

High George

by Siena

SMALL PLATES

GUACAMOLE & CHIPS \$16
hand cut corn tortilla chips, salsa verde & pickled jalapeno

SEASONAL CRUDITES \$14
heirloom baby carrots, radish, celery, cucumber & gem lettuce. Green Goddess dressing & hummus

CRISPY ICELANDIC COD TACO \$5
corn tortilla, spicy mayo, jalapeno citrus slaw

HANDCUT FRENCH FRIES \$12

CONFIT CHICKEN WINGS \$16
celery salad, Calabrian chili powder, gorgonzola dressing

SIENA MEATBALL SLIDERS \$15
brioche bun, beef & pork, mozzarella, pomodoro

SANDWICHES

NIMAN RANCH CHUCK BURGER \$23
Wave Hill brioche bun, mozzarella, tomato jam, hand cut French fries

BUTTERMILK FRIED CHICKEN SANDWICH \$23
Wave Hill brioche bun, homemade bread & butter pickles, Duke's Mayonnaise, hand cut French fries

SWEET

CHOCOLATE CHIP SKILLET COOKIE \$15
vanilla gelato

COCKTAILS

SANGRIA BIANCA \$15
New Zealand sauvignon blanc, pear, cinnamon, lemon, aromatic bitters

COSMO 75 \$16
Ketel one vodka, orange curaçao, prosecco, lime, cranberry bitters

HOTEL NACIONAL \$16
Plantation white rum, apricot, pineapple, lime, orange twist

MELON MAMA \$15
Ford's gin, aperol, lime, honeydew

DETOX \$17
Habanero infused tequila, mezcal, peach-hibiscus tea, lime

BROKEN ENGLISH \$18
Gracias a dios mezcal, st. germain, manzanilla dry sherry, grapefruit twist

15TH CENTURY \$17
Johnnie Walker black label, crème de peche, lemon, vanilla bean, Laphroaig mist

PALIO OLD FASHIONED \$18
Woodford Reserve bourbon, braulio amaro, Demerara, bitters

ESPRESSO MARTINI \$16
Absolut vanilla vodka, St. George café, shot of espresso

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Beverages

RED WINE

PINOT NOIR St Michael Eppan '21	\$16
MONTEPULCIANO D' ABRUZZO Cadetto '18	\$14
CHIANTI CLASSICO Valiano '19	\$14
BAROLO Tenute Neirano '18	\$20
BRUNELLO DI MONTALCINO Collina dei Lecci '17	\$24
CABERNET SAUV Jax Vineyard '21	\$18

BEER

BALADIN NAZIONALE WHITE ALE IT	\$12
O.E.C. SAISON CT	\$10
COUNTERWEIGHT HEADWAY IPA CT	\$9
KENT FALLS SUPER SCRIPT IPA CT	\$12
PERONI IT	\$9
COORS LIGHT CO	\$8
STELLA ARTOIS BELGIUM	\$9

* Outside food or beverage is subject to a \$30 corkage per 750ml bottle or \$5 plating fee

* A 20% gratuity will be added to your bill for parties of six (6) or more.

* If you have a food allergy or dietary restriction please notify your server, the manager or the chef

WHITE WINE

PINOT GRIGIO San Pietro '22	\$14
GAVI DI GAVI Giustiniana '22	\$14
SAUVIGNON BLANC Arona '21	\$15
SANCERRE Domaine Pierre Martin '22	\$20
CHARDONNAY Lavis '21	\$14
CHARDONNAY Bloodroot '21	\$20

SPARKLING

PROSECCO Millesimato Altemasi NV	\$14
FRANCIACORTA BRUT ROSE Contadi Costaldi NV	\$16

ROSE

BANDOL RESERVE BIELER PERE & FILS '22	\$16
BARDOLINO CHIARETTO ZENATO '21	\$15

NON-ALCOHOLIC

BIRDS & BEES Monday N/A gin, lemon, honey, lavender	\$14
MARGARITA MONDAY Monday N/A mezcal, lime, pineapple, Madagascar vanilla bean	\$14
RUN WILD IPA Athletic Brewing Company	\$8