



Sparrow

event menu



brunch

Prices are per person • Minimum of 20 people per selection

Prices are not inclusive of 7% tax and 24% service charge

CONTINENTAL ▲

assorted house pastries, butter and preserves, seasonal fruit, coconut granola, greek yogurt, local honey 26

CONTINENTAL EXPANDED ▲

assorted house pastries, butter and preserves, seasonal fruit, coconut granola, greek yogurt, local honey. a selection of smoked bacon and black bean breakfast burritos 35

BUILD A BOWL ♦ ▲

coconut granola, greek yogurt, local honey. overnight oats, dried fruit, fresh fruit. soft scrambled eggs, fried potatoes, grilled skirt steak, black beans, smoked bacon, mojo chicken, caramelized onions and peppers, aged cheddar, curried chickpeas, crisp edamame 42

SPARROW BREAKFAST

assorted house pastries, butter and preserves, seasonal fruit, coconut granola, greek yogurt, local honey. soft scrambled eggs, breakfast charcuterie, black bean and skirt steak hash, avocado hollandaise 45

♦ gluten free ▲ veg|veg optional * vegan



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



bar snacks

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POPCORN ♦ *

avocado oil, black lime 6

FRIED CHICKPEAS *

smoked paprika, cumin, chili 6

SEASONAL CRUDITÉ ♦ *

iced fruits & vegetables, minted green goddess 16

BLACK BEAN HUMMUS *

chimichurri, peppadew pepper, lavash 12

♦ gluten free

▲ veg|veg optional

* vegan

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passed or stationed appetizers

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GEM LETTUCE ♦ ▲

whipped ricotta, basil, crisp edamame 4 each

GRILLED CHICKEN SKEWERS ♦

mojo-chili glazed, sour orange crema 5 each

TODAY'S OYSTERS ♦

today's market selection 5 each

SWEET CORN FRITTERS ♦ ▲

avocado-chili remoulade 5 each

FRIED POTATO ♦ ▲

salt & vinegar, herbed buttermilk 5 each

MUSHROOM STEAMED BUNS *

pickled carrot, togoroashi ranch 6 each

TEMPURA ROCK SHRIMP ♦

citrus aioli, scallion, spicy salt 6 each

SPARROW SLIDERS

cheddar, gem lettuce, special sauce 8 each

LOBSTER CEVICHE ♦

coconut milk, cilantro, hearts of palm, sweet potato chips 7 each

♦ gluten free ▲ veg|veg optional * vegan



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family style dinner

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2 starter, 2 main, 1 sweet 74 per person

3 starter, 3 main, 1 sweet 84 per person

4 starter, 3 main, 2 sweet 95 per person

starters

BLACK BEAN HUMMUS *

chimichurri, peppadew pepper, lavash

SEASONAL CRUDITÉ ♦ *

iced fruits & vegetables, minted green goddess

GEM LETTUCE ♦ ▲

whipped ricotta, basil, crisp edamame

FRIED POTATO ♦ ▲

salt & vinegar, herbed buttermilk

main

SEARED YELLOWFIN TUNA* ♦

bok choy, avocado, basil, miso, rice crispies

BLACK OLIVE PANISSE ♦ ▲

chickpea tabbouleh, whipped feta, cucumber gremolata

HALF NATURAL CHICKEN ♦

adobo, potato tostones, arugula, lemon confit

WAYGU SKIRT STEAK* ♦

sweet onion salad, chimichurri, aged cheddar tostada

♦ gluten free

▲ veg|veg optional

* vegan

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sweets

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FRESH FRIED CHURROS ▲

chocolate dulce de leche, cinnamon

KEY LIME PIE ▲

graham cracker, citrus curd, honey meringue



◆ gluten free ▲ veg|veg optional ✳ vegan

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beverage packages

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All packages include 1 Large Format Cocktail,
priced per person

ESSENTIALS PACKAGE:

2 classic cocktails, 2 signature cocktails, sparkling wine,
1 red wine, 1 white wine, 2 beers 50

SELECT PACKAGE

3 classic cocktails, 3 signature cocktails, sparkling wine,
2 red wine, 2 white wine, 2 beers, open bar featuring
house spirits selection + mixers 64

PREMIUM PACKAGE

4 classic cocktails, 4 signature cocktails, open bar featuring
full selection of red and white wines, beer, champagne, and
premium spirits selection + mixers 78

PLEASE CHOOSE CLASSIC & SIGNATURE
COCKTAILS, WINE, AND BEER FROM THE
SELECTIONS LISTED



wine + beer

SPARKLING WINE

SPARKLING WINE Clos de La Rue Loire Valley, FR
PERRIER JOUET CHAMPAGNE Champagne, FR

WHITE WINE

VINHO VERDE Broadbent Portugal
WHITE BLEND Big Salt Umpqua Valley, OR
CHARDONNAY Sebella Sonoma, CA

ROSE WINE

GRENACHE L'Acote Provence, FR
TEMPRANILLO Viura Muga Rioja, ESP

RED WINE

RED BLEND Broc Cellars, Love Red North Coast, CA
GRENACHE Breca Calatayud, Spain
TOURIGA NATIONAL BLEND Orison Pipa Alentejo, Portugal

BEER

AMERICAN LAGER Miller High Life (*pony bottle*)
GRAPEFRUIT LAGER Steigl Radler Grapefruit
HAVANA LAGER Concrete Beach
PILSNER Sixpoint The Crisp
BELGIUM White Cigar City Florida Cracker
AMERICAN ALE Lagunitas Lil Sumptin Sumptin
HAZY PALE ALE Mathews Hoppy Juice Bomb





group format

Prices are per person

MIXTAPE PUNCH

House Rum Blend, Strawberry, Campari,
Mixed Citrus Oleo, Sparkling Wine 16

PSYCHIC VISIONS PUNCH

Lustau Manzanilla Sherry, Lillet Rosé, Don Julio
Blanco Tequila, Hibiscus, Watermelon & Lime Juices,
Pamplemousse 17

DOWNSTREAM MANHATTAN

Rittenhouse Rye Whiskey, Hennessy VS Cognac,
Cocchi Vermouth di Torino, Rhubarb, Aperol,
Bittermens Molé Bitters 18

classic cocktails

FRENCH 75

Gin, Lemon Juice, Sparkling Wine

PALOMA

Blanco Tequila, Grapefruit & Lime Juices, Grapefruit Cordial, Seltzer, Salt

MOSCOW MULE

Vodka, Ginger, Lime Juice, Seltzer

DAIQUIRI

White Rum, Lime Juice, Cane

MARGARITA

Blanco Tequila, Cointreau, Lime Juice

MAMIE TAYLOR

Blended Scotch, Ginger, Lime Juice, Seltzer, Angostura Bitters

GOLD RUSH

Bonded Bourbon, Lemon Juice, Honey

NEGRONI

Gin, Campari, Sweet Vermouth

OLD FASHIONED

Bourbon, Demerara Sugar, Bitters

MANHATTAN

Bonded Rye, Sweet Vermouth, Bitters

VESPER

London Dry Gin, Vodka, Lillet Blanc





specialty cocktails

EFFERVESCENT & REFRESHING

STICKS & STONES

Clear Creek Pear Brandy, Yzaguirre Dry Vermouth, Leopold Sour Apple, Basil, Verjus Blanc, Bubbles

LET'S GET INCREDIBLE

Espolon Blanco Tequila, Salted Grapefruit Cordial, Rhubarb, Lemon Juice, Seltzer, Black Salt

CELESTIAL GLOW

Barr Hill Gin, Passionfruit, Lemon Juice, Jasmine, Vanilla, Sparkling Wine

MAGENTA

Rosé Wine, Giffard Cassis, Apple Brandy, Lemon Juice, Grenadine, Seltzer

GREEN

Green Tea Capurro Pisco, Cucumber, Chateau Aloe Liqueur, Lime Juice, Mineral Adjusted Seltzer Water, Mint

specialty cocktails

COMPLEX SOURS

RED

Plymouth Gin, Capalletti Aperitivo, Watermelon & Lime Juices, Giffard Pamplemousse, Tajin

APOCALYPSO

Plantation 3 Star Rum, Avua Prata Cachaça, Mango, Lime Juice, Mint

FLIP BOOK

Ketel One Vodka, Singani 63, Giffard Crème de Pêche, Lime Juice, Orgeat, Amaretto

SUNSTROKE

Wild Turkey 101 Rye Whiskey, Pineapple & Lime Juices, Ancho Reyes, Cinnamon

A1A

Jalapeño Olmeca Altos Tequila, Lustau Amontillado Sherry, Celery, Lime Juice, Sal





Specialty Cocktails

BOOZY & STIRRED:

SCHOOL BOY HEART

Evan Williams Bourbon, Giffard Crème de Banane, Hamilton Gold Rum, Islay Scotch, Allspice Dram, Angostura Bitters

KILL THE LIGHTS

Elijah Craig Bourbon, Carpano Antica Sweet Vermouth, Spiced Pineapple, Angostura Bitters

DOWNSTREAM MANHATTAN

Rittenhouse Rye Whiskey, Hennessy VS Cognac, Cocchi Vermouth di Torino, Rhubarb, Aperol, Bittermens Molé Bitters

OAXACAN OLD FASHIONED

slightly smoky, agave based Old Fashioned variation
Reposado Tequila, Mezcal, Agave, Bitters



contact us
reservations@sparrowbar.com
954.945.9100