

**House Smoked Salmon 8**  
 hickory smoked,lemon caper tartar sauce,  
 grilled baguette *gf\**  
*Muga, Tempranillo, Spain*

**Long Caesar 7**  
 pumpernickel crouton,shaved asiago  
*Busi, Chianti Classico, Italy*

**Apple Salad 7**  
 granny smith apples,field greens,candied  
 pecans,rogue river blue cheese, maple walnut  
 vinaigrette *gf\**  
*Lois, Gruner Veltliner, Kamptal, Austria*

**Soba Noodle Salad 6**  
 fresh vegetables,tahini-soy vinaigrette  
*Qupe, Marsanne, Santa Ynez, California*

**Roasted Beet Salad 7**  
 goat cheese,mint & orange marmalade  
 vinaigrette *gf*  
*Hendry Rose, Napa Valley, California*

**\*Tuna Tartare Napoleon 9**  
 crispy wonton triangles,avocado,  
 red onion,wasabi aioli  
*ZD Pinot Noir, Caneros, California*

**Artisan Cheeses Plate 8**  
 three cheeses,french bread *gf\**  
*Miner, Viognier, Napa, California*

**Crab & Brie Cheesecake 10**  
 saffron cream sauce  
*Cliff Lede Sauvignon Blanc, Napa Valley, California*

**Fritters Trio 6**  
 sweet corn fritter w/ spicy cucumber relish,  
 black bean fritter w/ lime crema,  
 zucchini fritter w/ tzatziki  
*Monchhof Riesling, Mosel Germany*

**Short Rib Agnolotti Pasta Stroganoff 8**  
 Braised short rib with sour cream demi  
 Guenoc Petite Sirah,Lake County,Californiany,California

**Truffle Papas Fritas 5**  
 twice fried potatoes,fresh herbs,white truffle  
 oil, spicy house made ketchup *gf*  
*Whitehall Lane Merlot, Napa Valley, California*

**Duck Confit Stilton Egg Rolls 8**  
 port wine black cherry sauce  
 Cade Cuvee,Napa,California

**Jerk Pork Tenderloin 10**  
 jicama slaw & mango vingerette  
 Gilbert Cellars,Left Bank,Wahluke,Washington

**\*Grilled Marinated Hangar Steak 12**  
 asparagus,chimichurri sauce,*gf*  
*Chateau Trignon, Gigondas, Rhone Valley, France*

**Grilled Hawiaan Sunfish 10**  
 leek & fennel gratin,lemon buerre blanc *gf*  
*Flowers Chardonnay, Sonoma Coast, California*

**\*Grilled Beef Tenderloin 12**  
 truffle mushroom bread pudding,thyme demi  
*Pahlmeyer Proprietary Red,Napa Vallkey, California*

**BBQ Pork Tacos 7**  
 slow cooked pork,flour tortilla,  
 granny smith apple slaw  
*Clayhouse Adobe Red,Central Coast, California*

**Crawfish Beignets 8**  
 red pepper jelly  
 Desierto Malbec,Mendoza,Argentina

**Smoked Chicken Stuffed Poblano 9**  
 smoked gouda,roasted tomato cream sauce  
*Calera, Central Coast, California*

**Meze Platter 6**  
 hummus,eggplant caviar,roasted red pepper  
 relish with artichoke,feta,pita bread  
*Aveleda Fonte, Vinho Verde,Portugal*

**Southern Fried Chicken Livers 8**  
 chipotle buttermilk dressing,  
 bread n butter pickles  
 Chateau Gloria,Bordeuax,France

**Grilled Chicken Kebab 7**  
 fresh mint,red onion & greek salad  
*Trimbach, Gewurztraminer, Alsace, France*

**Italian Sausage-Wild Mushroom Risotto 9**  
 shaved Parmesan and white truffle oil *gf*  
 Decoy by Duckhorn Merlot, Napa,California

**Pistachio Crusted Scallops 9**  
 orange juice reduction,roasted baby zucchini *gf*  
*Catena, Chardonnay, Mendoza, Argentina*

**BBQ Short Rib Slider 8**  
 molasses cider coleslaw *gf*  
 Tres Picos,Granacha, Campo De Borja,Spain

**Grilled Salmon & Grits 10**  
 peach chipolte bbq sauce  
*Decero Petie Verdot,Mendoza,Argentina*

**Skipjack Slider 9**  
 ground ahi tuna,apple cranberry ginger chutney  
 Chateau du Trignon Gigondas,Gigondas,France

**\*Kobe Beef Sliders 9**  
 red onion marmalade,reypenaer cheese  
*Kaiken Ultra, Cabernet Sauvignon, Argentina*

**Blue Crab Claw Lemon Piccata 8**  
 sauteed blue crab claws,lemon caper butter  
 sauce  
 Kim Crawford,Sauvignon Blanc,New Zealand

## Dessert Menu

Chocolate Cayenne Mousse  
Fleur du Sel Brownie Sandwich

raspberry coulis

7

Grahams 6 Grapes Port

Creme Brulee gf

6

Alvear Solera Cream Sherry

Flourless Chocolate Tort

Kahlua cream sauce *gf*

7

Alvear Solerass

Damson Plum Tamale

red plums, cinnamon & ginger in sweet  
tamale dough served with lime sabayon

7

Ceretto Moscato d Asti

Chocolate Coconut Pie

vanilla bean ice cream

6

Justin Obtuse Port

Bananas Foster Cream Pie

phyllo cup

6

Chateau LaRibotte Sauternes

## About Us

### SIP Wine at Crabapple

Sip is a retail wine shop and tapas restaurant with over 50 wines that may be ordered by the 1 ounce sip, the half glass, full glass or bottle.

There are another 150 more wines by the bottle. Any wine enjoyed in the restaurant, may be purchase to take home.

We dont have a normal restaurant markup. Our restaurant by the bottle prices are the retail price with a \$10 restaurant corkage charge added.

Tapas is a dining style popular throughout Spain. Dishes are designed for sharing and offers guests to experience multiple dishes and flavors Each item on the menu has a suggested wine with the prices for SIP, glass, full glass and bottle.

### SIP Wine at Riverside

Riverside (the old River Room location) is located in Town Square of Post Riverside on the edge Vinings and Buckhead. SIP is located in the Town Square and boasts a beautiful garden with a large fountain centerpiece. During the warmer months, guests enjoy sitting our oversized patio SIPing wine and cocktails from our full service bar. We serve a tapas style menu that has over thirty small plates.

Riverside also has a private dining room that is perfect casual or business meals. No matter the occasion or location, we have you covered.

To learn more about us or to make reservations, visit us online at

[www.siprestaurants.com](http://www.siprestaurants.com)



### SIP at Riverside

Town Square at Post Riverside  
4403 Northside Parkway, Atlanta, GA 30327

Phone: 404-233-5455

Open Lunch

Mon - Fri 11:30am - 2:30

Dinner

Mon - Sat 5:30pm - 10pm

### Sip at Crabapple

12635 Crabapple Rd, Milton, Ga. 30004

Phone: 770-475-7121

RETAIL STORE

Open Mon- Sat

11am - 8pm

TAPAS RESTAURANT

Open Lunch

Mon - Fri 11:30am - 4pm

Dinner

Sun - Wed 5:30pm - 9:30pm

Thur - Sat 5:30pm - 10:30pm