

**MARTINIS**

SQUARE ONE CUCUMBER MINT	\$13
Organic, cucumber flavored Rye vodka shaken with fresh mint leaves and a hint of lime.	
BLU ZEPHYR STRAWBERRY TWIST	\$12
London Gin infused with sweet elderberry and blue iris, shaken with freshly muddled strawberries and a twist of lemon.	
ROYAL LEMON DROP	\$12
Organic Snow Queen Vodka from Kazakhstan shaken with the perfect amount of fresh squeezed lemon juice and cane sugar. Fit for a Queen (or King).	
LEGENDARY BASIL GIMLET	\$13
Renowned Hendricks Gin combined with freshly muddled basil, lime and sugar.	
CLASSIC MANHATTAN	\$15
Sinfully smooth Pogue Bourbon enhanced with just a touch of sweet vermouth and bitters. Truly top notch.	
JALISCO EXPRESS	\$11
Black Velvet espresso gives this tequila martini an extra kick. Sweetened with a touch of cane sugar and a dollop of whipped cream. Indulge while you energize.	
SDS INFUSION	\$11
Side Door's Signature martinis are made from Organic Rain Vodka and the freshest fruit in town. Changes as often as the bartenders like ☺	

BLACK VELVET COCKTAILS

MEXICAN VELVET	\$8
Coffee and Kahlua team up with 100% Agave tequila in this sweet pick-me-up.	
PEPPY IRISHMAN	\$8
An Irishman's dream: steamed milk, espresso, peppermint, and of course, Irish Cream liqueur.	
THE MADD HAMMER	\$10
In honor of the founder of Black Velvet Coffee, Matt Hammer: Black Velvet coffee, espresso and a hearty dose of Frangelico and Bacardi 151.	
HOT APPLE PIE	\$9
A heart-warming classic. Sweet Apple Cider and Tuaca will warm you back up after a long, cold day.	
CHILLY B52	\$7
Skipping caffeine? Try the sweet, delicious blend of Kahlúa, Irish Cream, and Grand Marnier on the rocks or as a quick shot.	
KEOKE COFFEE	\$7
Brandy, Kahlúa, coffee or decaf	
SNUGGLER	\$7
Warm and Fuzzy: Hot Cocoa, Peppermint and Vodka topped with whipped cream and love.	

COCKTAILS

FIRERY MARY	\$9
A flaming twist on an old favorite. Bacardi 151 rum and secret ingredients made this Bloody Mary the #3 choice of Best Bloody Mary's in Mammoth in 2010. Of course you can have it with Vodka instead for \$7.	
CHAMPAGNE APÉRITIF	\$7
Our house champagne with a dash of Chambord liqueur	
SKINNY MARGARITA	\$8
Our house tequila, Luna Azul Reposado, with half of a squeezed lime, Perrier, and a touch of Agave Nectar.	
SOY WHITE RUSSIAN	\$8
Vodka, Kahlúa and soy milk join to make this an irresistible combination. One just won't be enough.	
SNOWCAPPED ISLAND	\$8
SideDoor's version of a Long Island Iced Tea. Malibu coconut rum, tequila, vodka, gin	

PUREISTS ONLY**VODKA**

	<i>Rocks</i>	<i>Martini</i>
Krista – our "house Vodka"	\$4	\$6
Rain (organic white corn)	\$7	\$10
Smirnoff Orange Twist	\$6	\$9
Stoli Vanil	\$6	\$9
Snow Queen, Kazakhstan (organic wheat)	\$8	\$12
Square One Cucumber (organic)	\$9	\$13

GIN

Blu Zephyr, England	\$8	\$12
Hendrick's Small Batch, Scotland	\$10	\$13

TEQUILA 100% agave

Luna Azul Reposado – our house tequila	\$7
Fortaleza Blanco, Jalisco	\$12
Single Estate Tequila Ocho Reposado	\$10
Oro Azul Añejo	\$16
Esperanto Añejo, Jalisco	\$21

RUM

Sailor Jerry, Spiced Rum	\$6
Bacardi 151, Puerto Rico	\$9

SCOTCH WHISKEY

Bunnahabhain 12 year	\$13
The Peat Monster	\$15
Macallan 12 year	\$14
Balvenie 12 year DoubleWood	\$16

KENTUCKY STRAIGHT BOURBON WHISKEY

Four Roses Small Batch	\$12
Pogue Master's Select	\$13 \$15

BRANDY

Korbel – our house brandy	\$4
La Captive Poire William Pear Brandy	\$8
La Captive Calvados Apple Brandy	\$8

CHAMPAGNE COGNAC

Remy Martin 1738	\$18
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LIQUEURS

Tuaca – Vanilla & Orange, Tuscany	\$8
Baileys – Irish cream, Ireland	\$8
Feeney's – our house Irish Cream	\$4
Chambord – Black raspberry, France 375	\$8
Kahlúa – Arabica coffee beans, Mexico	\$8
Copa de Oro – our house coffee liqueur	\$4
Amaretto – Almond	\$4
Frangelico – Hazelnut, Italy	\$8
Grand Marnier – Triple Sec Orange, France	\$8
Grand Chevalier – our house Grand Marnier	\$4



DAILY Happy Hour 5-7:30

Entrée and a side OR dessert FOR \$10

First.....choose a Panini OR Savory Crêpe

No Substitutions Please

P A N I N I S

Served on multi-grain bread (substitute ciabatta for \$1.50)

- **Smoked Turkey** - provolone cheese, tomatoes & cranberry-mayo, honey mustard
- **Black Forest Ham** – provolone cheese, tomatoes, honey mustard & aioli
- **Caprese** – tomatoes, mozzarella, basil & olive oil
- **Side Door Club** – ham, turkey, bacon, tomatoes, Swiss cheese & aioli

S A V O R Y C R Ê P E S

- **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, spinach, tomatoes, aioli

In Process

Next...choose a dessert crêpe OR side salad OR chips

- **Surprise** – chocolate ganache topped with whip cream
- **Road Runner** – butter & cinnamon sugar
- **Jammin'** – apricot or strawberry jam topped with powdered sugar
- **Nutellaaaaa!!!** – hazelnut chocolate spread & powdered sugar
- **Juniper** – Nutella, bananas & powdered sugar
- **Kamikaze** – chocolate ganache, mint & whipped cream
- **Lupin** – chocolate ganache, bananas & whipped cream
- **Grizzly** – honey, bananas & whipped cream
- **Citron** – butter, lemon juice & powdered sugar
- **Side Salad** - mixed greens with balsamic vinaigrette.
- **BBQ Chips**
- **Salt & Vinegar Chips**
- **Jalapeno Chips**

H A P P Y H O U R D R I N K S P E C I A L S

- **Vodka Infusion shot** - organic rain vodka & fresh fruit (check for availability) \$5
- **Sangria** - (check for availability) \$5
- **King Frosch GLÜHWEIN** - “Mulled Wine” – warm red wine with cinnamon and cloves \$5

BUY ONE GLASS OF WINE & GET YOUR SECOND GLASS FOR \$ 1

(Of equal or lesser value with a 2 glass minimum per person.)

Side Door doesn't not make fast food -- we make fresh food as fast as possible. As a result, some items may be ready sooner than others which means it is possible not everyone in your party will be served at the same time. Thanks for understanding☺
•5% gratuity added for "TO GO" orders •18% gratuity added to parties of 6 or more • Minimum charge for credit card purchases is \$5•



SUNRISE SPECIALS

- Bagel & Lox** – smoked salmon, cream cheese, tomatoes, red onions & capers **\$8.50**
- Breakfast Bagel** - egg & Swiss cheese w/ bacon OR sausage **\$6.50**
- EX Fluffy Croissant** - **\$2.50** ...add ham & provolone cheese for an extra **\$3**
- Plain Bagel & Cream Cheese** - **\$2.50**
- Sunshine Crepe** - butter & maple syrup **\$4** ...add blueberries, strawberries OR bananas **\$2**
- Granola & Milk** - **\$5.50** ...add yogurt **\$1** ...add strawberries **\$2.50**
- Bacon or Sausage Patty** - **\$4**
- Fruit Bowl** –bananas, strawberries, grapes, blueberries, apples **\$6.50**

We also offer a variety of baked goods and home made quiche. Please ask your server for our freshest varieties today.

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In Process
BEVERAGES

Hot Drinks	12oz	16oz	20oz	Cold Coffee Drinks	16oz	20oz	Bottled Drinks	Only size
Coffee	\$1.55	\$2.15	\$2.40	Iced Latte	\$3.50	\$4.00	Coconut Juice	\$3.75
Hot Tea	\$2.00	\$2.15	\$2.25	Iced Mocha	\$3.50	\$4.00	Fiji Water	\$1.84/3.68
Americano	\$1.55	\$2.15	\$2.40				Apple Juice	\$1.84
Espresso	\$1.25	\$1.55	\$2.15	Blended Drinks			Orange Juice	\$1.84
Steamer	\$1.80	\$2.05	\$2.30	Vanilla Latte	\$3.80	\$4.30	Cranberry Juice	\$1.84
Café Au Lait	\$2.15	\$2.40	\$2.55	Mocha	\$4.00	\$4.60	Orangina	\$1.84
Amandalicious	\$2.75	\$3.00	\$3.30	White Mocha	\$4.20	\$4.65	Root Beer	\$2.25
Red Eye	\$2.40	\$2.96	\$3.20	Chai Latte	\$4.10	\$4.60	Vanilla Cream	\$2.53
Cider	\$1.85	\$2.25	\$3.20				Orange Cream	\$2.53
Cocoa	\$2.50	\$2.75	\$2.65	Cold Drinks	16oz	20oz	Gatorade blue	\$2.53
Latte	\$3.25	\$3.80	\$4.30	Iced Coffee	\$2.00	\$2.50	Gatorade red	\$2.00
Cappuccino	\$3.25	\$3.80	\$4.30	Iced Tea	\$2.00	\$2.50	Coke	\$2.00
Chai Latte	\$3.25	\$3.75	\$4.25	Lemonade	\$2.00	\$2.50	Sprite	\$1.84
Mocha	\$3.50	\$4.00	\$4.50	Italian Soda	\$2.50	\$3.00	Diet Coke	\$1.84
Baja Mocha	\$3.65	\$4.25	\$4.65	Milk	\$2.00	\$2.50	Perrier	\$1.84
White Mocha	\$3.65	\$4.25	\$4.65				Redbull	\$1.84



S T A R T E R S

CHEESE & FRUIT PLATTER - variety of imported cheeses, grapes, strawberries, blueberries, Granny Smith apple slices, caramelized walnuts & dried fruits **\$13**

CHARCUTERIE PLATTER - salami, pâté, olives, imported prosciutto & cornichons **\$13**

COMBO PLATTER - chef's choice of items from our cheese plate & our charcuterie plate above **\$14**

COUNTRY MIX OLIVES - **\$5**

BAGUETTE, BALSAMIC VINEGAR, & OIL - **\$5**

ARTICHOKE SPINACH DIP – a warm mixture of artichoke hearts, spinach, cream cheese & mozzarella cheese served in a bread bowl **\$10**

C R O S T I N I S

Toasted baguette hors d'oeuvre served open-faced

TAPENADE – sun-dried tomatoes & puréed olives topped with chopped spinach **\$5**

ITALIAN - prosciutto, basil, tomatoes, mozzarella cheese & balsamic vinegar **\$7.50**

FRENCH- marinara sauce & mozzarella cheese **\$7.50**

MEDITERRANEAN - chèvre cheese, spinach, caramelized shallots & balsamic vinegar **\$7.50**

S T A R T E R S O U P S & S A L A D S

MESCOLUN SALAD - mixed greens, chèvre cheese, balsamic vinaigrette & tomatoes served with a warm baguette. **\$8**
Add tuna salad or chicken... **\$3**

CAPRESE SALAD - thick sliced tomatoes with mozzarella, basil & olive oil served with a warm baguette. **\$8**
Add tuna salad... **\$3**

SIDE SALAD - mixed greens with a balsamic vinaigrette. **\$4.50**

BOWL OF SOUP – please ask your server for the soup du jour **\$6.50** in a bread bowl ...add **\$2**

S I G N A T U R E E N T R É E S A L A D S

EUROPEAN COBB - Artisan lettuce topped with generous amounts of oven baked turkey, smoked ham, bacon bits, crumbled blue cheese, tomatoes, artichoke hearts, and a hardboiled egg. Your choice of dressing is served on the side. We suggest the Basil Vinaigrette or Ranch dressing with this hearty salad. **\$ 9** Add prosciutto **\$3**

SIGNATURE FRUIT SALAD – Side Door's favorite new creation! Our signature salad is served with artisan lettuce, blueberries, grapes, candied walnuts, dried cranberries, golden raisins, thinly sliced Granny Smith apples, sliced almonds and chunks of sharp cheddar cheese with a refreshing hint of mint. Your choice of dressing is served on the side. We suggest the Sweet Poppy Seed dressing with this salad for a sweet spin or our Basil Vinaigrette for a savory blast. **\$ 11** Add prosciutto **\$3**

SPINACH CHICKEN SALAD – Simple, delicious & healthy! Fresh whole leaf spinach, a hearty portion of chicken, thinly sliced red onions, bacon bits, tomatoes, sliced almonds and a touch of freshly chopped basil. Your choice of dressing is served on the side. We suggest the Sweet Poppy Seed dressing for a sweet touch or our tangy Basil Vinaigrette dressing for a new twist on a spinach salad. **\$8**

All salads are prepared with the suggested dressing on the side. You may substitute dressings at no additional charge:

House Basil Vinaigrette, Sweet Poppy Seed, Ranch, Balsamic Vinaigrette, Honey Mustard, Oil & Vinegar

SIDE DOOR PANINIS

Served on Ciabatta or Multi Grain bread.

Paninis are served with pasta salad (substitute a small salad for \$2). Add Chips, Granny Smith Apple, Banana or Orange for \$2

- CAPRESE PANINI** - tomatoes, mozzarella cheese, basil & olive oil **\$7**
- CAPRESE W/ PROSCIUTTO** – Caprese Italian prosciutto **\$10**
- OVEN BAKED TURKEY** - with provolone cheese, tomatoes, cranberry-mayo & honey mustard **\$7.50**
- BLACK FOREST HAM** – with provolone cheese, tomatoes, honey mustard & aioli **\$8.50**
- HAM & CHÈVRE** – with roasted red peppers & tomatoes **\$8.50**
- DI PARMA** - Italian prosciutto, brie cheese & pesto **\$10**
- NY STYLE PASTRAMI PANINI** - N.Y. deli style with mushrooms, provolone cheese, Dijon mustard & aioli **\$8.50**
- BERNARD STYLE PASTRAMI PANINI** – blue cheese crumbles, caramelized shallots, honey mustard & aioli **\$10**
- MADDIE’S VEGGIE** - roasted red peppers, brie cheese, spinach, tomatoes, cranberry-mayo & pesto **\$10**
- TUNA ARTICHOKE** - Swiss cheese, tomatoes & albacore white tuna mix made with artichoke hearts, capers & aioli **\$9.50** Add a hardboiled egg to the mix \$ 1 ...add sliced red onions \$. 50
- GRILLED CHICKEN PESTO** – with tomatoes & chèvre cheese **\$9.50**
- SIDE DOOR CLUB** - ham, turkey, bacon, tomatoes, Swiss cheese & aioli **\$8.50**

From the *Crêperie*

S A V O R Y C R Ê P E S

Crêpes salées (Buckwheat batter gluten-free)

- HEMLOCKS** - bacon & Swiss cheese **\$6.50**
- PARANOID** - ham & Swiss cheese **\$6.50**
- DAVE’S RUN** - ham, Swiss cheese, marinara sauce & mushrooms **\$8.50**
- CLIMAX** - ham, mushrooms & béchamel sauce **\$8**
- HANGMAN’S** - sun dried tomatoes, spinach, roasted red peppers, mushrooms, Swiss cheese & pesto **\$10**
- CHAMONIX** - ham, brie cheese, tomatoes, spinach & aioli **\$9**
- UNBOUND** - ham, Swiss cheese, spinach, tomatoes & aioli **\$7.50**
- BROADWAY** - turkey, Swiss cheese, tomatoes, spinach & aioli **\$8**
- QUICKSILVER** - grilled chicken, tomatoes, chèvre cheese & pesto **\$9.50**
- KAMA’S** - roasted red bell peppers, chèvre cheese, artichoke hearts, tomatoes, spinach & pesto **\$10**
- FRENCHIE** - turkey, brie cheese, tomatoes, spinach & aioli **\$9**
- VIVA** - prosciutto, brie cheese, tomatoes, spinach & aioli **\$10**

D E S S E R T C R Ê P E S

Crêpes sucrées aka sweet batter

- NUTELLAAAAAAA!** - hazelnut chocolate spread **\$7.50**
- JUNIPER** - Nutella & bananas sprinkled with powdered sugar **\$8.50**
- ROLLER COASTER** - Nutella & strawberries sprinkled w/ powdered sugar **\$9**
- SURPRISE** - chocolate ganache topped with whipped cream **\$7**
- LUPIN** - chocolate ganache & bananas topped with whipped cream **\$8**
- CRITTERS** - chocolate ganache & fresh strawberries with whipped cream **\$8.50**
- PARK MONKEY** - chocolate ganache, coconut & bananas with whipped cream **\$8**
- CITRON** - butter & lemon juice sprinkled with powdered sugar **\$4**
- DRAGONS BACK** - strawberries & lemon juice topped w/ whipped cream **\$8**
- WOOLY** - caramel & butter topped with whipped cream **\$6**
- PB & J** – Chunky peanut butter and strawberry jam with powdered sugar **\$7**
- SUZETTE** - grand marnier, butter & sugar topped with whipped cream **\$8**
- GRIZZLY** - honey & bananas topped with whipped cream **\$6.50**
- MAMBO** - bananas & lemon juice sprinkled with powdered sugar **\$5.50**
- ROAD RUNNER** - butter & cinnamon sugar **\$4**
- JAMMIN'** - apricot or strawberry jam sprinkled with powdered sugar **\$4**
- SESAME STREET** - butter & white sugar **\$4**
- MAMMOTH**- Nutella, strawberries & bananas topped w/ whipped cream **\$11**
- SKIDDIES** - fresh granny smith apples, almonds & honey with whipped cream **\$8**
- KAMIKAZE** - chocolate ganache & fresh chopped mint with whipped cream **\$7.50**

SIDE DOOR

CHEESE FONDUE

All cheese fondue choices are served with bread cubes, pieces of granny smith apples and an assortment of veggies.

SWISS CHEESE FONDUE

Traditional Swiss Fondue

Fondue for 2 - \$27, each additional person \$13

Chipotle Swiss Fondue - southwestern mix with finely chopped chipotle chilies (dried and smoked Mexican jalapeño chili peppers), bacon & caramelized onions.

Fondue for 2 - \$25, each additional person \$11.50

CHEDDAR CHEESE FONDUE

Garlic & Herb Cheddar Fondue - served with bread cubes, pieces of granny smith apples, and an assortment of veggies.

Fondue for 2 - \$24, each additional person \$10

Fondue Promodoro – we add chopped grape tomatoes, pesto and marinara sauce to make this Sharp Cheddar Fondue zesty!

Fondue for 2 - \$26, each additional person \$12

Chicken Club Fondue – a club sandwich fondue, we have added bacon, caramelized shallots, and tomatoes to this mix. Fondue for 2 - \$30, each additional person \$14

CUSTOMIZE YOUR FONDUE...

extras and add ins

- Chicken ...\$3
- Bacon ... \$2
- Pesto ...\$3
- Capers ...\$2
- Roasted Red Peppers ...\$1
- Caramelized Shallots ...\$1
- Chopped grape tomatoes ...\$1

CHOCOLATE FONDUE

Our chocolate fondue choices are made with the ultimate milk chocolate ganache: Ghirardelli dark chocolate chips melted with cream. Chocolate fondues are served with an assortment of fruit: bananas, strawberries, blueberries, grapes, pieces of granny smith apples, marshmallows.

Peppermint Patty Fondue

Freshly chopped mint makes this combination heavenly.

Fondue for 2 - \$11, each addt'l person \$5

Chococcino

Decaf or regular grounds of espresso with a touch of spiced rum # 1 local favorite (even for those that don't enjoy coffee flavored desserts).

Fondue for 2 - \$16, each addt'l person \$7

Peanut Butter and Jelly Fondue –

Creamy peanut butter and Chambord (black raspberry liqueur) combine to make an adult skip down memory lane.

Fondue for 2 - \$10.50, each addt'l person \$4

extras and add ins

- Almonds ...\$2
- Candied walnuts ...\$2
- Cookies ... \$2 (an assortment of chocolate chip, peanut butter and oatmeal raisin pieces... be sure to try them all, the flavor combinations may pleasantly surprise you!)
- Snickers Bar ...\$1.50
- Coconut ...\$1
- Dried cranberries ...\$1
- Honey ...\$1
- Mint ...\$1
- Peanut Butter ...\$1
- Add a 1oz portion of liqueur for...\$3.5

Irish Cream	Frangelico
Chambord	Amaretto
Spiced Rum	Grand Marnier
Kahlúa	

CUSTOMIZE YOUR FONDUE...



In Process