COCKTAILS

CUCUMBER MARTINI
Cucumber Vodka, Lemon, Simple Syrup, Tajin Rim

BURNT OLD FASHION
Rye Whiskey, Angostura Bitters, Orange Bitters
Housemade Syrup, Burnt Orange & Luxardo
Cherry Garnish

TIJUANA LADY
Tequila, Licor 43, Lime Juice, Orange Bitters, Garnished
With Salt & Lime Twist

NONNARITA
Tequila, Hibiscus-Fig Limoncello, Lime Juice
Simple Syrup, Amaretto, Salt Rim

BERRY EMPRESSED
Empress Gin, Basil, Blackberries, Simple Syrup
Sugar Rim Garnished with Fresh Basil

NEW YORK SOUR
Bulleit Rye, Lemon Juice, Simple Syrup, Egg White
Barbaresco, Luxardo Cherry

SORBETTO COCKTAIL
Beefeater Gin, Ginger liqueur, Raspberry Syrup
Lemon Juice, Sugar Rim

MOCKTAILS

RIBES NERO TEA
Black Currant Tea, Spritz del Conte Limoncello
Lemon Juice, Honey Syrup, Sparkling Water

GOLDEN HOUR
Spritz del Conte, Coconut Cream, Orange Juice
Simple Syrup, Sparkling Water

CETRIOLO ROCKS
Cucumber Puree, Lime Juice, Simple Syrup
Club Soda, Tajin Rim

COMPLEMENTS

GREEN CHILI MAC & CHEESE 11

WHITE CHEDDAR BACON POTATO GRATIN 11

MARKET VEGETABLE 10

ROASTED GARLIC MASHED POTATOES 10

SAUTÉED SPINACH 9

CHICKEN FRIED OYSTERS 13

BUTTER POACHED CRAB 22

GRILLED JUMBO SHRIMP 14

OUR RESTAURANTS ARE AVAILABLE FOR BUY-OUTS
& PRIVATE FUNCTIONS. VISIT US AT SILOSA.COM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Split plate charge will be applied. We impose a 3% surcharge on credit cards that is not greater than our cost of acceptance, excluding debit cards.

SILO

STARTERS

SIGNATURE CHICKEN FRIED OYSTERS
Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Whole Grain Mustard Hollandaise 19

ARTISAN CHEESE PLATE
Chef Selection (3) 19

ALL JUMBO LUMP CRABCAKE
Caper Dill Tartar Sauce 24

DUCK SPRING ROLLS
Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce 17

PEI MUSSELS
Steamed In White Wine, Garlic, Calabrian Chili Cream, Grilled Ciabatta 18

CRISPY CALAMARI
Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 20

GULF SHRIMP CEVICHE
Mango, Cilantro, Cherry Tomatoes, Jalapeño, Avocado, Crispy Tostadas 19

CRISPY TEXAS QUAIL
Grilled Pineapple, Jalapeño, Lime Slaw, Charred Shishito Peppers 19

SOUP & SALADS

SILO SOUP
Chef's Daily Preparation 11

SILO HOUSE
Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons,
Honey-Dijon Walnut Vinaigrette 13

BABY WEDGE
Crisp Smoked Bacon, Soft Boiled Egg. Crispy Shallots, Vine Ripe Tomatoes
Buttermilk Ranch, Crumbled Maytag Blue Cheese 14

CLASSIC CAESAR
Hearts of Romaine, Roasted Garlic, Croutons, Parmesan Crisp 14

SPINACH
Crispy Brie, Raspberries, Applewood Smoked Bacon
Dried Apricots & Spanish Sherry Vinaigrette 14

STRAWBERRY & ARUGULA
English Cucumbers, Toasted Almonds, Feta Cheese, Champagne Vinaigrette 16

ENTRÉES

VEGETARIAN QUINOA
Balsamic Grilled Portabello, Roasted Cauliflower, Roman Artichoke, Grilled Asparagus, Arugula Pesto 22

PAN ROASTED CHICKEN BREAST
Yukon Gold Roasted Garlic Mashed Potatoes, Seasonal Root Vegetables, Lemon & Rosemary Jus 29

SHRIMP & GRITS
Sautéed Gulf Shrimp, Andouille-White Cheddar Grits, Sautéed Spinach, Tasso Ham Jus 29

SIGNATURE CHICKEN FRIED OYSTERS
Angel Hair Pasta, Sautéed Spinach, Applewood Smoked Bacon, Whole Grain Mustard Hollandaise 30

OAK GRILLED ATLANTIC SALMON
Grilled Miso Glazed Atlantic Salmon, Shitake Mushroom Sticky Rice Cake
Sugar Snap Peas, Mango Cucumber Relish 34

PAN ROASTED RED SNAPPER
Cauliflowers Purée, Sautéed Asparagus, Fried Capers, Almond Brown Butter MKT

GRILLED & ROASTED DUCK BREAST & CONFIT LEG
Wild Mushroom Risotto, Sautéed Haricots Verts, Aged Balsamic, Goat Cheese 35

BEEF TENDERLOIN
Truffle Sea Salt & Garlic Confit Potatoes, Sautéed Broccolini, Red Wine Shallot Sauce, Béarnaise 43

BRAISED KUROBUTA PORK SHANK
Poblano Cream Cheese Mashed Potatoes, Baby Carrots, Ancho Cherry Sauce 33

HAND - SELECTED MIDWESTERN BEEF

Ala Carte

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

PRIME RIBEYE 14oz 58

PRIME BONE-IN NEW YORK STRIP 14oz 59

[Served With Peppercorn Melange Compound Butter]