

## SPARKLING WINES

Champagne, Korbel, Brut (Split), nv	16
Champagne, Moët & Chandon, White Star (Split), nv	22
Prosecco, Bocelli (Split)	16

## ROSÉ

Miraval, Jolie-Pitt, Provence, France	13
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## WHITES

Chardonnay, Callaway, Temecula	12
Chardonnay, Cambria, Katherine's Vineyard	15
Chardonnay, Kendall Jackson, Vintner's Reserve	16
Chardonnay, Rombauer, Napa	23
Pinot Grigio, Benvolio, Friuli, Italy	15
Pinot Gris, La Crema, Monterey	14
Sauvignon Blanc, Pascal Jolivet, Pouilly Fume, Loire Valley	16
Sauvignon Blanc, Trentadue, Alexander Valley	12
Albariño, Martin Códax, Spain	11
Gewürztraminer, South Coast Winery, Temecula	15
Grüner Veltliner, Leth, Wagram, Austria	13
Riesling, Barnard Griffin, Washington	13
Moscato, La Perlina, Veneto, Italy	14

## Hand Crafted Martinis

### GEORGIAPOLITAN

Ciroc Peach Vodka, DeKuyper Triple Sec, cranberry juice, fresh lime

### PEAR FLOWER

Absolut Pear Vodka, St. Germain Elderflower Liqueur, grapefruit juice and fresh lemon

### RASPBERRY LEMON DROP

Svedka Citron Vodka, Chambord Raspberry Liqueur, fresh lemon and a sugared rim

### BLUEBERRY LEMON DROP

Van Gogh Acai-Blueberry Vodka, fresh lemon, simple syrup, fresh sweet & sour, and a sugar rim

### SALTED CARAMEL

Pinnacle Salted Caramel Vodka, Bailey's Irish Cream, house made caramel and cream

### JALAPENO MARTINI

Ciroc Pineapple Vodka, house made jalapeño shrub, and pineapple juice

## Manhattans

### SYCAMORE

Knob Creek Bourbon, Carpano Antica Vermouth, a dash of Bitters, and a Maraschino Cherry

### CUCAMONGA

Templeton Rye Whiskey, Mary Margaret Sherry, Peychaud's and Orange bitters

### STARRY NIGHT

Van Gogh Acai-Blueberry Vodka, Pomegranite Liqueur, muddled blackberries, powered sugar, and fresh lime

### ULTIMATE CHOCOLATE

Godiva Chocolate Liqueur, Svedka Vanilla Vodka, Bailey's Irish Cream, Chambord Raspberry Liqueur and cream

### SYCAMORE BELLINI

Sobieski Vodka, DeKuyper Peach Schnapps, Champagne & fresh raspberry garnish

### WHISKEY SMASH

Bulleit Bourbon, muddled with fresh blackberries, raspberries, De Kuyper Triple Sec, and fresh sweet & sour

### PINEAPPLE UPSIDE DOWN

Svedka Vanilla Vodka, Pinnacle Whipped Cream Vodka, pineapple juice, Grenadine, brown sugar rim

### WATERMELON MARTINI

Sobieski Vodka, fresh lime, simple syrup and fresh watermelon

### RYE

(r1)<sup>1</sup> Straight Rye Whiskey, Carpano Antica Vermouth, a dash of Bitters, and a drunken cherry

### PEAR FLOWER

Absolut Pear Vodka, St. Germain Elderflower Liqueur, grapefruit juice and fresh lemon

## COCKTAILS DESIGNED BY JANET SPEAKS



**PRIME TIME**  
AT THE WINE BAR  
7 DAYS A WEEK FROM  
OPENING UNTIL 8PM

Relax & Unwind at our  
Wine Bar and Enjoy  
1/2 off Cocktails  
1/2 off Wine by the Glass  
Specially Priced Appetizers

## REDS

Cabernet Sauvignon, Eberle, Paso Robles	19
Cabernet Sauvignon, Heitz Cellars, Napa	30
Cabernet Sauvignon, Justin, Paso Robles	22
Cabernet Sauvignon, Sterling Vineyards, Central Coast	14
Merlot, Barnard Griffin, Washington	13
Merlot, Franciscan, Oakville, Napa	16
Pinot Noir, Byron, Nielson Vineyard	16
Pinot Noir, Duckhorn, Migration, Russian River	20
Pinot Noir, Jackson Estate, Anderson Valley	14
Pinot Noir, Meiomi, Central Coast	15
Beaujolais, Louis Jadot, Beaujolais-Villages, France	12
Shiraz, Penfolds, Koonunga Hill, Australia	14
Syrah, The Pundit, Columbia Valley	13
Malbec, Tinto Negro, Mendoza, Argentina	14
Zinfandel, Carol Shelton, Monga Zin, Old Vines	16
Zinfandel, Turley, Juvenile, California	16

# Prime Time

## Soups & Salads

### MINISTRONE SOUP

A Sycamore favorite for generations 11

### CARAMELIZED ONION SOUP

Creamy Gruyere cheese, baked over a savory crouton and rich broth 12

### CLAM CHOWDER

New England style, made fresh and served only on Friday 12

### MOZZARELLA & TOMATO SALAD

Beefsteak tomato with fresh mozzarella, basil pesto, Kalamata olives, red onion, balsamic glaze and E.V.O. 10.5

### STEAKHOUSE SALAD

Iceberg, romaine and baby field greens with tomato wedges, sliced red onion and garlic croutons, Choice of dressing 10

### WEDGE SALAD

Iceberg lettuce with bacon, tomato, red onions and bleu cheese dressing 12.5

### SYCAMORE SALAD

Baby field greens, tossed in a balsamic vinaigrette with crumbled gorgonzola cheese and candied walnuts 11

### CAESAR SALAD

Romaine Tossed in a creamy garlic-anchovy dressing with garlic croutons and freshly grated Parmesan cheese. \*Anchovies on request 11.5

### THE CHOPPED SALAD

Julienne of iceberg lettuce and baby field greens, tomato, cucumber, chickpeas, orzo rice, gruyere cheese, Italian vinaigrette, hard cooked egg 11.5

## Sandwiches

### PRIME RIB SANDWICH

Sliced prime rib on a fresh brioche roll, crisp shoestring fries, horseradish sauce & au jus 18.5

### STEAK BURGER

Melted Gorgonzola and Gruyere cheese, bacon, caramelized onion, arugula & Thousand Island on a toasted brioche bun, crisp shoestring fries 15.5

# at The Sycamore

## Knife & Fork

### BRAISED BONELESS SHORT RIB

Mashed potatoes, seasonal vegetables, rich natural gravy 18.5

### ORECCIETTE PASTA

Herb-roasted chicken breast, fresh spinach, roma tomato, basil, garlic cream, parmesan 15.5

### CHARBROILED BONELESS PORK CHOP

Mashed potatoes, roasted balsamic red onions, madeira sauce 17.5

### HERB ROASTED CHICKEN

Pan-seared and roasted, mashed potatoes, seasonal vegetables, wild mushroom tarragon demi-glaze 10

### SHEPHERD'S PIE

Slow-cooked prime beef, carrots, corn, onion and fresh herbs in a traditional brown gravy, topped with our classic mashed potatoes 14

## From the Sea

### GRILLED MAHI MAHI

Lightly blackened, mashed potatoes, seasonal vegetables, lemon butter sauce 19

### SKEWERED JUMBO SHRIMP

Herb butter, steamed jasmine rice, roasted vegetables, chimichurri sauce 16

## Steak & Prime Rib

### STEAK FRITES

Charbroiled Premium USDA Choice Top Sirloin, chimichurri, crisp shoestring fries 18.5

### PRIME RIB PLATE

Thinly sliced prime rib, sliced to order, mashed potatoes, seasonal vegetables, horseradish sauce & au jus 27.5

### PREMIUM USDA CHOICE FILET MIGNON

Mashed potatoes, seasonal vegetables & pinot noir sauce 29.5

Add a petite wedge or Caesar salad to any Prime Time Entrée 5

# Appetizers

## Cold

**SPECIAL PRIME TIME PRICES IN RED – DAILY UNTIL 8PM**

### AVOCADO MASH

Made to order, served with pita chips 10 / 7

### ARTISANAL CHEESE PLATE

Served with seasonal fruit, Graber olives, candied walnuts & mini toasts 17 / 12

### CLASSIC JUMBO SHRIMP COCKTAIL

With traditional horseradish-cocktail sauce and lemon wedge 22 / 16

### RARE SEARED AHI SASHIMI

Pan-Blackened with wasabi, soy sauce and Asian slaw 18 / 12

### AHI TUNA POKE

Chopped and tossed with our signature sauce, green & yellow onions, sesame seeds and avocado, served with crispy wontons 16 / 11

### HAND SHUCKED OYSTERS

Opened when you order, served with cocktail sauce, horseradish and red wine mignonette 16 / 11 per half dozen

### OYSTERS ROCKEFELLER

Broiled on the half shell with spinach, smoked bacon, bread crumbs and parmesan cheese 19 / 12

# Appetizers

## Hot

**SPECIAL PRIME TIME PRICES IN RED – DAILY UNTIL 8PM**

### JUMBO ARTICHOKE

Steamed with house blend spices, & vermouth, served with drawn butter, mayonnaise & fresh lemon 16 / 12

### STUFFED MUSHROOMS

Broiled mushroom caps with bleu cheese stuffing 16 / 12

### ROASTED GARLIC

With soft goat cheese and bruschetta 11 / 7

### TEMPURA FRIED AVOCADOS

With ranch and sweet chile dipping sauce 12 / 8

### HOT SPINACH & ARTICHOKE DIP

Served au gratin with pita chips 12 / 8

### HOUSE FLAT BREAD

With crème friache, wood smoked bacon, gruyere and caramelized onion 14 / 10

### CRISP CALAMARI

With traditional cocktail sauce and tartar sauce 16 / 12

### CAJUN SHRIMP

Wrapped in bacon, with jalapeños and bleu cheese dressing 19 / 15

### JUMBO LUMP CRAB CAKES

With lemon butter and tri-color pepper 20 / 15

### GOURMET SLIDERS (2)

Served with crisp shoestring fries 15 / 11

- Braised Short Rib with BBQ sauce and cheddar cheese
- Angus Ground beef with roasted onion, gruyere cheese & 1000 Island
- Combo

# Hand Crafted Cocktails

## APPLE OLD FASHION

Crown Royal Apple muddled with apples, cardamom bitters and fresh orange

## HARVEST PUNCH

Captain Morgan Spiced Rum, DeKuyper Sour Apple Pucker, DeKuyper Triple Sec, cranberry juice, fresh sweet & sour, and a splash of Sprite

## BERRY SANGRIA

Muddled fresh citrus, spring berries with brandy, peach nectar, and white wine

## LAVENDER COLLINS

Bombay Gin, fresh lemon, house made lavender bitters, simple syrup, fresh sweet & sour, and a splash of soda

## VERMONT DERBY

WhistlePig 10 Year Straight Rye Whiskey, WhistlePig barrel aged Vermont Maple Syrup and fresh lemon juice

## SALTED APPLE MARTINI

Pinnacle Salted Caramel Vodka, DeKuyper Apple Pucker, house made caramel

## THE COPPER

Tullamore Dew Irish Whiskey, fresh lemon, spiced black tea syrup

## GREEN TEA COOLER

Jameson Irish Whiskey, Peach Schnapps, house made Green Tea bitters, fresh sweet & sour

## SPICY MANGO MARGARITA

Don Julio Blanco Tequila, Cointreau, fresh lime, house made jalapeño shrub, mango purée, and fresh sweet & sour with Tajin and salt rim

## CUCUMBER BASIL GIMLET

Muddled fresh cucumber and basil, shaken with Hendricks Gin, fresh lime, and honey syrup

# Mules

## MOSCOW MULE

Sobieski Vodka, fresh lime, simple syrup, Ginger Beer

## HAWAIIAN MULE

Ciroc Pineapple Vodka, fresh lime, Ginger Beer

## IRISH MULE

Jameson Irish Whiskey, fresh lime, Ginger Beer

## VERY BERRY MULE

Belvedere Mixed Berry Vodka, Chambord Raspberry Liqueur, fresh lime, Ginger Beer

# Prohibition Inspired Cocktails

## SAZERAC COCKTAIL

The official cocktail of New Orleans. Sazerac Rye Whiskey, Herbsaint Absinthe, Peychaud's Bitters, sugar cube and lemon peel garnish

## UNCLE BILLY'S FAMOUS MINT JULIP

Maker's Mark Whiskey, muddled with fresh mint leaves, powdered sugar and a splash of DeKuyper Peach Schnapps

## FRENCH 75

Tanqueray No. 10 Gin, fresh lemon, super fine sugar, champagne & fresh lemon peel garnish

## PIMM'S CUP

Pimm's No. 1, Vodka, Lemoncello, fresh lemon, strawberry syrup, Ginger Beer

## SYCAMORE SLING

Beefeater Gin, Maraschino Luxardo, Cointreau, Benedictine, pineapple juice, lime juice, and a splash of Grenadine

## HEMINGWAY DAIQUIRI

Bacardi Silver Rum, Maraschino Luxardo, fresh lime, grapefruit juice, simple syrup

## CHIMAY RED CAP

*(Belgium)*

## STELLA ARTOIS

*(Belgium)*

## LAST NAME BREWERY

*Pomona Queen (22 oz.) (Upland)*

## LAST NAME BREWERY

*Runway IPA (22 oz.) (Upland)*

## HANGER 24

*Orange Wheat (Redlands)*

## BALLAST POINT

*Grapefruit Sculpin (San Diego)*

## NEWCASTLE BROWN ALE

*(England)*

## GUINNESS

*(Ireland)*

## CORONA

*(Mexico)*

## MICHELOB ULTRA

*(USA)*

## HANGER 24

*Betty IPA (Redlands)*

## BEE'S KNEES

Gin 209, fresh lemon Juice and honey

## THE LASTWORD

Aviation Gin, fresh lime juice, Maraschino Luxardo, Green Chartreuse

## NUCKY'S VIEUX CARRE

Templeton Rye Whiskey, Cognac, Benedictine, Carpano Antica Vermouth, adash of Peychaud and Angostura Bitters

## SLOW & LOW OLD FASHIONED

Hochstadter's Orange & Honey Rock and Rye Whiskey, muddled fresh orange and a Maraschino Cherry

## 1794

Rittenhouse 100° Rye Whiskey, Carpano Antica Vermouth, Campari

## SPRING NEGRONI

Beefeater Gin, Campari, Lillet Blanc, and Cointreau

## SAM ADAMS

*(USA)*

## BUD LIGHT

*(USA)*

## COORS LIGHT

*(USA)*

## ANGRY ORCHARD

*Crisp Apple Hard Cider (USA)*

## BASS PALE ALE

*(England)*

## KARL STRAUSS

*Red Trolley Ale (San Diego)*