

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, Grgich Hills, Napa	17
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



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

7 DAYS A WEEK FROM
OPENING UNTIL 8PM

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, Chelsea Goldschmidt, Alexander Valley	14
Pinot Noir, Byron, Nielson Vineyard	16
Pinot Noir, Duckhorn, Migration, Russian River	20
Pinot Noir, Hitching Post, Hometown, Santa Barbara	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, Turley, Old Vines, California	16

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

PUMPKIN PIE MARTINI

Captain Morgan Rum, vanilla vodka,
pumpkin purée and cream with a
graham cracker rim

POACHED PEAR MARTINI

Absolut Pear Vodka, Canton Ginger Liquor
and a house made spiced red wine reduction

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

NUTIN' BUT WOOD

Classic Woodford Reserve paired with Carpano Antica
Vermouth and our seasonal house made Vanilla Pecan bitters

STARRY NIGHT

Van Gogh Acai-Blueberry Vodka,
Pama 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

HOCUS POCUS MARTINI

Ciroc Peach Vodka, Licor 43, fresh orange
juice and champagne, black sugar rim

RYE

(r1) Straight Rye Whiskey,
Carpano Antica Vermouth, a dash of
Bitters, and a drunken cherry

PEACH

Makers Mark Whiskey, DeKuyper
Peach Schnapps, Carpano Antica
Vermouth, Orange and Peach Bitters

COCKTAILS DESIGNED BY JANET SPEAKS

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

Prohibition Inspired Cocktails

Hand Crafted Seasonal Favorites

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

VERMONT DERBY

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

HOT BUTTERED RUM

Ron Zacapa Rum, Christian Brothers Brandy with our house made butter batter

SALTED APPLE MARTINI

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

RED WINE SANGRIA

A blend of Old Vine Zinfandel, Cointreau, Christian Brothers Brandy and muddled seasonal fruit

MULLED WINE

A Fall classic. Rich red wine gently simmered with oranges, lemons and Autumn spices (Available on Friday & Saturday)

HOT TODDY

Knob Creek Rye, Earl Grey Tea, with honey, cinnamon and citrus

CRANBERRY OLD FASHION

Bulleit Bourbon and Cranberry juice with muddled brown sugar, fresh citrus and cranberry bitters

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

Absolut Berry Vodka, Chambord Raspberry Liqueur, fresh lime, Ginger Beer

HOLIDAY MULE

Fireball Whiskey, fresh lime, cranberry juice and 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

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

HEMMINGWAY DAIQUIRI

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

1794

Rittenhouse 100° Rye Whiskey, Carpano Antica Vermouth, Campari

Bottles

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)

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)