



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 burrittos 35

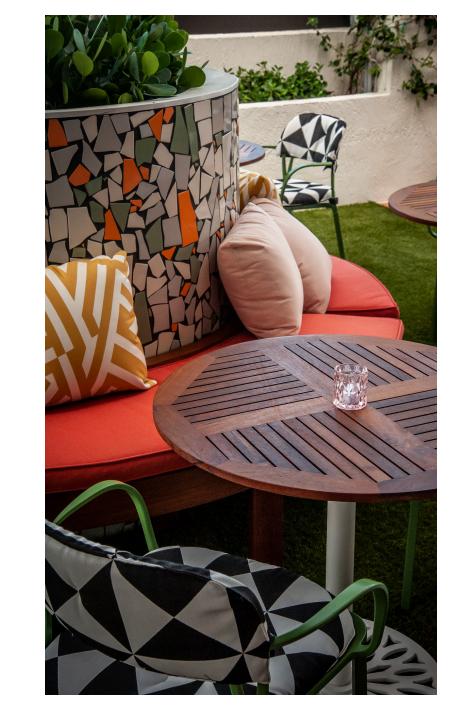
BUILD A BOWL + 🔺

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 charcuturie, black bean and skirt steak hash, avocado hollandaise 45







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





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 + A avocado-chili remoulade 5 each

FRIED POTATO ← ▲ salt & vinegar, herbed buttermilk 5 each

MUSHROOM STEAMED BUNS * pickled carrot, togoroashi ranch 6 each

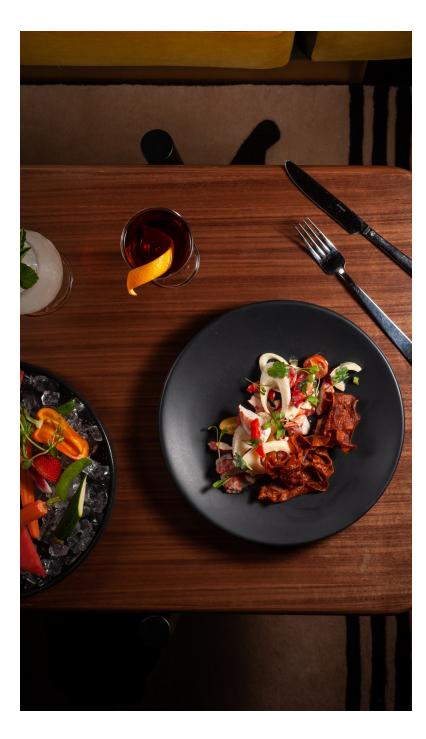
TEMPURA ROCK SHRIMP + citrus aioli, scallion, spicy salt 6 each

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





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 + A 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

nal 🔺 vegan

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





beverage packages

Prices are per person • Minimum of 20 people per selection Prices are not inclusive of 7% tax and 24% service charge

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

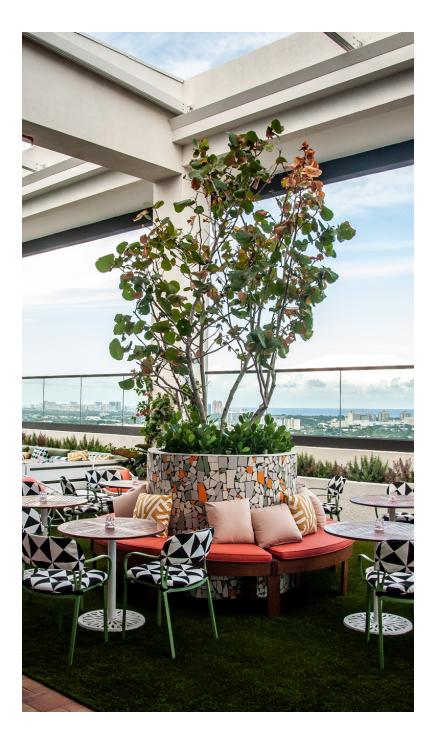
GRENACHE L'Acote Provence, FR TEMPRANILLO Viura Muga Rioja, ESP

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

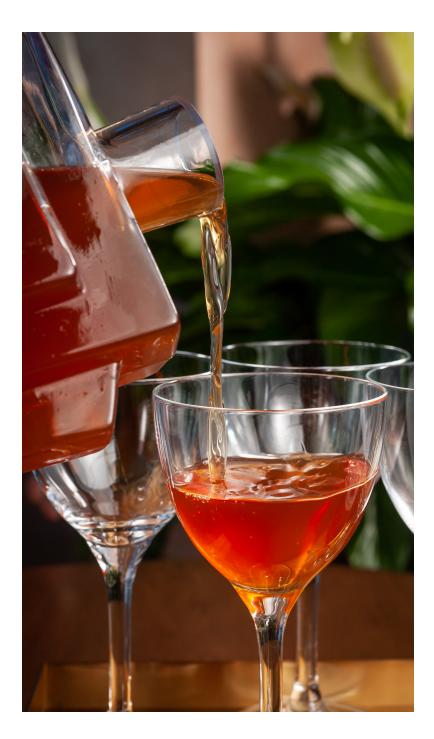
GOLD RUSH Bonded Bourbon, Lemon Juice, Honey

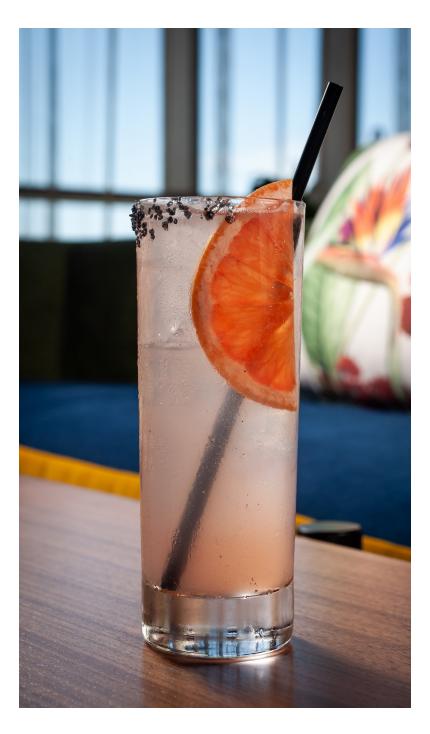
NEGRONI Gin, Campari, Sweet Vermouth

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, Chareau 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