

HAPPY HOUR

Everyday 3PM to 7PM

Available in the Bar, Lounge, and 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

Vietnamese Shrimp Spring Rolls \$9

Shiitake mushrooms, carrots, asparagus, red cabbage, spinach, cilantro, bean sprouts, Thai peanut sauce and soy ginger sauce

Roasted Beet Hummus \$8

Warm herb brushed pita bread, cucumbers, carrots and chickpea relish

Poutine \$9

French fries, shredded short rib, short rib gravy, cheese curds and green onions

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

Premium Cocktails

I.W. Harper 15 Year New Fashioned \$18

Stirred with Luxardo cherry juice, and bitters, then seasonally smoked

Don Julio "1942" Tequila Neat \$19

Produced in small batches and aged for a minimum of two and a half years.

Tanqueray "No. Ten" Gin French 75 \$10

Lemon, simple syrup, elderflower liqueur, sparkling wine

SIENNA

HAPPY HOUR

WHITE WINES

- Stone Cellars, Chardonnay, California **\$6**
Sonoma Cutrer, Chardonnay, Sonoma **\$10**
Benziger, Sauvignon Blanc, North Coast **\$6**
Rodney Strong, Sauvignon Blanc, Chalk Hill **\$8**
Benvolio, Pinot Grigio, Italy **\$6**
La Crema, Pinot Gris, Monterey **\$8**
Gerard Bertrand, Rose, France **\$8**
Terra d' Oro, Moscato, California **\$6**
Voveti, Prosecco 187ml, DOC Treviso, Italy **\$6**
Gloria Ferrer, Special Cuvee, Sonoma **\$8**
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RED WINES

- Stone Cellars, Cabernet, California **\$6**
Newton, Merlot Blend, Napa Valley **\$9**
Murphy Goode, Merlot, California **\$6**
Avalon, Pinot Noir, California **\$6**
Elouan, Pinot Noir, Oregon **\$9**
Sobon, Zinfandel, Cougar Hill, Amador **\$6**
Edmeades, Zinfandel, Mendocino **\$9**
Terrazzas, Malbec, Mendoza, Argentina **\$6**
Borjon, Barbera, Shenandoah Valley **\$9**
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LUXURY HAPPY HOUR

Premium Wines by the Glass

- Antica, Chardonnay, Napa Valley **\$12**
Bella Grace, "Primitivo", Amador **\$12**
Quilt, Cabernet Sauvignon, Napa Valley **\$14**
Markham, Merlot, Napa Valley **\$13**
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WELL COCKTAILS **\$6.5**

SPECIALTY COCKTAILS **\$9.5**

Sweet Serrano Chilitini

Serrano infused vodka, triple sec, lime juice, sweet and sour

Paloma Proper

Dobel Tequila, fresh grapefruit juice, lime juice, grapefruit soda

Watermelon Basil Martini

Fresh watermelon and basil, house vodka, sweet and sour

Blueberry Lemon Drop

Tahoe Blue Vodka, triple sec, lemon juice, blueberry puree, lemonade

Raspberry Collins

Nue Vodka, raspberries, lemon juice, simple syrup, Chambord, soda water

Siennatini

Orange infused vodka, triple sec, lime juice, pomegranate juice

Southern Sun

Belvedere Citrus Vodka, triple sec, fresh lemon juice, sweet tea

DRAFT BEER

- Firestone 805 **\$6**
Elysian Space Dust **\$6**
Sienna Ale **\$4**
Sienna IPA **\$4**
Sienna Pilsner **\$4**

BOTTLED BEER

- Coors Light **\$4.5**
Bud Light **\$4.5**
Corona **\$4.5**
Heineken **\$4.5**