# SALADS

**CHOPPED WEDGE \$10** romaine, blue cheese crumbles, grape tomatoes, cucumber, applewood bacon, red onion, blue cheese dressing.

STRAWBERRY SALAD \$10 mix greens, strawberries, goat cheese, spiced pecans, applewood bacon, and lemon poppy seed vinaigrette.

SIDEBAR COBB \$12 romaine, onion, cucumber, tomato, monterrey jack cheese, boiled egg whites, crouton, avocado, bacon, & ranch

SIDE CAESAR \$6 crouton, parmesan

SIDE SALAD \$5 onion, cucumber, tomato, and cheese

#### **\*SALAD ADDITIONS**

» grilled chicken \$7, shrimp \$7, fresh salmon \$10, mahi mahi \$10

#### DRESSING OPTIONS

» Ranch, Blue Cheese, Lemon Poppyseed, Honey Mustard, Creamy Caesar

# **BIG DADDY BBQ**

BBQ SANDWICH \$11 pickles & house smoked pulled pork on a toasted bun

SMOKED PORK RIB BASKET \$17 served with slaw and hushpuppies

BRISKET SANDWICH \$15 house smoked brisket on a toasted bun. \*starting at 6pm

# SHAREABLES

CHIPS & QUESO \$6

DEVILED EGGS \$6 four homemade deviled eggs

CHICKEN BITES \$9 fried chicken bites served with ranch.

» add side of house buffalo, house sweet bbq, thai chili, house mustard bbq, or garlic parmesan for \$.50

SOUTHWESTERN CHICKEN SPRING ROLLS \$12 served with our homemade ranch dressing.

\*FRIED OYSTERS OR FRIED SHRIMP \$13 served with house cocktail and tartar sauce

#### SMOKED CHICKEN WINGS \$10

7 wings with choice of dry rub, buffalo, sweet bbq, thai chili, lemon pepper, mustard bbq, or garlic parmesan served with ranch or blue cheese

#### TAKE US HOME WITH YOU! ALLOW 24 HOUR NOTICE

PULLED PORK BY THE POUND \$16 FULL RACK OF RIBS \$30 BRISKET BY THE POUND \$30 SMOKED CHICKEN WINGS BY THE POUND \$18

# HAND HELDS

\*SIDEBAR SINGLE BURGER \$11 7oz fresh chuck patty topped with shredded lettuce, roma tomato, red onion, and american cheese.

\*BACON PIMENTO BURGER \$14 bacon, pimento cheese, mayo, lettuce, tomato, red onion

BLACK BEAN VEGGIE BURGER \$10 guacamole, mayo, lettuce, tomato, onion

FRIED CHICKEN SANDWICH \$11 pepperjack cheese, dill pickles, shredded lettuce, and chili lime aioli

BOLOGNA BLT \$10 thick cut bologna on texas toast with mayo, bacon, lettuce, tomato, and american cheese.

\*FISH SANDWICH \$14 choice of salmon or mahi with house tartar, pickles, lettuce, tomato, and onion

**PO'BOY \$14** fried shrimp or oysters with shredded lettuce, tomato, pickles, and house remoulade. Gluten-free bun available +\$3

\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.

# SIDES

HAND CUT FRENCH FRIES \$5 add rib rub or lemon pepper +.50, queso +1

TATER TOTS \$5

SWEET POTATO FRIES \$6

FRIED OKRA \$7

FRIED PICKLES \$7

**ONION RINGS \$6** 

BBQ BAKED BEANS \$4

COLE SLAW \$3

## CONFECTIONARY & CO DESSERTS

ALL BBQ IS AVAILABLE WHILE SUPPLIES LAST.

20% service gratuity will be added for parties of 6 or more. 10% service fee will be added to To-go orders for supplies.

CALL 803-774-4410 24HRS ADVANCE TO ORDER OR ORDER ONLINE: www.sidebarsumter.com/order-online



## COCKTAILS

KENTUCKY WATERFALL Kentucky Gentleman, Lemon Juice, Simple Syrup, Peach Liqueur, Sweet Tea SOUTHERN SIPPER Vodka, Coconut Rum, Pineapple Juice, Sweet & Sour Mix, Grenadine

MOSCOW MULES Vodka, Lime Juice, Ginger Beer » Watermelon, Blueberry, Strawberry, Pear, Cucumber Lime, & Apple Pie

FRESH MARGARITAS Tequila, Lime Juice, Agave » Strawberry, Blueberry, Pear, Mango, Watermelon, Spicy jalapeno, Spicy pineapple

SIDEBAR OLD FASHIONED Jim Beam Bourbon, Sugar, Angostura Bitters, Orange Peel & Brandied Cherry

» Upgrade your Old Fashion with Larceny Bourbon

BLUEBERRY BOURBON SOUR bourbon, lemon juice, blueberry lavender syrup, sour mix

**PEARTINI** Absolut Pear, Absolut Vanilla, Lemon Juice, Simple Syrup

MIMOSA With choice of orange, apple cider, cranberry, or pineapple juice.

#### DRINKS FOR ALL AGES

SWEET TEA UNSWEET TEA Coke Diet coke

GINGER ALE

SPRITE

DR PEPPER

ARNOLD PALMER \$1.50 Refill

LEMONADE \$1.50 Refill

#### PACKAGED BEER

VICTORIA LAGER

**TIDAL CREEK IPA** ANGRY ORCHARD BUDWEISER MICHELOB ULTRA MILLER LITE **BLUE MOON BUD LIGHT STELLA ARTOIS** COORS LIGHT YUENGLING FLIGHT YUENGLING LAGER WESTBROOK FESTBROOK WIESN STYLE LAGER 160Z CAN DOGFISH SEA QUENCH SESSION SOUR WHITE CLAW CHERRY WICKED WEED COASTAL LOVE HAZY IPA WICKED WEED PERNACIOUS KARBACH RANCH WATER DOS EQUIS AMBER PACIFICO MODELO ESPECIAL CORONA BOTTLE

SOBER SPOTLIGHT Athletic Golden Ale 0.5% Better Than Boose: 0.0% Elderberry G&T, Grapefruit Paloma, Lime Mojito Ask about our Mocktails!

# BOURBON LIST QR CODE



#### DRAFT BEER

SHINER BOCK

EDMUNDS OAST LEATHER JACKET PORTER

HI-WIRE BED OF NAILS BROWN Dogfish 60 minute ipa

FATTY'S LAZY HAZY IPA

VOODOO RANGER JUICY IPA

SAVAGE BREWING GALAXY BANGER IPA

CAROLINA SKY BLUE

SUMTER ORIGINAL BREWERY LIGHT

SUMTER ORIGINAL BREWERY 1919

SUMTER ORIGINAL BREWERY TICKLE ME TART

DAILY FROZEN Pumpkin Spice Latte

#### WINE

J LOHR CABERNET FIRESTEED PINOT NOIR FIRESTEED PINOT GRIS GIRLAN CHARDONNAY WHITE HAVEN SAUVIGNON BLANC PROSECCO

## TACO TUESDAY

GUACAMOLE SHRIMP TACO guacamole, goat cheese, red onion, jalapeno, chipotle aioli, cilantro \$6

THAI CHILI FRIED SHRIMP TACO thai chili sauce, jalapeno, blue cheese, pickled onion, cilantro \$6

FRIED MAHI TACO slaw, chipotle aioli, pickled red onion, cilantro \$6

SEARED RIBEYE TACO ribeye, cotija cheese, diced white onion, salsa verde, cilantro \$6

FRIED BUFFALO CHICKEN TACO buffalo sauce, blue cheese crumbles, pico de gallo, ranch. \$5

SMOKED PORK BELLY thai chili sauce, jalapeno, goat cheese, pickled onion, cilantro \$6

NACHO SUPREME tortilla chips, ground beef, white cheese, queso, pico de gallo, sour cream \$11

MEXICAN PIZZA ground beef, red onions, jalapenos, cherry tomatoes, jack cheese, and queso served with sour cream and salsa \$12