



SIVAS BRUNCH MENU

SATURDAY & SUNDAY
NOON - 4PM

COLD

CAESAR SALAD 11

ROMAINE | TOMATO | PARMESAN | CROUTONS | CAESAR
DRESSING ADD ON: CHICKEN 9 | SHRIMP 10 | SALMON 10

SIVAS CORN BREAD 10

CHEDDAR | JALAPENO BUTTER | HONEY

HOT

PO BOY SANDWICH 23

FRIED SHRIMP | TOMATO | LETTUCE | CAJUN AIOLI | FRENCH BAGUETTE

CRISPY SHRIMP AND GRITS 24

CHIPOTLE GRITS | ONIONS | PEPPERS | RED EYE GRAVY

HOT CHICKEN AND WAFFLE 19

HOT SAUCE | MAPLE HONEY

FISH AND CHIPS 24

HOUSE-MADE COLE SLAW | TARTAR SAUCE

BLACKENED SALMON SANDWICH 26

TOMATO | LETTUCE | SPICY AIOLI | BRIOCHE

WAGYU BURGER 26

CARAMELIZED ONIONS | TOMATO | CHEESE | BRIOCHE

SWEET

FRESH BAKED CHOCOLATE COOKIES 9

COCKTAILS

THE THYME 21

PEAR & GINGER PURE | APPLE VODKA | FRESH LEMON
SIMPLE SYRUP | ANGUSTRO BITTER | FRESH THYME

SPICED PASSION 20

PASSION FRUIT PURE | SPICY VODKA | VANILLA VODKA
SWEET & SOUR MIX | APPLE JUICE

CUCUMBER BREEZE 21

HENDRICKS | ELDER FLOWER
SWEET & SOUR MIX | BASIL & CUCUMBER MIX

FX MARTINI 22

CASAMIGOS REPOSADO | KAHLUA
COLD BREW ESPRESSO

KHALEESI 45

1942 PRIVERA | GIFFARD PEACH | LEMON JUICE
SIMPLE SYRUP | DRAGON FRUIT PURE

MIMOSA PITCHER 20

CHAMPAGNE | FRESH ORANGE JUICE



CRAFT COCKTAIL MENU

HAND-CRAFTED COCKTAILS SERVED DAILY

THE THYME 21

PEAR & GINGER PURE | APPLE VODKA | FRESH LEMON
SIMPLE SYRUP | ANGUSTRO BITTER | FRESH THYME

CUCUMBER BREEZE 21

HENDRICKS | ELDER FLOWER
SWEET & SOUR MIX | BASIL & CUCUMBER MIX

KHALEESI 45

1942 PRIVERA | GIFFARD PEACH | LEMON JUICE
SIMPLE SYRUP | DRAGON FRUIT PURE

SPICED PASSION 20

PASSION FRUIT PURE | SPICY VODKA | VANILLA VODKA
SWEET & SOUR MIX | APPLE JUICE

FX MARTINI 22

CASAMIGOS REPOSADO | KAHLUA
COLD BREW ESPRESSO

THE SIVAS GRILL

APPETIZERS

Hummus \$8

Creamy blended chickpeas, tahini, olive oil, garlic and lemon

Fried Pickles \$10

Fried pickle chips with jalapeno ranch

Rib Tips \$15

Pork rib tips tossed in bbq sauce, served over fries

Chicken Tenders \$15

Hand breaded chicken tenders & fries

Fried Shrimp Basket \$18

Six hand breaded jumbo shrimp served over fries with cocktail sauce

Falafel \$9

A delicious and healthy patty of chickpea, parsley, celery, peppers, cilantro, onions and aromatic herbs. Served with tzatzki

Onion Rings \$10

Crispy, light brown onion rings with spicy ranch

Stuffed Mushroom \$9

Baked portabella mushroom filled with mozzarella & feta

Fried Calamari \$15

Served with marinara

Fried Cheese Curds

Crispy, light brown cheddar cheese curds with jalepeno ranch
\$10

WINGS

Six grilled or fried wings served with carrots, celery, ranch or bleu cheese dressing. \$15

Choice of flavors: Mild, Hot, BBQ, Lemon Pepper or Teriyaki

+ Add Fries for \$4 +

SALADS

Greek \$9

Romaine lettuce, cucumber, tomato, onion, feta cheese, black olives tossed with Greek dressing

+ Add chicken or gyro meat \$8 Grilled salmon or shrimp \$12 +

Caesar \$9

Romaine lettuce, grated parmesan, pita croutons, tossed in caesar dressing

+ Add chicken or gyro meat \$8 Grilled salmon or shrimp \$12 +

18% gratuity will be added to all checks. No split check for parties of (5) five or more.

Advisory Notice: Some items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood sushi, shellfish or eggs may increase your risk of foodborne illness especially if you have medical conditions.

SANDWICHES

ALL SANDWICHES SERVED WITH A CHOICE OF SIDE

- | | |
|---|---|
| Beef & Lamb Gyro \$16
Slices of Gyro, onions, lettuce, hot sauce, tzatzki wrapped in pita | Chicken Gyro \$16
Grilled chicken, onions, lettuce, hot sauce, tzatzki wrapped in pita |
| Falafel Wrap \$14
Fried falafel, onion, lettuce, hot sauce, tzatziki wrapped in pita | Fried Catfish \$18
Breaded catfish with lettuce, tomato, onion and tartar on a hoagie roll |
| Buffalo Chicken Wrap \$16
Boneless fried chicken tossed in buffalo sauce with lettuce, tomato and ranch, wrapped in a warm tortilla | The Sivas Burrito \$16
Grilled ground beef & lamb, bulgur rice, onion and tomato wrapped in a warm tortilla |
| Fried Chicken Burger \$16
Fried chicken breast with lettuce, tomato and pickle on a warm bun | Sivas Sliders \$17
Mini beef burgers with lettuce, tomato, pickle on brioche buns
+ add American cheese \$1.50 + |

ENTRÉES

ALL ENTRÉES SERVED WITH TWO SIDES. ADD FIVE SHRIMP \$12

- | | |
|---|--|
| The Sivas Kebab \$28
Grilled, spicy ground lamb & beef. | Lamb or Beef Shish Kebab \$35
Choice of grilled chunks of tender lamb or beef |
| Ribeye Steak \$40
Grilled center-cut ribeye | Gyro Platter \$25
Sliced, grilled gyro meat. |
| Grilled Salmon \$37
Hand-cut, grilled wild salmon | Mixed Grill \$58
Lamb chops, beef kebab, chicken kebab, gyro & The Sivas kebab |
| Chicken Kebab \$34
Grilled boneless marinated chicken breast | Lamb Chops \$52
Marinated grilled lamb chops. |
| Fried Catfish \$34
Two pieces of hand breaded filets served with tartar sauce | Bronzini \$48
Whole grilled Mediterranean white fish. |
| Fried Seafood Platter \$42
Catfish, calamari and shrimp served with tartar & cocktail sauce | Veggie Kebab \$23
Grilled mushroom, peppers, zucchini, eggplant, jalapeno and tomato |
| Fried Chicken & Waffles \$19
Choice of three tenders or four wings (no side) | Shrimp Kebab \$34
Grilled Gulf Shrimp |

Sides \$5

Caesar or Greek Salad, Mixed Vegetables, White or Brown Rice, French Fries, Sweet Potato Waffle Fries, Mashed Potatoes

Desserts \$7

Red Velvet Cake, New York Style Cheesecake

Advisory Notice: Some items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood sushi, shellfish or eggs may increase your risk of foodborne illness especially if you have medical conditions.

THE SIVAS COCKTAILS

AVAILABLE BY THE GLASS, PITCHER(64OZ) OR
TOWER(100OZ)

Sivas Tea \$17/\$80/\$130
Jameson, Vodka, Rum, Gin, Tequila,
Triple Sec, Sour, Coke

The Lit \$17/\$80/\$125
Vodka, Rum, Gin, Tequila, Triple Sec,
Sour, Coke

Long Beach \$17/\$80/\$125
Vodka, Rum, Gin, Tequila, Triple Sec,
Sour, Cranberry

Tokyo Tea \$17/\$80/\$125
Vodka, Rum, Tequila, Midori, Sour,
Sprite

BMF \$17/\$80/\$125
Vodka, Rum, Gin, Tequila, Blue
Curacao, Sour, Sprite

MARTINIS

Lemon Drop \$14
Vodka, Lemon Juice, Simple Syrup

Appletini \$15
Ciroc Apple, Apple Schnapps, Sour

Peach \$15
Ciroc Peach, Peach Puree, Pineapple
Juice

French \$15
Grey Goose, Chambord, Pineapple

Mango \$15
Ciroc Mango, Mango Puree,
Pineapple

Chocolate \$15
Stoli Vanilla, Bailey's Irish Cream,
Mocha, Fresh Cream

MORE COCKTAILS

Hennessy Side Car \$16
Hennessy VS, Grand Marnier, Simple
Syrup, Lime Juice
*+ Substitute D'Usse, Remy Martin or
Homage for \$3*

Jameson Green Tea \$14
Jameson Irish Whiskey, Peach
Schnapps, Sprite, Sour

Manhattan \$15
Bulleit Bourbon, Sweet Vermouth,
Angostura Bitters
*+ Substitute Bulleit Rye, Crown Royal,
Blade & Bow Bourbon for \$3*

Moscow Mule \$15
Vodka, Ginger Beer, Lime
*+ Substitute Tito's, Ketel One, Crop
Organic for \$3*

Dark & Stormy \$15
Meyer's Dark Rum, Ginger Beer, Lime

Old Fasioned \$16
Bulleit Bourbon, Angostura Bitters,
Simple Syrup
*+ Substitute Bulleit Rye, Basil Hayden or
Blade & Bow for \$3*

Apple-Apple \$15
Ciroc Apple, Peach Schnapps,
Cranberry, Lime
+ Substitute Crown Royal Apple for \$3

Tropical Sunset \$15
White Rum, Malibu Coconut Rum,
Mango, Pineapple, Orange, Cherry

Irish Mule \$16
Jameson Irish Whiskey, Ginger Beer, Lime

French Connection \$18
Hennessy VS, Grand Marnier
*+ Substitute D'Usse, Remy Martin or
Homage for \$3*

SPECIALTY SHOTS

Sivas Shot	\$9
Dailey Bartender's Choice	
Green Tea	\$11
Jameson Irish Whiskey, Peach Schnapps, Sweet/Sour Mix	
Lemon Drop	\$11
Vodka, Simple Syrup, Lemon	
Royal Flash	\$11
Crown Royal Deluxe, Peach, Cranberry	
The Bj	\$11
Bailey's Irish Cream, Amaretto, Whipped Cream	
Jager Bomb	\$13
Jagermeister, Red Bull	
Vegas Bomb	\$13
Crown Royal Deluxe, Peach Schnapps, Red Bull	
Miami Bomb	\$13
Patron Blanco, Watermelon, Red Bull	

FLIGHTS

TEQUILLA

Patron	\$35
Blanco, Reposado, Anejo, Extra Anejo	
Don Julio	\$60
Blanco, Reposado, Anejo, 70th Anniversary	
Luxury	\$80
Don Julio 1942, Clase Azul Reposado, Cincoro Reposado, Avion 44	

COGNAC

V.S.	\$37
Hennessy V.S., D'Usse V.S., Martell V.S., Homage V.S.	
V.S.O.P.	\$40
Remy Martin V.S.O.P., Hennessy V.S.O.P., Martel Cordon Bleu, Remy 1738	
X.O.	\$60
Hennessy X.O., Remy Martin X.O., D'Usse X.O., Martell X.O.	

IRISH WHISKEY

Jameson	\$24
7 Year, Caskmates Stout, Black Barrel, Cold Brew	

THE SIVAS TEQUILLA COCKTAILS

Azalea Margarita	\$17
Patron Silver, Elderflower, Pineapple and Lime Juices, Grenadine	
Strawberry Mule	\$17
Patron Blanco, Strawberry Puree, Agave Syrup, Lime Juice, Ginger Beer	
Sparkling Patronita	\$17
Patron Blanco, Elderflower, Simple Syrup, Lime Juice, Topped with Champagne	
The Sivas Lemonade	\$17
Don Julio Blanco, Agave Syrup, Lemonade	
Jalisco Mule	\$17
Don Julio Blanco, Lime Juice, Ginger Beer	

LUXURY MARGARITAS

Patron Anejo Rita	\$22
Patron Anejo, Grand Marnier, Lime Juice, Sour	
Casamigos Anejo Rita	\$22
Casamigos Anejo, Grand Marnier, Lime Juice, Sour	
Cincoro Rita	\$30
Cincoro, Grand Marnier, Lime Juice, Sour	
Clase Azul Rita	\$50
Clase Azul Reposado, Grand Marnier, Lime Juice, Sour	
Don Julio 1942 Rita	\$50
Don Julio 1942, Grand Marnier, Lime Juice, Sour	

MARGARITAS

Available by the Glass, Pitcher (64oz) or Tower (100oz)

The Sivas Margarita	\$13/\$60/\$100
Blanco Tequila, Triple Sec, Lime Juice, Sour + <i>Make it Mango, Peach, Pineapple, Raspberry or Strawberry</i>	
Top Shelf Margarita	\$18/\$70/\$125
Choice of Tequila, Lime Juice, Sour + <i>Patron Blanco, Don Julio Blanco, Avion Blanco. Upgrade to Reposado for \$3</i>	
French Margarita	\$18/\$80/\$140
Choice of Cognac, Triple Sec, Lime Juice, Sour + <i>D'Usse VS, Remy Martin VS, Hennessy VS or Homage VS. Upgrade to VSOP for \$3</i>	
Casamigos Margarita	\$18/\$70/\$125
Casamigos Blanco, Lime Juice, Sour + <i>Upgrade to Reposado for \$3</i>	

MOJITOS

Available by the Glass or Pitcher(64oz)

Mojito	\$14/\$65
White Rum, Simple Syrup, Soda, Mint + <i>Make it Ginger, Mango, Peach, Pineapple, Raspberry or Strawberry</i>	
Cognac Mojito	\$16/\$75
Cognac, Simple Syrup, Soda, Mint + <i>Choose D'Usse VS, Remy Martin VS, Hennessy VS, Homage VS. Upgrade to VSOP for \$3</i>	

CHAMPAGNE

Moet & Chandon	\$300
Brut, Rose, Ice	
Dom Pérignon	\$800
Armand de Brignac "Ace of Spades" Brut	\$1000
Armand de Brignac "Ace of Spades" Rose	\$1300

WHITE WINE

Josh Chardonnay, California	\$12/\$48
McBride Sisters Sauvignon Blanc, New Zealand	\$13/\$50
Black Girl Magic Riesling, California	\$15/\$60
Noble Vines Pinot Grigio, Monterey, California	\$13/\$50

RED WINE

J Vineyard Pinot Noir, California	\$13/\$50
Back House Cabernet Sauvignon, California	\$12/\$48
Uno Malbec, Mendoza, Argentina	\$13/\$50

SPARKLING

Freixenet Rose, Spain	\$13/\$75
Ruffino Prosecco Brut, Italy	\$13/\$75
Stella Rosa Moscato, Italy	\$12/\$65

SANGRIA

AVAILABLE BY THE GLASS OR PITCHER(64OZ)

Red, White or Peach	\$13/\$55
Wine with Fresh Fruit and Juices	

BEER/CIDER

Local/Craft	\$7
Sweetwater IPA, Wild Heaven "ATL Easy Ale", Sweetwater 420, Pontoon "One Ski",	
Domestic	\$6
Bud Light, Michelob Ultra, Angry Orchard Crispy Cider	
Import	\$7
Corona, Guinness, Heineken, Modelo Especial, Stella Artois	

BOTTLE LIST

CHAMPAGNE

Moet & Chandon	\$300
Brut, Rose, Ice	
Dom Pérignon	\$800
Armand de Brignac "Ace of Spades" Brut	\$1000
Armand de Brignac "Ace of Spades" Rose	\$1300

TEQUILLA

Avion Blanco	\$300	Avion Reposado & Anejo	\$350
Patron Blaco	\$300	Patron Reposado & Anejo	\$350
Don Julio Blanco	\$300	Don Julio Reposado & Anejo	\$350
Don Julio 1942	\$800	Clase Azul Reposado	\$800
Casamigos Blanco	\$300	Casamigos Reposado & Anejo	\$350

VODKA

Crop Organic	\$275	Ciroc	\$300
Belvedere	\$300	Grey Goose	\$300

Ketel One \$300

Pure, Cucumber Mint, Rose Grapefruit, Peach Orange

COGNAC

Hennessy VS	\$325	Hennessy VSOP	\$400
Hennessy XO	\$700	Homage VS	\$300
Remy Martin VSOP	\$400	Remy Martin 1738	\$425
Remy Martin XO	\$700	D'Usse	\$375
Martell Cordon Bleu	\$400	Martell Bleu Swift	\$300

WHISKEY

Jameson Irish	\$300	Crown Royal Deluxe	\$300
Crown Royal Apple	\$300	Basil Hayden	\$350
Bulleit Bourbon or Rye	\$300	Blade & Bow Bourbon	\$350
The Glenlivet 12yr	\$300	Johnny Walker Black Label	\$300
Johnny Walker Blue Label	\$1000	The Macallan 12yr	\$450
The Macallan 15yr	\$750	The Macallan 18yr	\$850

GIN

Tanqueray	\$300
Hendrick's	\$300
Bombay Sapphire	\$300

HOOKAH

Small Hookah \$35

The perfect size for 1-2 people
+ Refill Bowl \$15-Ice Hose available for \$5 +

Large Hookah \$45

Perfect for up to 3 people
+ Refill Bowl \$15-Ice Hose Included +

ADD MILK, JUICE OR A SHOT OF WELL LIQUOR-\$5/COCONUT CHARCOAL-\$2

ADD LIQUOR SHOT \$9

HOUSE BLENDS

Fresh Air

Blue Mist-Mint

Georgia

Peach-Mint-Mango

Midtown Blue

Orange-Mint-Blue Mist

Mimosa

Grape-Orange-Mint

Blue Surfer

Blueberry-Grape-Pineapple

Falcon Rising

Mango-Watermelon-Mint

Taste of Paradise...

Watermelon-Kiwi-Blue Mist

Vitamin

Orange-Lemon-Mint

Tropical Breeze

Pina Colada-Pineapple

Evil Eye

Blue Mist-Code 69

FLAVOURS

Mango

Mint

Orange

Peach

White Chai

Blueberry

Skittles

Love 66

Grapefruit

Strawberry

Vanilla

Watermelon

Double Apple

Pina Colada

Bubble Gum

Sex on the Beach

Blue Vanilla Ice Cream

Mighty Freeze

Melon

Coconut

Code 69

Guava

Grape

Blue Mist

Kiwi

Lemon

Gummi Bear

FRUIT BOWLS

Pineapple Bowl

Small \$50/Large \$60

+ Refill Bowl \$20 +

Orange Bowl

Small \$40/Large \$50

+ Refill Bowl \$20 +

HOOKAH ONLY SERVED WITH MEAL OR DRINK. SMOKING IS HARMFUL TO YOUR HEALTH.
PERSONAL HOOKAH TIPS ARE STRONGLY RECOMMENDED. PLEASE DO NOT MOVE HOOKAH. IF
DAMAGED, FEES APPLY (SMALL HOOKAH-\$120/LARGE HOOKAH-\$150)

18% Service Charge Included/No Split Check for Parties of (5) Five or More