

WELCOME TO LUNCH AT SIDEBAR COLUMBUS!

Our cuisine offers South American-influenced, small-plate dishes with a Spanish flair (**tapas**). Our focus on quality is second to none, including our service, food, wine and cocktails.

Our wine list is user-friendly, non-pretentious and appropriate with our cuisine. Our bartenders specialize in pre-prohibition era cocktails. z

	TAPAS	-		
	Sherry wine, olive oil, parsley	12	Chicken Skewers With chimichurri sauce.	10
_	5		Beef Empanadas With spicy rocotto sauce.	11
	Tilapia Fritters	10		
	With cilantro-lemon aioli.		Chicken Croquettes With spicy rocotto sauce.	9
5		12	Cured Spanish Sausage	12
iava 8			With sautéed onions & bell peppers.	
	Scallops Parmesan	13		
	Baked with parmesan cheese		Jamon Prosciutto	12
8	& Huancaina sauce.		With asparagus.	
e oil,				
	•	14		
	9 8 cy 8 eso 8 eso 8 eso 8	 Shrimp & Garlic Sauce Sherry wine, olive oil, parsley & dried chilies with a grilled baguette. Tilapia Fritters With cilantro-lemon aioli. Red Snapper Ceviche* Marinated in fresh lime juice, red onions & cilantro. Scallops Parmesan Baked with parmesan cheese & Huancaina sauce. 	6Shrimp & Garlic Sauce Sherry wine, olive oil, parsley & dried chilies with a grilled baguette.1299Image: Sherry wine, olive oil, parsley & dried chilies with a grilled baguette.1097710877108771098710987109871098810991099109101091010910109101098898898899109101110111112121313141414	6Shrimp & Garlic Sauce Sherry wine, olive oil, parsley & dried chilies with a grilled baguette.12Chicken Skewers With chimichurri sauce.99aguette.10Beef Empanadas With spicy rocotto sauce.8Tilapia Fritters With cilantro-lemon aioli.10Chicken Croquettes With spicy rocotto sauce.4Red Snapper Ceviche* Marinated in fresh lime juice, red onions & cilantro. 12Chicken Croquettes With spicy rocotto sauce.8Scallops Parmesan Baked with parmesan cheese & Huancaina sauce.13Jamon Prosciutto With asparagus.9Octopus Galician With potatoes, paprika,1414

LUNCH ENTREES

Herb-Marinated Grilled Chicken Served with roasted garlic-mashed potatoes & green beans.	18
Pork Churassco Served with black bean rice, fried sweet plantains & pico de gallo.	20
Lomo Saltado Stir-fried beef tenderloin sauted with onion, tomatoes, garlic, ginger, and yellow chili. Served with a side of rice and fried potatoes.	22
Pan-Seared Mahi-Mahi Served wtih tomato, onion, sofritto sauce, & rice along with sweet plantains.	20
Blackened Chicken Alfredo Served with penne noodles.	18
Peruvian-Style Shrimp Pasta Served with penne noodles in a creamy Huancaina sauce.	20
Mussels al Diablo Served with french fries.	15
Eggplant Parmesean Served wtih green beans & mixed vegetables.	15
Chile Relleno Roasted poblano pepper stuffed with cheese and served with black beans & white rice.	15



VegetarianGluten-Free

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

/ith cucumber, red onions, tomatoes, fetta, House-made marinara, mozzarella,	SALADS		PIZZAS
touse Salad 9 eld greens, Manchego cheese, artichole, basted peppers, carmalized pecans & alsamic vinaigrette. 1 wedge Salad 11 beerg lettuce wedge, crispy bacon, matoes, crumbled blue cheese & drizzled 11 beerg lettuce wedge, crispy bacon, matoes, crumbled blue cheese & drizzled 11 the the cheese dressing. 6 the the cheese dressing. 6 the cheese dressing. 11 the cheese dressing.	Freek Salad with Salmon /ith cucumber, red onions, tomatoes, fetta, nd lemon vinaigrette.	15	House-made marinara, mozzarella, tomatoes, grilled chicken, onions & jalapeño
Beef tenderloin, onions, peppers, tomatoes, & mozzarella-provolone cheese & cilantro leaves. Beef tenderloin, onions, peppers, tomatoes, & mozzarella-provolone cheese & cilantro leaves. Beerrine Capresse Salad this blue cheese & drizzled this a vinaigrette and served with a pan-seared this a vinaigrette and served With a pan-seared this a vinaigrette and served Pilsen-Style uengling, Traditional Amber Lager, 4.5% ABV thee Belgium R	eld greens, Manchego cheese, artichoke, pasted peppers, carmalized pecans &	9	Vegetable 1 Tomatoes sauce, mozzarella &
BEER uinoa Salad with Salmon des quinoa, toasted pine nuts, weet peppers, & the a vinaigrette and served with a pan-seared lantic salmon. BEER uud Light, American-Style Lager, 4.2% ABV arpoon UFO, Unfiltered Wheat arpoon UFO, Unfiltered Wheat sengling, Traditional Amber Lager, 4.5% ABV todelo Especial, Full-Flavored Pilsner-Style uger, 4.4% ABV todelo Negra, Medium-Bodied Munich unkel-Style Lager, 5.4% ABV seella Artois, Belgium Pale Lager, & Merican IPA 5% ABV, 70 IBU 5% ABV, 70 IBU 5% ABV, 70 IBU 5% ABV, 70 IBU 5% ABV, 24 IBU 6% ABV, 26 IBU	eberg lettuce wedge, crispy bacon, matoes, crumbled blue cheese & drizzled	11	Beef tenderloin, onions, peppers, tomatoes, & mozzarella-provolone cheese & cilantro leaves.
Iackened Ahi Tuna Steak Salad 14 isian slaw salad, Napa cabbage, bell peppers, rorts, scallions, cucumber & dressed with spicy ginger vinaigrette. 14 uinoa Salad with Salmon ndes quinoa, toasted pine nuts, weet peppers, & cherry tomatoes tossed ith a vinaigrette and served with a pan-seared lantic salmon. 15 BEER WINE \$9 ud Light, American-Style Lager, 4.2% ABV 3 arpoon UFO, Unfiltered Wheat 5 uengling, Traditional Amber Lager, 4.5% ABV 4 Iodelo Especial, Full-Flavored Pilsner-Style Iger, 4.4% ABV 4 todelo Negra, Medium-Bodied Munich unkel-Style Lager, 5.4% ABV 4 wa Belgium Ranger, American IPA 5% ABV, 70 IBU 5 % ABV, 24 IBU 4 olumbus Brewing Company Columbus IPA, 3% ABV, 60 IBU 6		11	House-made marinara, mozzarella & fresh herbs.
uinoa Salad with Salmon 15 ndes quinoa, toasted pine nuts, weet peppers, & cherry tomatoes tossed ith a vinaigrette and served with a pan-seared lantic salmon. Chickpea & Spinach Soup & & Black Bean Soup Soup of the Day BEER WINE \$9 ud Light, American-Style Lager, 4.2% ABV 3 arpoon UFO, Unfiltered Wheat 5 uengling, Traditional Amber Lager, 4.5% ABV 4 lodelo Especial, Full-Flavored Pilsner-Style ager, 4.4% ABV 4 lodelo Negra, Medium-Bodied Munich unkel-Style Lager, 5.4% ABV 4 sw Belgium Ranger, American IPA 5% ABV, 70 IBU 5 sw ABV, 70 IBU 5 tella Artois, Belgium Pale Lager, % ABV, 24 IBU 4 olumbus Brewing Company Columbus IPA, 3% ABV, 60 IBU 6	sian slaw salad, Napa cabbage, bell peppers, arrots, scallions, cucumber & dressed with	14	Camamelized onions, red wine poached pears, & candied walnuts.
ud Light, American-Style Lager, 4.2% ABV3REDarpoon UFO, Unfiltered Wheat5Montes, Merlot, Chile, 2018André Brunel Grenache, France, 2016uengling, Traditional Amber Lager, 4.5% ABV4Dos Almas Gran Reserve, Pinot Noir, Chile, 2018Pinot Noir, Chile, 2018lodelo Especial, Full-Flavored Pilsner-Style ager, 4.4% ABV4Tarapaca Gran Reserve, Cabernet Sauvingon, Chile, 2013Paul & Remy, Tempranillo, Spain, 2016lodelo Negra, Medium-Bodied Munich unkel-Style Lager, 5.4% ABV4Casteller, Cava, Spainew Belgium Ranger, American IPA 5% ABV, 70 IBU5Casteller, Cava, Spainfella Artois, Belgium Pale Lager, % ABV, 24 IBU4New Age, White Blend, Argentina, 2018olumbus Brewing Company Columbus IPA, 3% ABV, 60 IBU6Louis Latour Ardeche	ndes quinoa, toasted pine nuts, veet peppers, & cherry tomatoes tossed ith a vinaigrette and served with a pan-seared	15	Chickpea & Spinach Soup 🦪 🎸 Black Bean Soup
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			Casillero del Diablo, Sauvignon Blanc, Chile, 2018
	> Ask about our local selection <		

Sidebar Tapas I Bar & Grill

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Planning an event? email: events @sidebarcolumbus.com OR text: (614) 582-3235

