

# SIP DOWNTOWN BRASSERIE

## ... APPETIZERS ...

<b>Bread and whipped butter</b> 7.00 Toasted focaccia, salted whipped butter	<b>Jumbo chicken wings</b> 15.00 5 jumbo chicken wings, maple bourbon or buffalo sauce. Celery/Carrot \$1
<b>Fried olives</b> 10.00 Beer battered olives with lemon aioli	<b>Whipped feta</b> 13.00 Creamy feta cheese blend topped with pistachios, honey and chives. Naan bread
<b>Wagyu meatballs</b> 12.00 Succulent wagyu meatballs (3) and house marinara	<b>Cauliflower bites</b> 12.00 Beer battered cauliflower with your choice of Cajun style or buffalo
<b>Cheese plate</b> 23.00 Manchego, aged gouda, whipped brie, cheddar, smoked prosciutto, dried fruits, olives and crackers	<b>Crab cakes</b> 17.00 Two 3 oz crab cakes served over an arugula salad with a tangy remoulade and pickled mustard seeds
<b>Charcuterie chips</b> 12.00 Fried potato chips, prosciutto, olives, parmesan cheese, balsamic glaze and pickled red onions	<b>Salt and pepper almonds</b> 6.00 Seasoned and toasted blanched almonds

## ... SALADS ...

<b>House</b> 5.00/10 Mixed greens, tomatoes, pickled red onion and white cheddar cheese	<b>Caesar</b> 5.00/10 Romaine, house made creamy Caesar, parmesan and crouton crumble
<b>9th Street</b> 16.00 Mixed greens, sautéed mushrooms and onions, chevre cheese crumbles, sliced almonds, honey mustard vinaigrette and 2 over easy eggs	<b>Blackened tuna</b> 23.00 Mixed greens, seared blackened tuna steak, roasted pineapple chunks, goat cheese crumbles, sliced almonds and pineapple grapefruit vinaigrette
<b>Steakhouse</b> 25.00 5 oz beef tenderloin, radishes, white cheddar, cherry tomatoes, pickled red onion and shoestring fries	<b>Arugula</b> 6/12 Arugula, freshly grated parmesan, crispy prosciutto, roasted tomatoes, lemon vinaigrette

Chicken Breast 6 oz \$7   Shrimp 6 \$9   Salmon 4 oz \$10   Beef tenderloin 5 oz \$15

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## ENTREES

### Salmon 37

8oz Atlantic salmon with herbed butter, creamy risotto, mixed vegetables and lemon aioli

### Steak Frites 41

8 oz tenderloin filet, fries, arugula chimichurri and bordelaise sauce

### Zucchini Parmesan 21

Breaded and fried zucchini, house marinara, mozzarella and parmesan cheese

### Prosciutto Flatbread 23

Flatbread with herbed chevre spread, prosciutto, shallots, fig jam, balsamic dressed arugula  
Served with a side salad (arugula salad +\$1) or fries (truffle fries +\$4)

### Shrimp Flatbread 25

Flatbread with sundried tomato cream sauce, shrimp, roasted tomatoes, parmesan cheese  
Served with a side salad (arugula salad +\$1) or fries (truffle fries +\$4)

### Wagyu Burger 25

8 oz wagyu burger, LTO, mayo and provolone cheese  
Served with a side salad (arugula salad +\$1) or fries (truffle fries +\$4)

### Chicken Piccata 24

Panko breaded fried chicken, piccata sauce (capers/lemon), creamy risotto, broccoli

### Pasta 21

Organic mezza rigatoni, white sundried tomato cream sauce, sundried pesto oil, basil, parmesan  
Add on's:

Chicken Breast 6 oz \$7   Shrimp 6 \$9   Salmon 4 oz \$10   Beef tenderloin 5 oz \$15

**Ask your server about our vegan and other dietary options**

### Split plate \$4.00

At our restaurant, we believe in using the finest ingredients to bring out the best flavors. We fry in all natural beef tallow and use high quality flours ensuring every bite is rich, indulgent, and memorable. Experience the exceptional quality and taste that sets us apart.