



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.

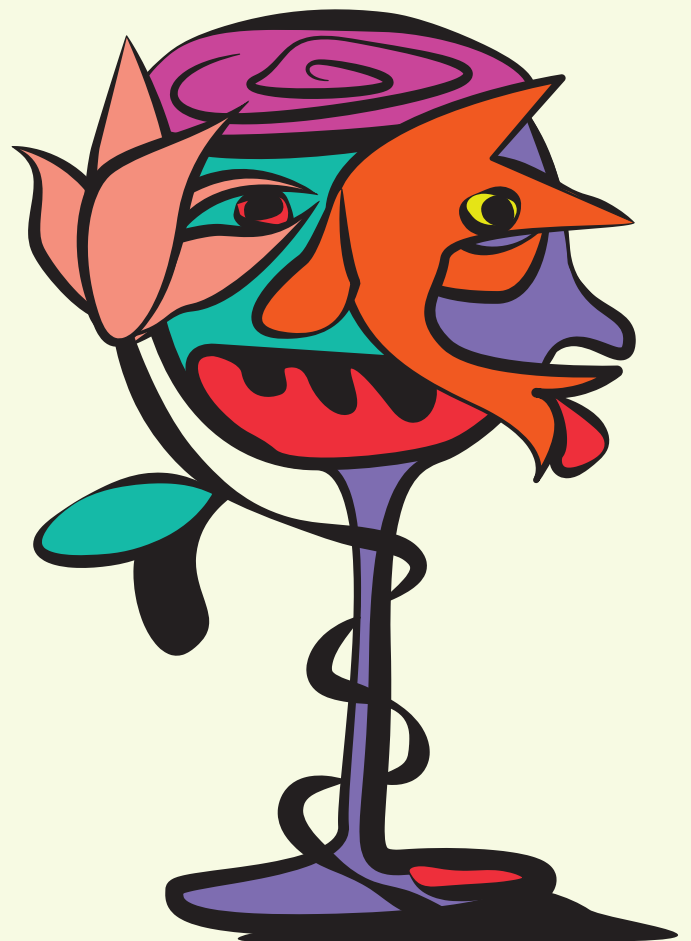
Our wine list is user-friendly, non-pretentious and appropriate with our cuisine. Our bartenders specialize in pre-prohibition era cocktails. z

TAPAS

Cilantro Hummus With grilled pita. 🌿	6	Shrimp & Garlic Sauce Sherry wine, olive oil, parsley & dried chilies with a grilled baguette.	12	Chicken Skewers With chimichurri sauce.	10
Cheese Empanadas Served with Pico de Gallo. 🌿	9	Tilapia Fritters With cilantro-lemon aioli.	10	Beef Empanadas With spicy rocotto sauce.	11
Spicy Potatoes Roasted potatoes with spicy garlic aioli. 🌿 🌶️	8	Red Snapper Ceviche* Marinated in fresh lime juice, red onions & cilantro. 🌿	12	Chicken Croquettes With spicy rocotto sauce.	9
Plantains, Queso & Guava Sweet friend plantains, queso fresco & guava paste. 🌿	8	Scallops Parmesan Baked with parmesan cheese & Huancaína sauce.	13	Cured Spanish Sausage With sautéed onions & bell peppers.	12
Mixed Olives Served in extra virgin olive oil, garlic cloves, lemon, spices & fresh herbs. 🌿 🌶️	8	Octopus Galician With potatoes, paprika, olive oil & a baguette.	14	Jamon Prosciutto With asparagus.	12

LUNCH ENTREES

Herb-Marinated Grilled Chicken Served with roasted garlic-mashed potatoes & green beans.	18
Pork Churrasco Served with black bean rice, fried sweet plantains & pico de gallo.	20
Lomo Saltado Stir-fried beef tenderloin sautéed with onion, tomatoes, garlic, ginger, and yellow chili. Served with a side of rice and fried potatoes.	22
Pan-Seared Mahi-Mahi Served with tomato, onion, soffritto 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 Huancaína sauce.	20
Mussels al Diablo Served with french fries.	15
Eggplant Parmesean Served with green beans & mixed vegetables. 🌿	15
Chile Relleno Roasted poblano pepper stuffed with cheese and served with black beans & white rice. 🌿	15



🌿 Vegetarian
🌶️ Gluten-Free

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

SALADS

Greek Salad with Salmon With cucumber, red onions, tomatoes, fetta, and lemon vinaigrette.	15
House Salad Field greens, Manchego cheese, artichoke, roasted peppers, caramelized pecans & balsamic vinaigrette. 🌿🌾	9
Wedge Salad Iceberg lettuce wedge, crispy bacon, tomatoes, crumbled blue cheese & drizzled with blue cheese dressing. 🌿🌾	11
Terrine Caprese Salad Fresh mozzarella, tomatoes, and basil.	11
Blackened Ahi Tuna Steak Salad Asian slaw salad, Napa cabbage, bell peppers, carrots, scallions, cucumber & dressed with a spicy ginger vinaigrette. 🌿	14
Quinoa Salad with Salmon Andes quinoa, toasted pine nuts, sweet peppers, & cherry tomatoes tossed with a vinaigrette and served with a pan-seared Atlantic salmon. 🌿	15

PIZZAS

Grilled Chicken Jalapeño House-made marinara, mozzarella, tomatoes, grilled chicken, onions & jalapeño peppers.	15
Vegetable Tomatoes sauce, mozzarella & roasted vegetables. 🌿	15
Beef Cilantro Beef tenderloin, onions, peppers, tomatoes, & mozzarella-provolone cheese & cilantro leaves.	15
Pepperoni House-made marinara, mozzarella & fresh herbs.	12
Brie Camamelized onions, red wine poached pears, & candied walnuts.	15

SOUPS

Chickpea & Spinach Soup 🌿🌾	8
Black Bean Soup	6
Soup of the Day	8

BEER

Bud Light , American-Style Lager, 4.2% ABV	3
Harpoon UFO , Unfiltered Wheat	5
Yuengling , Traditional Amber Lager, 4.5% ABV	4
Modelo Especial , Full-Flavored Pilsner-Style Lager, 4.4% ABV	4
Modelo Negra , Medium-Bodied Munich Dunkel-Style Lager, 5.4% ABV	4
New Belgium Ranger , American IPA 6.5% ABV, 70 IBU	5
Stella Artois , Belgium Pale Lager, 5% ABV, 24 IBU	4
Columbus Brewing Company Columbus IPA , 6.3% ABV, 60 IBU	6

> Ask about our local selection <

🌿 Vegetarian

🌾 Gluten-Free

WINE \$9

	REDS
• Montes , Merlot, Chile, 2018	
• André Brunel Grenache , France, 2016	
• Trivento , Malbec, Argentina, 2018	
• Dos Almas Gran Reserve , Pinot Noir, Chile, 2018	
• Tarapaca Gran Reserve , Cabernet Sauvignon, Chile, 2013	
• Paul & Remy , Tempranillo, Spain, 2016	
	WHITES
• Casteller , Cava, Spain	
• Ferrante , Riesling, Ohio, 2018	
• Montefusco , Pino Grigio, Italy, 2018	
• New Age , White Blend, Argentina, 2018	
• Jacobs Creek , Moscato, Australia, 2018	
• Casillero del Diablo , Rose, Chile, 2018	
• Casillero del Diablo , Sauvignon Blanc, Chile, 2018	
• Louis Latour Ardeche Chardonnay, France, 2018	

Sidebar
Tapas | Bar & Grill

122 E. Main St. Columbus, OH
(614) 228-9041

Find us
@Sidebar_Columbus



Planning
an event?

email: events

@sidebarcolumbus.com
OR text: (614) 582-3235

RE
SO

