




# 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

### 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 


### 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. Half size available. Add chicken

### Mesculin Salad

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

### 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 

**Ranch**

**Oil & Vinegar**

**House Basil Vinaigrette**

**Sweet Poppy Seed Balsamic Vinaigrette**

## 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







Vegetarian



Local Favorite





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. 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 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.



SIDE DOOR



Vegetarian



Local Favorite

SIDE DOOR



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# Desserts


## Dessert Crêpes

Gluten free batter available

**Suzette**

Grand marnier, butter & sugar topped with whipped cream 8

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



Local Favorite





# Happy Hour Specials

## Drinks 3 PM—6 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 PM—6 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**

