

HAPPY HOUR

**Available in the Bar, Lounge,
and Front Patio Area**

APPETIZERS

Ahi Poke Wraps \$12

Little Gem lettuce cups, soy sesame chili oil, seaweed salad, avocado and crispy won ton strips

Risotto Fritters \$7

Herb-panko crusted risotto, mozzarella, pepper jack and housemade marinara

Chicken Lettuce Wraps \$10

Shiitake mushrooms, sesame rice noodles, sambal honey caramel, sweet chili sauce and spicy peanuts

Tenderloin Filet Pasta \$12

Crimini mushrooms, campanelle pasta, spinach, toasted hazelnuts and parmesan cheese

Kung Pao Calamari \$11

Sienna Ale tempura calamari, spicy peanuts and Asian cocktail sauce

Wild Mushroom Bruschetta \$8

Grilled sourdough crostini, creamy goat cheese, melted leeks, heirloom cherry tomatoes and balsamic reduction

50-1-50 Slider \$5

Prime beef-habanero pepper-bacon patty with crispy onion strings, habanero jack cheese, lettuce, tomato, pickle and thousand island

Roasted Beet Hummus \$8

Warm herb brushed pita bread, carrot slices, cucumber slices and chickpea relish

Caprese Polenta Cakes \$8

Tomato jam, fresh mozzarella cheese, pesto, fried basil and balsamic drizzle

WOOD FIRED FLATBREADS

Margherita \$10

Heirloom cherry tomatoes, roasted garlic, basil puree and fresh mozzarella cheese

Chipotle Chicken \$11

Chipotle BBQ sauce, cheddar-monterey jack cheese, roasted corn, bacon, green onion, heirloom cherry tomatoes and chipotle aioli

Pepperoni and Italian Sausage \$11

Housemade marinara, crimini mushrooms and sweet red onions

Mushroom and Goat Cheese \$10

Balsamic reduction, shallot puree, creamy goat cheese and melted leeks

Draft Beer

Firestone 805 \$6

Rotating IPA \$6

Rotating Seasonal \$6

Bottled Beer

Coors light \$4

Corona \$4

SIENNA

HAPPY HOUR

Everyday 4pm to 7pm

Sunday 2 pm to 7pm

WINES BY THE GLASS

WHITE WINES

Voveti Split, Prosecco, DOC Treviso, Italy **\$8**

Stone Cellars, Chardonnay, California **\$6.5**

Robert Mondavi, Chardonnay, Napa Valley **\$8**

Sonoma Cutrer, Chardonnay, Sonoma **\$10**

Benziger, Sauvignon Blanc, North Coast **\$6.5**

Rodney Strong, Sauvignon Blanc, Chalk Hill **\$8**

Benvolio, Pinot Grigio, Italy **\$6.5**

Gerard Bertrand, Rose, California **\$7**

La Crema, Pinot Gris, Monterey **\$8**

Terra d'Oro, Moscato, California **\$6.5**

RED WINES

Stone Cellars, Cabernet, Napa, CA **\$6.5**

Rodney Strong, Cabernet, Sauvignon, Sonoma **\$9**

Murphy Goode, Merlot, California **\$6.5**

Avalon, Pinot Noir, California **\$6.5**

Elouan, Pinot Noir, Oregon **\$9**

Newton, Merlot Blend, Napa Valley **\$9**

Sobon, Zinfandel, Cougar Hill, Amador **\$7**

Terrazzas, Malbec, Mendoza, Argentina **\$6.5**

Borjon, Barbera, Shenandoah Valley **\$9.5**

PREMIUM WINES BY THE GLASS

Davis Estates "Hungry Blonde", Chardonnay, Napa **\$12**

Antica, Chardonnay, Napa Valley **\$13**

Walt Blue Jay, Pinot Noir, Sonoma CA **\$12**

Quilt, Cabernet Sauvignon, Napa Valley **\$14**

SPECIALTY COCKTAILS

\$9.5

- **Fresh Grapefruit Lemon drop** • Nue Vodka
- **Sweet Serrano Chilitini** • House Infused Serrano Vodka
- **Spring Berry Spritz** • Belvedere Vodka
- **Watermelon Basil Martini** • House infused Basil Vodka
- **Paloma Proper** • Dobel Diamante Tequila
- **Cucumber Martini** • Cucumber infused Ketel One Vodka
- **Southside** • The Botanist Gin
- **Tito's Texas Mule** • Tito's Vodka
- **Sparkling French Martini** • Ciroc Vodka
- **Pendleton Peach** • Pendleton 1910 Rye whisky

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