

Brunch Specialties

Vegetarian Benedict 12

Sautéed fresh spinach, oyster mushrooms, poached eggs, sundried tomato infused hollandaise, polenta cake & Sienna breakfast potatoes

Pan Seared Salmon Cake Benedict 15

Poached eggs, plum tomatoes, mandarin hollandaise sauce & Sienna breakfast potatoes

Classic Sienna Benedict 13

English muffin, Canadian bacon, poached eggs, hollandaise sauce & Sienna breakfast potatoes

Prime Rib Benedict 15

Shaved prime rib, caramelized onions, crimini mushrooms, chicken fried chicken egg, cracked pepper hollandaise & Sienna breakfast potatoes

Breakfast Salad 13

Confit cherry tomatoes, avocado, radish, arugula, fresh spinach, country fried chicken egg, bacon vinaigrette & Sienna breakfast potatoes

Roasted Vegetable Frittata 12

Marinated squash & bell peppers, crimini mushrooms, fresh garlic, basil pesto, feta & Sienna breakfast potatoes

Yogurt Parfait 8

House made granola, fresh seasonal berries, citrus yogurt & fresh mint

Buttermilk Waffle 12

Caramelized apples, blackberry syrup, black pepper pecans & basil whipped cream

Very Berry French Toast 12

Custard brioche, sautéed chef select fresh berries in brown sugar butter & sugar dust

Breakfast Burrito 13

Scrambled egg, crispy bacon, potatoes, mini sweet peppers, Spanish onions, pepper jack cheese, cilantro crème fraiche, pico de gallo, salsa verde & avocado

California Omelette 13

Three egg omelette, bacon, avocado, pepper jack cheese & Sienna breakfast potatoes

Brunch Cocktails

Peach Bellini 9

Voveti Prosecco & white peach puree

Sienna Mary 10

Pinnacle Vodka & house bloody mary mix

Sweet & Tart 9

Voveti Prosecco, freshly squeezed grapefruit & strawberry puree

Spicy Mary 10

Pinnacle Vodka, house bloody mary mix, Yucatan hot sauce & Sriracha

Bubbly Julep 9

Woodford Reserve, fresh mint & Voveti Prosecco

Bacon Mary 10

Titos Vodka, house bloody mary mix, smoked paprika, steak sauce & bacon

Pumpkin Spiced Baileys & Coffee 10

Pumpkin Spiced Baileys, Vanellis Coffee & house whipped cream

Sienna Wake-Up 'Tini 11

House infused Espresso Bean vodka, vanilla bean simple syrup, Kahlua, shot of espresso & cream

Chocolate & Hazelnut 10

Godiva White Chocolate Liqueur, Frangelico, Vanellis Coffee & house whipped cream

Specialties

Cedar Plank Salmon 17

Soy glazed salmon, cilantro rice
& cucumber-onion slaw

Pepper Steak Campanelle Pasta 16

Sautéed tenderloin, crimini mushrooms, fresh tomatoes,
parmesan cheese & brandy peppercorn sauce

Fitness Special Market Price

Chef created weekly special
with 450 calories or less

Drunken Bistro Filet 17

Brandy marinated bistro steak, black rice, grilled broccolini,
corn & green onion relish

Thai Chili Mahi Mahi 17

Macadamia nut crusted Mahi Mahi, Thai chili sauce, cilantro rice & pineapple

Sandwiches & Burgers

Prime Rib French Dip 16

Gruyère cheese, creamy horseradish aioli,
au jus & rosemary parmesan frites

Chicken BLTA 14

Grilled chicken breast, bacon, lettuce, tomato, avocado, spicy aioli, herb ciabatta roll
& rosemary parmesan frites

50/1/50 Sliders 14

Two Kobe beef, smoked bacon, habanero sliders, crispy onion strings,
habanero jack cheese, lettuce, tomato, pickles, housemade Thousand Island
& rosemary parmesan frites

The SIENNA Burger 15

1/2 pound Kobe beef, smoked bacon, habanero patty, crispy onion strings, fried jalapeños, over easy egg, garlic aioli, cheddar cheese & rosemary parmesan frites

Salads

Fuji Apple Salad 11

Juliened fuji apple, crisp romaine, blue cheese crumbles, black pepper pecans,
Gorgonzola cheese puffs & cider vinaigrette

Bistro Steak Salad 16

Marinated Bistro steak, cherry tomatoes, broccolini, caramelized onions, toasted
pistachios, crispy potato strings, blue cheese crumbles & poppyseed dressing

Asian Chicken Salad 15

Marinated grilled chicken, mixed greens, mandarin oranges, snap peas, toasted
almonds & sesame vinaigrette

Appetizers

Wild Mushroom Bruschetta	10	Kung Pao Calamari	14
Grilled sourdough crostini, creamy goat cheese, leeks & balsamic reduction		Sienna Ale tempura calamari, spicy peanuts & Asian cocktail sauce	
Coconut Crunchy Shrimp	14	Shrimp & Bay Scallops Ceviche	14
Pineapple coconut dipping sauce		Tequila-lime sauce, fresh avocado, micro cilantro & house made tortilla chips	
Ahi Katsu	14	Thai Chicken Spring Rolls	12
Panko crusted ahi tuna, spicy ginger aioli & Asian salad		Butter leaf lettuce, pickled carrots, fresh mint & spicy ginger sauce	
Risotto Fritters	10		
Herb-panko crusted risotto, mozzarella, pepper jack cheese & house made marinara			

Salads

Soup of the Day	8	Ahi Tuna Salad	16
With fresh baked bread		Mixed greens, radish, cucumber, spicy peanuts, avocado, wakame seaweed & wasabi vinaigrette	
Sienna Side Salad	8	Bistro Steak Salad	16
Mixed greens, toasted pecans, mint, carrots, avocado-goat cheese crostini & toasted shallot miso vinaigrette		Marinated Bistro steak, cherry tomatoes, broccolini, caramelized onions, toasted pistachios, crispy potato strings, blue cheese crumbles & poppyseed dressing	
Strawberry Spinach Salad	8	Asian Chicken Salad	15
Fresh strawberries, feta cheese, toasted almonds & mango cilantro dressing		Marinated grilled chicken, mixed greens, mandarin oranges, snap peas, toasted almonds & sesame vinaigrette	
Fuji Apple Salad	11		
Julienned Fuji apple, crisp romaine, blue cheese crumbles, black pepper pecans, Gorgonzola cheese puffs & cider vinaigrette			

Specialties

Cedar Plank Salmon	17	Fitness Special	Market Price
Soy glazed salmon, cilantro rice & cucumber-onion slaw		Chef created weekly special with 450 calories or less	
Pepper Steak Campanelle Pasta	16	Ratatouille Risotto	16
Sautéed tenderloin, crimini mushrooms, fresh tomatoes, parmesan cheese & brandy peppercorn sauce		Layered tomatoes, squash & zucchini, boursin cheese, wild mushroom risotto & roasted bell pepper sauce	
Sesame Crusted Ahi Tuna	16	SIENNA Ale Braised Short Rib Pasta	14
Grilled ahi, pineapple jasmine rice, sweet & spicy bok choy, fried jalapenos & avocado		Campanelle pasta, cipollini onions, oven roasted tomatoes & rib jus	
Thai Chili Mahi Mahi	17	Drunken Bistro Filet	17
Macadamia nut crusted Mahi Mahi, Thai chili sauce, cilantro rice & pineapple salsa		Brandy marinated bistro steak, black rice, grilled broccolini, corn & green onion relish	

Sandwiches & Burgers

Prime Rib French Dip	16	50/1/50 Sliders	14
Gruyère cheese, creamy horseradish aioli, au jus & rosemary parmesan frites		Two Kobe beef, smoked bacon, habanero sliders, crispy onion strings, habanero jack cheese, lettuce, tomato, pickles, housemade Thousand Island & rosemary parmesan frites	
Chicken BLTA	14	Kobe Cheddar Cheeseburger	13
Grilled chicken breast, bacon, lettuce, tomato, avocado, spicy aioli, herb ciabatta roll & rosemary parmesan frites		Crisp lettuce, fresh tomatoes, onions, pickles & rosemary parmesan frites Add Bacon 2 / Add Avocado 2	
Black Bean Veggie Burger	14	BBQ Bacon Kobe Burger	15
Lettuce, tomato, red onion, avocado, spicy ranch sauce & Sienna side salad		Smoked gouda cheese, BBQ sauce, crispy onion strings & rosemary parmesan frites	
Crispy Salmon Sliders	14	The SIENNA Burger	15
Lemon basil aioli, micro arugula & garden salad with maui-onion vinaigrette		1/2 pound Kobe beef, smoked bacon, habanero patty, crispy onion strings, fried jalapenos, over easy egg, garlic aioli, cheddar cheese & rosemary parmesan frites	

Appetizers

Wild Mushroom Bruschetta 10 Grilled sourdough crostini, creamy goat cheese, leeks & balsamic reduction	Macadamia Nut Crusted Brie 12 Honey-orange marmalade, fresh strawberries, Fuji apples & grilled crostini
Coconut Crunchy Shrimp 14 Pineapple coconut dipping sauce	Kung Pao Calamari 14 Sienna Ale tempura calamari, spicy peanuts & Asian cocktail sauce
Ahi Katsu 14 Panko crusted ahi tuna, spicy ginger aioli & Asian salad	Shrimp & Bay Scallops Ceviche 14 Tequila-lime sauce, fresh avocado, micro cilantro & house made tortilla chips
Risotto Fritters 10 Herb-panko crusted risotto, mozzarella, pepper jack cheese & house made marinara	Thai Chicken Spring Rolls 12 Butter leaf lettuce, pickled carrots, fresh mint & spicy ginger sauce

Salads

Soup of the Day 8 With fresh baked bread	Ahi Tuna Salad 16 Mixed greens, radish, cucumber, spicy peanuts, avocado, wakame seaweed & wasabi vinaigrette
Sienna Side Salad 8 Mixed greens, toasted pecans, mint, carrots, avocado-goat cheese crostini & toasted shallot miso vinaigrette	Bistro Steak Salad 16 Marinated Bistro steak, cherry tomatoes, broccolini, caramelized onions, toasted pistachios, crispy potato strings, blue cheese crumbles & poppyseed dressing
Strawberry Spinach Salad 8 Fresh strawberries, feta cheese, toasted almonds & mango cilantro dressing	Asian Chicken Salad 15 Marinated grilled chicken, mixed greens, mandarin oranges, snap peas, toasted almonds & sesame vinaigrette
Fuji Apple Salad 11 Juliened Fuji apple, crisp romaine, blue cheese crumbles, black pepper pecans, Gorgonzola cheese puffs & cider vinaigrette	

Wood Stone Flatbreads

Chipotle Chicken 15 Chipotle BBQ sauce, cheddar-monterey jack cheese, roasted corn, bacon, green onion & fresh tomatoes	Margherita 14 Heirloom tomatoes, roasted garlic, basil purée & mozzarella cheese
Wild Mushroom & Goat Cheese 14 Balsamic reduction, shallot puree, creamy goat cheese & roasted leeks	Pepperoni & Sausage 15 Housemade marinara, crimini mushrooms & sweet red onion

Specialties

SIENNA Ale Braised Short Rib	25	Fitness Special	Market Price
Parmesan whipped potatoes, gingered baby carrots & rib jus		Chef created weekly special with 450 calories or less	
Herb Roasted Chicken	22	Sparkling Salmon	25
Mary's All-Natural chicken breast, Himalayan red rice, pancetta, sunburst squash, sweet peppers, arugula pesto & fried leeks		Crunchy honey-nut crusted salmon, sparkling wine sauce, parmesan whipped potatoes & sautéed haricot verts	
Thai Chili Mahi Mahi	25	Grilled USDA Prime Skirt Steak	28
Macadamia nut crusted Mahi Mahi, Thai chili sauce, cilantro rice & pineapple salsa		Caramelized onions, blue cheese butter, parmesan whipped potatoes, grilled asparagus & red wine demi	
Grilled Prime New York Steak	35	Pepper Steak Campanelle Pasta	20
10oz sliced, garlic-parmesan whipped potatoes, sautéed green beans, sriracha butter & onion strings		Sautéed tenderloin, crimini mushrooms, fresh tomatoes, parmesan cheese & brandy peppercorn sauce	
Sesame Crusted Ahi Tuna	25	Ratatouille Risotto	19
Grilled ahi, pineapple jasmine rice, sweet & spicy bok choy, fried jalapenos & avocado		Layered tomatoes, squash & zucchini, boursin cheese & wild mushroom risotto over a roasted bell pepper sauce	
Grilled Filet Mignon	34	Scallop Risotto	27
Boursin gratin potatoes, balsamic pancetta Brussels sprouts & asparagus		Three U10 scallops, roasted corn, smoked bacon-wild mushroom risotto & demi glace	

Sandwiches & Burgers

Prime Rib French Dip	17	Kobe Cheddar Cheeseburger	14
Gruyère cheese, creamy horseradish aioli, au jus & rosemary parmesan frites		Lettuce, tomato, red onions, pickles & rosemary parmesan frites Add Bacon 1.95 / Add Avocado 1.95	
Black Bean Veggie Burger	13	BBQ Bacon Kobe Burger	15
Lettuce, tomato, red onion, avocado, spicy ranch sauce & Sienna side salad		Smoked gouda cheese, BBQ sauce, crispy onion strings & rosemary parmesan frites	
50/1/50 Sliders	14	The SIENNA Burger	15
Two Kobe beef, smoked bacon, habanero sliders, crispy onion strings, habanero jack cheese, lettuce, tomato, pickles, housemade Thousand Island & rosemary parmesan frites		1/2 pound Kobe beef, smoked bacon, habanero patty, crispy onion strings, fried jalapenos, over easy egg, garlic aioli, cheddar cheese & rosemary parmesan frites	

Desserts \$9

Limoncello Cheesecake

Traditional New York cheesecake infused with Limoncello and topped with a blueberry-hibiscus compote

Vanilla Bean Creme Brulee

Fresh berries & white chocolate shavings

Chocolate Decadence

Dark chocolate ganache, walnut-hazelnut crust, fresh raspberries & blackberry-frangelico sauce

Sienna Doughnut Holes

Sauce trio ~ Jack Daniels creme anglaise, silky chocolate sauce and raspberry sauce

Dessert Wine & Espresso

EspressoTini

House infused Espresso Bean vodka, vanilla bean simple syrup, Kahlua, a shot of espresso & cream

Ports

Whisker's Blake Tawny	7.50
Dow's 30 Year Tawny	16.00
Quinta do Noval "Black"	8.50
Penfold's Father Port	14.00
Warre's "Otima" 10 Year Tawny	8.50
Terra d'Oro Zinfandel Port	8.00

Late Harvest Whites

Errazuriz, Late Harvest Sauvignon Blanc	8.75
Frank Family, Late Harvest Chardonnay	10.00

Espresso

Espresso con Panna	3.75
Espresso Macchiato	3.75
Caffe Latte	4.50
Caffe Mocha	4.75
Cappuccino	4.50
Caffe Americano	3.75



Hand Crafted Specialty Drinks

<p>Pear & Ginger Margarita Maestro Dobel Silver Tequila, fresh ginger simple syrup, muddled pear & sugar-salt rim</p> <p>Vanilla Old Fashioned Vanilla bean infused Bulleit Bourbon, vanilla simple syrup, luxardo cherry juice & cherry bark bitters</p> <p>Siennatini House infused orange vodka, lime juice, POM pomegranate juice, orange liqueur</p> <p>California Mule Hangar One Vodka, lime juice, Angostura bitters & Cock and Bull ginger beer</p> <p>Sweet Serrano Chilitini House infused serrano chili vodka, orange liqueur, housemade sweet & sour, lime juice & serrano chili pepper</p> <p>Fitness Cocktail Ketel One Vodka, cranberry, cinnamon & pomegranate compote, lemon juice and citrus soda</p>	<p>11</p> <p>12</p> <p>11</p> <p>12</p> <p>10</p> <p>12</p>	<p>Sienna French 75 Bombay Sapphire East, St. Germain elderflower liqueur, lemon juice, topped with sparkling wine</p> <p>Sienna Manhattan Woodford Reserve Bourbon, Carpano Antica sweet vermouth, orange bitters & Luxardo Marachino cherry</p> <p>Blue Royale Belvedere Wild Berry Vodka, fresh muddled blue berries, POM pomegranate juice & Vovetti prosecco</p> <p>Watermelon Basil Martini Pinnacle Vodka, housemade sweet & sour, fresh watermelon & fresh basil</p> <p>Cucumber Martini Pinnacle Vodka, housemade sweet & sour, cucumbers & lime juice</p> <p>House Made Red Sangria Fresh berry & citrus infused pinot noir, pineapple juice & citrus soda</p>	<p>12</p> <p>13</p> <p>12</p> <p>10</p> <p>10</p> <p>10</p>
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Add Fever Tree Premium Tonic to any spirit for \$3



Happy Hour

Monday — Friday 3-6PM

- 50-1-50 Slider** \$5
One 50% kobe beef, 1% habanero, 50% bacon, crispy onion strings, habanero jack cheese, lettuce, tomato, pickle and 1,000 island
- Margherita Flatbread** \$8
Chopped roma tomatoes, roasted garlic, fresh basil pesto & mozzarella cheese
- Chipotle Chicken Flatbread** \$8
Chipotle BBQ sauce, corn, bacon, tomatoes & chipotle aioli
- Pepperoni & Sausage Flatbread** \$8
Traditional marinara, mushrooms & red onions
- Mushroom & Goat Cheese Flatbread** \$8
Balsamic reduction, shallot puree, creamy goat cheese & roasted leeks

- Salmon Cake Slider** \$5
Micro arugula, lemon-basil aioli
- Mushroom Bruschetta** \$7
Goat cheese, melted leeks, & balsamic reduction
- Mozzarella Risotto Fritters** \$7
With house made marinara
- Thai Chicken Spring Rolls** \$6
Butter leaf lettuce, pickled carrots, mint & spicy ginger sauce
- Bay Scallop & Shrimp Ceviche** \$9
Avocado, fresh lime juice & house made tortilla chips
- Kung Pao Calamari** \$8
Spicy peanuts & Asian cocktail sauce
- SIENNA Frites** \$3
Rosemary parmesan frites with ketchup