg 2018	14 56
Prisoner, RED BLEND , Napa Valley, Ca 2019	21 84



scan to view the full wine list

■ OLD WORLD WINE

■ NEW WORLD WINE

VINTAGES SUBJECT TO CHANGE

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
Amber Ale Bell's Brewery. American Amber Ale 7
Fat Tire Belgian White New Belgium Brewing. Witbier 7
Milk Stout Left Hand Brewing Company. Sweet Stout 7
A Little Sumpin' Sumpin' Lagunitas Brewing Co. Pale Wheat Ale 8
Matilda Goose Island Beer Co. Belgian Strong Ale 9
Edmund Fitzgerald Great Lakes Brewing Co. Porter 7

DRAFTS

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

CANS

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