chips & salsa 5 side salad 4 onion rings 4 grilled baguette 1, 2, 3 cole slaw 3

hummus 5

mac & cheese 5

salmon filet 7

blackened or lemon herb

carrot cake

Three Big Layers with Butter Cream Cheese Icing. 10

chocolate fudge cake

Fudge Cake with Rich Chocolate Fudge Icing and Chocolate Chip Sides. 8

Ask your server for rotating specials.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please let us know if you have food allergies, sensitivities, or any special dietary needs.

side•bar

In a court of law a discussion between the lawyers and the judge held out of the earshot of the jury.

our complete sidebar menu is available for take-out

We have weekly featured items to choose from.

check out the weekly feature board for details

cater your next event or private party with sidebar

Custom dishes can be arranged with our staff in advance.

sharable plates and charcuterie boards, salads, sliders, sandwiches, pasta and pizza

Made with our own special house recipes, bold flavors, sauces, dressings and rubs.

Welcome friends and neighbors to Sidebar dine and tap, located in the middle of the Glencairn, Whitehills, Bailey and Marble neighborhoods.

Sidebar is operated by long-time, local residents Jim Balasis and Jim Fata, bringing many years of restaurant experience into a unique space with a modern, rustic feel.

Our hope is to provide an environment for friends and neighbors to get together for a few drinks and casual dining.

Join us for great food and service; we will always have a smiling face to greet you.

Jim & Jim



edamame

Tossed with Olive Oil and Sea Salt or Szechuan. 6

bar beer cheese

House-made Beer Cheese or Win-Shulers Bar Cheese with Italian Breadsticks or Toasted Baguette. 5

buffalo chicken

Pulled Spicy Chicken Dip Served with House-Made Pita Chips. 8

homestyle meatballs

Italian Red Tomato Sauce or Swedish Mushroom Gravy. 6

quesadilla

Sautéed Red Pepper and Onions, Jalapeño, 3-Cheese Blend. 7

+ Chicken 3

sidebar wings

Marinated and Fried Jumbo Chicken Wings with your Choice of Special Sidebar Dry Rub, Chipotle BBQ, Firecracker, Honey Sriracha or Garlic Parmesan. 6 Wings 9 10 Wings 14

sidebar frites

Truffle Oil, Asiago, Parsley and Sea Salt. Lg. 7 / Sm. 4

nachos

House Chips, 3-Cheese Blend, Spicy and Sweet Peppers and Fresh Queso. 9

- + Chicken 3
- + Beef 4
- + Pork 4

chicken tenders

Crunch Pepper Flake Breading with Honey Mustard or BBQ. 10

pot stickers (gyoza)

With Soy Qinger Sauce. 6

charcuterie

Imported Cured Meats and Cheeses Served with a Selection of Pickled Vegetables, Baguette, Compliments and Condiments (Variable by Week). Lg. 24 / Sm. 18

mediterranean

Seasonally Selected Fresh Vegetables and Cheeses Served with Baguette, House-made Hummus and Flavored Olive Oil. Lg. 18 / Sm. 14

classic club

Turkey, Ham, Bacon, Lettuce, Tomato, Monterey Jack and Chipotle Mayo. 12

avocado b.l.t.

Bacon, Lettuce, Tomato and Avocado with Garlic Mayo. 12

garden wrap

Mixed Shredded Vegetables, Tossed in Lemon Oil Wrapped in a Spinach Tortilla with House Greek Sauce and +

- + Feta Cheese, 10
- + Chicken or Turkey. 3

deli wrap

Ham, Turkey, Pepperoni, Red Onion, Provolone and Lettuce, with Balsamic Dressing. 12

steak and gouda

Marinated Steak, Gouda Cheese, Sautéed Onions, Red Peppers with Chipotle Mayo. 14

italian meatball

Homestyle Meatballs Smothered in an Italian Red Sauce with Fresh Romano and Melted Provolone. 12

sidebar grilled cheese

Loaded with Provolone, Mozzarella. Seared Tomato, and House Pesto, 10 + Bacon 3

grilled veggie

Warm Medley of Onion, Red Pepper, Tomato and Mushrooms with Melted Provolone, Hummus and Crisp Arugula. 12

caprese salad

Tomato, Fresh Mozzarella, Cracked Pepper and Basil Pesto Oil. 8 + Load it: Bacon, Red Onion, Spinach & Balsamic. 3

michigan seasonal

Mixed Greens, Seasonal Fruits, Candied Walnuts and Feta Cheese. Served with House Vinaigrette. 12

grilled wedge

Grilled Romaine, Tomato, Pickled Red Onion, Bleu Cheese Crumbles and Bacon. Topped with Balsamic Dressing. 11

beet and bleu

Mixed Greens, Roasted Beets, Feta. Pickled Onions. Pine Nuts and House-made Bleu Cheese Dressing. 12

chef

90

Mixed Greens, Ham, Turkey Provolone, Croutons and Cherry Tomatoes with House Ranch, 13

sidebar caesar

Romaine, Grated Romano and Asiago Cheese, Croutons and Caesar Dressing. 9

sidebar greek

Cucumber, Red Onion, Kalamata Olive, Feta and Red Wine Vinagrette. 9

- + Char-grilled Chicken with any Salad. 3
- + Salmon Filet Blackened or Lemon Herb. 6

house-style soup/chili

Toasted Baquette. 5/6 Ask Server For Selections.

Served with Our sor House Slaw. Sliders - Ser.

sidebar

Monterey Jack Cheese. Lettuce, Sautéed Red Onion, Tomato, Bacon and Garlic Mayo. 13

olive

Olive Sauce, Lettuce and Provolone, 12

bbg bacon

Cheddar, Bacon, Fried Onion Ring and House BBQ. 13

california

Black Bean Patty, Avocado Mayo served with Lettuce. Tomato, Feta Cheese and Pickled Red Onion. 13

pulled pork

BBQ Pulled Pork, topped with Vinegar Slaw. 12

caprese

Fresh Mozarella. Tomato and Basil with Balsamic Glaze, 12

bolognese

Pappardelle Tossed with House-made Meat Sauce, 14

wild mushroom

Pappardelle Tossed with Sautéed Mushrooms and Wild Mushroom Pesto. 14

ravioli

Cheese-filled Pasta Served With Traditional Marinara or House-made Italian Sausage Crumble and Sweet Peppers in Cream Sauce. 14

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- Served with Oil Baguette. Side Salad 4 Pasta -Toasted Olive (

Prepared Daily with