




Appetizers




Mediterranean Starters

Locally baked gluten free bread available



Country Mixed Olives

Our choice selection of mixed olives 

Baguette, Balsamic Vinegar & Oil

Classic and delicious 

Artichoke Spinach Dip

Our favorite! A warm mixture of artichoke hearts, spinach, cream cheese & mozzarella served with a warm baguette  

Cheese & Fruit Platter

A variety of imported cheeses, grapes, strawberries, Granny Smith apple slices, caramelized walnuts & dried fruits

Charcuterie Platter

Salami, pâté, imported prosciutto, olives & cornichons


Combo Platter

Chef's choice of items from our cheese plate and our charcuterie plate above

Crostinis

Locally baked gluten free bread available

Italian Crostinis


Prosciutto, basil, tomatoes, mozzarella cheese & best served with balsamic vinegar 

Mediterranean Crostinis

Chèvre cheese, spinach, caramelized shallots & balsamic vinegar

Starter Soups & Salads

Caprese Salad

Tomatoes sliced thick with mozzarella, basil & olive oil served with a warm baguette.  Add tuna salad

Side Salad

Mixed greens with tomato & served with balsamic vinaigrette on the side 

Bowl of Soup

Ask your server for the soup du jour

Entrées

Gourmet Salads

Add a bowl of soup


Ranch

Oil & Vinegar

House Basil Vinaigrette

Sweet Poppy Seed Balsamic Vinaigrette

Spinach Chicken Salad

Owner's favorite! Spinach, chicken, red onions, bacon, tomatoes, sliced almonds, freshly sliced basil & Sweet Poppy Seed dressing for a sweet touch or tangy Basil Vinaigrette for a twist. Half size available 


European Cobb Salad

Artisan lettuce, plenty of oven baked turkey, smoked ham, bacon, crumbled blue cheese, tomatoes, artichoke hearts & a hardboiled egg. Your choice of dressing. We recommend Basil Vinaigrette or Ranch. Half size available


Signature Fruit Salad

Our favorite! Artisan lettuce, strawberries, grapes, candied walnuts, dried cranberries, Granny Smith apples, sliced almonds and chunks of rich Gruyere Swiss cheese & a refreshing hint of mint. We suggest the Sweet Poppy Seed dressing for a sweet spin or our Basil Vinaigrette for a savory blast. F

Mesculin Salad

Mixed greens, chèvre cheese, balsamic vinaigrette & tomatoes served with a warm baguette. Half size available. Add tuna or chicken available 

Hearty Tuna Salad

Albacore tuna mixed with capers, aioli, artichoke hearts atop a bed of mixed greens. Topped with goat cheese, mushrooms, cranberries & almonds & served with balsamic vinaigrette on the side. Half size available 

Swiss Fondue (Gluten Free!)

Add a side salad or soup

Gluten free bread available

Swiss cheese, Swiss gruyere and white wine... delicious!

Served with apples & bread

Half Order of Cheese Fondue (6 oz)

Perfect as an appetizer for two or more

Full Order of Cheese Fondue (12 oz)

Enjoy as a family appetizer or dinner for two

Customize Your Fondue!

Andouille Sausage Links
Cubed Ham
Chicken
2 Pieces of Bacon
Side of Potatoes
Roasted Red Peppers
Caramelized Shallots
Pesto
Prosciutto
Broccoli
Cauliflower



SIDE DOOR



Vegetarian



Local Favorite

SIDE DOOR



18% Gratuity Added to Parties of 6+... Minimum Credit Card Charge of \$5



Entrées



Paninis

Locally baked gluten free bread available

Add a side salad or soup

Caprese

Tomatoes, mozzarella cheese, basil & olive oil
Served with balsamic vinegar

Caprese with Prosciutto

Caprese with Italian prosciutto

Maddie's Veggie

Roasted red peppers, brie cheese, spinach, tomatoes, cranberry-mayo & pesto. Add Italian prosciutto. Add chicken

Oven Baked Turkey

Provolone cheese, tomatoes, cranberry-mayo & honey mustard

Black Forest Ham

Provolone cheese, tomatoes, honey mustard & aioli

Di Parma

Thinly sliced prosciutto, tomato, brie cheese & pesto

New York Style Pastrami Melt

New York deli style with mushrooms, provolone cheese, Dijon mustard & aioli

Bernard's Style Pastrami

Blue cheese crumbles, caramelized shallots, Dijon mustard & aioli

Tuna Artichoke

Albacore white tuna mix with artichoke hearts & capers, Swiss cheese, tomatoes & aioli 11 add a hardboiled egg to the mix. Add sliced red onions

Grilled Chicken Pesto

Tomatoes & chèvre cheese

Side Door Club

Ham, turkey, bacon, tomatoes, Swiss cheese & aioli

Chicken Parmesan

Basil, mozzarella, parmesan cheese, olive oil, homemade marinara sauce, aioli & red peppers

We are the locals' healthy choice with

delicious gluten free options made to order.

Savory Crêpes

Gluten free batter available

Add a side salad or soup

Quicksilver

Grilled chicken, tomatoes, chèvre cheese & pesto

St. Moritz

Artichoke hearts, spinach, provolone cheese & aioli

Kama's

Roasted red bell peppers, chèvre cheese, artichoke hearts, tomatoes, spinach & pesto

Viva

Thinly sliced prosciutto, brie, tomatoes, spinach & aioli

Broadway

Turkey, Swiss cheese, tomatoes, spinach & aioli

Unbound

Ham, Swiss cheese, tomato, spinach & aioli

Hemlocks

Bacon & Swiss cheese

Paranoid

Ham & Swiss cheese

Chamonix

Sliced ham, brie cheese, tomatoes, spinach & aioli

Frenchie

Sliced turkey, brie, tomatoes, spinach & aioli

Hangman's

Sundried tomatoes, spinach, roasted red peppers, mushrooms, Swiss cheese & pesto

Side Door proudly supports local

businesses. Ask about our coffee

selections from Black Velvet.



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Desserts



Dessert Crêpes

Gluten free batter available

Suzette

Grand marnier, butter & sugar topped with whipped cream

Grizzly

Honey & bananas topped with whipped cream ♡

Dragon’s Back

Fresh strawberries & lemon juice topped with whipped cream

Citron

Butter & lemon juice sprinkled with powdered sugar

Road Runner

Butter & cinnamon sugar

PB&J

Creamy peanut butter & strawberry jam with powdered sugar

Jammin’

Apricot or strawberry jam sprinkled with powdered sugar

Sesame Street

Butter & white sugar

Wooly

Cream cheese, caramel drizzle & whipped cream

Nutellaaaaaaaaa!

Hazelnut chocolate spread & powdered sugar

Mammoth

Nutella, fresh strawberries & bananas topped with whipped cream ♡

Juniper

Nutella & bananas sprinkled with powdered sugar

Roller Coaster

Nutella & fresh strawberries sprinkled with powdered sugar

Surprise

Chocolate ganache topped with whipped cream

S’Mores

Marshmallows, chocolate ganache, graham crackers topped with whipped cream ♡

Lupin

Chocolate ganache & bananas topped with whipped cream

Critters

Chocolate ganache & strawberries topped with whipped cream

Park Monkey

Chocolate ganache, coconut & bananas with whipped cream

Kamikaze

Chocolate ganache & freshly chopped mint topped with whipped cream

Romeo & Juliet

Chocolate ganache, strawberries, bananas & whipped cream ♡

Side Door caters! Ask your server how
Side Door can make your next event
especially delicious.

Chocolate Fondue

Dark Chocolate Fondue

Ghirardelli dark chocolate chips melted with cream to create the perfect chocolate fondue

Nutellaaaaaaaaa! Fondue

Go NUTTY with the world famous Nutella brand chocolate

Customize Your Fondue!

- 2 Pieces of Bacon
- Candied Walnuts
- Coconut
- Mint
- Peanut Butter
- Caramel



♡ Local Favorite





Breakfast

Served All Day

Served until 11:30 AM

- Lox & eggs**
Tomatoes sliced thick with smoked salmon, red onions, lettuce & capers topped with an over-medium egg
- First Chair Crêpe**
Sausage, scrambled eggs, bacon, potatoes, house marinara sauce & Swiss cheese
- Sierra Bagel**
Sausage, egg, goat cheese, pesto & tomato on a plain bagel
- Breakfast Bagel**
Egg & Swiss cheese with bacon or sausage on a plain bagel
- Plain Bagel & Cream Cheese**
Classic and filling
- Bagel & Lox**
Smoked salmon, cream cheese, tomatoes, red onions & capers
- Bagel & Lox with Spinach Dip**
Our famous spinach dip is the perfect compliment to our bagel & lox! This is a must-try for lox aficionados
- Granola & Yogurt**
Crunchy and delicious add strawberries

- Short Stack**
2 pancakes served with bacon or a sausage patty
- Fruity Stack**
2 pancakes served with banana or strawberries
- Chocolate Chip Pancakes**
1 Chocolate chip pancake served with whipped cream and drizzled with chocolate syrup
- Sunshine Crêpe**
Butter & maple syrup
- Build Your Own Petite Omelette**
Choose up to 3 ingredients.
Plain omelettes starting at
- Meats**
Sausage
Bacon
Prosciutto
Ham
Turkey
- Veggies**
Spinach
Mushrooms
Roasted Red Peppers
Artichoke
Shallots
Tomato
- Cheeses**
Chèvre cheese
Swiss cheese
Mozzarella cheese
Provolone
Brie
American
Smoked Gouda
- Breakfast Sides**
Bacon or Sausage Patty
Two pieces of bacon or one sausage patty
- Wheat Toast**
One piece of wheatberry toast
Gluten free bread available
- Fruit Bowl**
Bananas, strawberries, grapes, orange slices & apples
- Roasted Potatoes**
- 1 Egg**
Served your way
Poached not available

All our coffee, espresso & beans are locally roasted and provided by

Black Velvet Coffee.

Beverages

Hot Drinks	Cold Coffee Drinks	Bottled Drinks
Coffee	Iced Latte	Coconut Juice
Tea by Price	Iced Mocha	Fiji Water
Americano	Blended Drinks	Apple Juice
Espresso		Orange Juice
Steamer		Cranberry Juice
Café Au Lait	Mocha	Orangina
Red Eye	White Mocha	Root Beer
Cider	Chai Latte	Orange Cream
Cocoa	Cold Drinks	Vanilla Cream
Latte		Roy Rodgers & Shirley Temple
Cappuccino		Bundaberg “Ginger Beer”
Chai Latte	Iced Coffee	Coke, Sprite, Diet Coke
Mocha	Iced Tea	Redbull & Sugarfree
Baja Mocha	Lemonade	Fentimans “Tonic Water”
White Mocha	Italian Soda	Pelligrino 750mL
	Milk	Perrier 500mL
		Club Soda
		Martinellis Sparkling



Local Favorite



Happy Hour Specials

Drinks 3 PM—7:30 PM

Glasses of Wine *Ask your server for today's wines by the glass*

Moscow Mule *Vodka & gingerbeer with generous amounts of lime available in copper mug with ID on hold*

Skinny Margarita *100% Agave Reposado tequila with generous amounts of lime & agave nectar*

Strawberry Delight *Vodka, strawberries and lemons muddled with lemonade*

Well Cocktails *Whiskey, Vodka, Rum, Gin or Tequila*

Pabst Blue Ribbon *Beer*

Dinner 5:30 PM—7:30 PM

An Entrée with a Side or Dessert
Orders for Here Only. No Substitutions Please.

Choose one entrée!

Paninis

Gluten free bread available
Ciabatta available

Smoked Turkey *provolone cheese, tomatoes, honey mustard & cranberry-mayo. Served on wheat*
Black Forest Ham *provolone cheese, tomatoes, honey mustard & aioli. Served on wheat*
Caprese *tomatoes, mozzarella, basil & olive oil. Served on wheat*
Side Door Club *ham, turkey, bacon, tomatoes, Swiss cheese & aioli. Served on wheat*
NY Pastrami *New York deli style with mushrooms, provolone cheese, Dijon mustard & aioli. Served on wheat*

Savory Crêpes

Gluten free batter available

Hemlocks *bacon & Swiss cheese*
Paranoid *ham & Swiss cheese*
Dave's Run *ham, mushrooms, Swiss cheese & marinara*
Climax *ham, mushrooms & béchamel sauce*
Broadway *turkey, Swiss cheese, tomatoes, spinach & aioli*
Unbound *ham, Swiss cheese, tomato, spinach & aioli*
St. Moritz *artichoke hearts, spinach, provolone cheese & aioli*

Choose one side or dessert!

Sides

Baguette, Balsamic Vinegar & Oil
Side Salad *mixed greens topped with tomato & tossed with balsamic vinaigrette*
Soup Du Jour *ask your server for today's soup*
Chips BBQ, Salt & Vinegar, Jalapeno, Bold Cheddar, Maui Onion

Dessert Crêpes

Gluten free batter available
Add bananas or strawberries

Jammin *apricot or strawberry jam topped with powdered sugar*
Nutellaaaaaa! *Hazelnut chocolate spread & powdered sugar*
Wooly *cream cheese, caramel drizzle & whipped cream*
Road Runner *butter & cinnamon sugar*
Kamikaze *chocolate ganache, mint & whipped cream*
Sesame Street *butter & white sugar*
Surprise *chocolate ganache topped with whipped cream*



Soup du Jour



Nutellaaaaaa! Crêpe



Turkey Panini



Side Salad



Strawberry Delight



Jalisco Express



Cucumber Mint



Snuggler

Enticing
Signature Cocktails

Strawberry Delight

Vodka, strawberries, lemons, muddled
with lemonade

Harptown

Organic cucumber-flavored rye vodka,
muddled mint & refreshing lemonade

Moscow Mule

A touch of history! Vodka & muddled
limes topped with Bundaberg's Ginger
Beer

Almond White Russian

Vodka, Coffee liqueur & almond milk

Skinny Margarita

100% Agave Reposado tequila with
generous amounts of lime & agave
nectar

Local Favorite

Side Door
Sophisticates
Exquisite

Signature Martinis

Cucumber Mint

Organic cucumber-flavored rye vodka
shaken with fresh mint leaves & lime

Rye Manhattan

Sinfully smooth High West Double Rye
enhanced with just a touch of sweet
vermouth & bitters

Marnier Cosmo

Ketel One Vodka, Grand Marnier & a dash
of cranberry juice & lime

Jalisco Express

Side Door Original! Espresso, 100% agave
tequila & cane sugar topped with whipped
cream

Made with locally roasted Black Velvet Coffee or Espresso!

Steamy
Hot Cocktails

Café Irish Coffee

Locally roasted drip coffee (decaf or
regular) with a dash of Irish whiskey &
Irish cream

Hot Apple Pie

Sweet apple cider & Tuaca

Side Door's B52

Coffee liqueur, Irish cream, Grand Marnier
& freshly brewed Black Velvet coffee

Snuggler

Hot cocoa, peppermint schnapps & vodka
topped with whipped cream & love

Pirate Chai

ARRRR Matey! Sailor Jerry Spiced Rum
& spiced chai



Select Wines



Sangria



Skinny Margarita



Aged Bourbon

Whiskeys

Single Malt Scotch

Bunnahabhain, 12 Years
From Islay
Laphroaig
From Islay
Glenfiddich, 12 Years
From Speyside
Balvenie, 12 Years
Doublewood, from Speyside
Macallan
Sherry Oak, from Speyside

Irish Whiskey

Jameson
12 Years Old, from Ireland
Rye Whiskey

High West Rendezvous
From Utah

Bourbon

Maker's Mark
8 Beam Star
House Kentucky whiskey
Jack Daniel's
Four Roses Small Batch

Liqueurs

Tauca
Vanilla & orange, from Tuscany
Bailey's
Irish Cream, from Ireland
Frangelico
Hazelnut, from Italy
Kahlúa
Arabica coffee beans,
from Mexico
Grand Marnier
Triple Sec Orange, from France
Irish Manor Cream
House Irish cream
Peppermint Schnapps
Copa de Oro
House coffee liqueur
Amaretto
Almond liqueur
Hazelnut
House hazelnut liqueur

Gin

Tanqueray
Dry, from London, England
Hendrick's Small Batch
From Scotland
Magellan Iris flavored

Vodka

Krista House vodka
Blue Ice Potato vodka
Tito's
Stoli Vanilla
Ketel One
Square One Cucumber
Chopin Potato vodka
Svedka Clementine

Tequila

Margaritaville House tequila
Luna Azul Reposado
From Jalisco
Fortaleza Blanco
From Jalisco
Fortaleza Añejo
From Jalisco
JLP Reposado
President's Tequila

Rum

Barton's
House white rum,
from Virgin Islands
Sailor Jerry Spiced Rum
Bacardi Superior
From Puerto Rico

Brandy, Cognac
& Sherry

Paul Masson
House brandy
La Captive Poire
William's Pear Brandy
La Captive Calvados
Apple brandy
Ferrand Cognac
Sandeman Sherry

