



SHARES

New! SEARED AHI TUNA

New! HOT 3 CHEESE FONDUE POT

Back! GRANDMA'S MEATBALL SKILLET

HANGING BLACK PEPPER CANDIED BACON

CHARCUTERIE BOARD FOR 2

POKE AHI TUNA NACHOS

SPINACH &
ARTICHOKE DIP

CANDIED BACON DEVILED EGGS

LOADED "SYNDICATE" SKINS

Citrus ponzu, wasabi aioli, wakame salad, mango pico di gallo, pickled ginger **15**

Creamy melted Swiss, sharp cheddar, boursin, sherry, toasted garlic & herb bread, green apples.

Sub veggies GF 18

Veal, pork, beef, parmesan, spicy marinara sauce, whipped ricotta, grilled garlic bread **14**

Brown sugar and black pepper crusted, tangy pub sauce **15 GF**

Assorted domestic and imported cheeses, meats, fruits, crackers, jams,
Saucy Sows sweet pepper mustard **19**

Fried wonton chips, marinated ahi poke, mango pico de gallo, wakame salad,
surimi crab, avocado, cilantro, jalapeño, spicy mayo, eel sauce **18**

Spinach, cream cheese, artichoke hearts, roasted red peppers,
gratinéed Parmesan, fried pita crisps. *Sub veggies GF 14*

Sweet mustard yolk filling, red pepper marmalade, candied bacon **12 GF**

Cream cheese, parmesan, bacon, chive, pecorino, bourbon BBQ, ranch drizzle **14 GF**

SOUP & SALAD

Protein: Grilled Chicken Breast / Fried Chicken Tenders 8

Salmon 12 | Shrimp 10 | Black Bean Patty 6

Dressings: Garlic and Herb Vinaigrette, Ranch, Bleu Cheese, Caesar, Italian

Caramelized onion, cognac, baguette, gratineed gruyere & parmesan **11**

Lobster stock, cream, cognac **12**

Baby beets, apples, blue cheese crumbles, candied pecans,
bacon, chopped egg, sweet corn vinaigrette **18**

Iceberg wedge, house chunky bleu cheese dressing, bleu cheese crumbles,
pickled red onion, bacon, dried cherries, balsamic glaze **16 GF**

Mixed greens, grape tomatoes, cucumber, carrot ribbons, croutons **Whole 10 | Half 7 GF**

Romaine hearts, croutons, pecorino, Caesar dressing, lemon wedge **Whole 12 | Half 7**

BUTCHER BLOCK STEAK CUTS

*High quality chef selected cuts and specs served with
smashed potatoes and grilled asparagus*

*Steak Toppings: Béarnaise 4 | Shrimp Scampi 8 | Oscar Style 8 | Mushroom & Onions 4
Syndicate Steak Sauce 3 | Frizzled Onions 4 | 7oz South African Lobster Tail 34*

8 OZ BARREL CUT FILET MIGNON 49 GF

14 OZ N.Y STRIP 42 GF

14 OZ DELMONICO RIBEYE 44 GF

SIDES

New! CREAMY POTATO AU GRATIN **9**

SWEET POTATO FRIES **8**

GRILLED ASPARAGUS **8**

SWEET CHILI COLE SLAW **6**

ROASTED CAESAR BRUSSELS SPROUTS **GF 9**

CAVATAPPI BAKED CREAMY
MAC & CHEESE **10**

HOUSE CUT FRENCH FRIES **8 GF**

SMASHED REDSKIN POTATOES **8 GF**

MAINS

New! CHICKEN YOUR WAY

Choose 1

Served with linguini and a Caesar or House Salad **32**

Parmesan: Italian breading, marinara, mozzarella

Marsala: Egg wash, sweet marsala wine, mushrooms, demi-glace

Française: Egg wash, white wine, lemon, garlic, basil, butter sauce

Cola demi-glace, frizzled onions, whipped garlic potatoes, mirepoix **44**

Spicy marinara, mozzarella, parmesan, grilled garlic bread **26**

Fettuccine pasta, pulled roasted chicken, mirepoix, chicken broth, whipped potatoes **26**

Fettuccine pasta, grilled marinated chicken, creamy boursin garlic & herb cheese sauce, parmesan **28**

Garlic whipped potatoes, sweet chili coleslaw, frizzled onions **28**

Butter poached maine lobster, new england rolls, sweet chili slaw, house cut fries **44**

Pounded & breaded fried pork chop, whipped potatoes, whole grain dijon mustard sauce,
mixed greens, white balsamic vinaigrette **32**

Roasted red pepper risotto, asparagus, gremolata **42 GF**

Wild caught salmon, Kimchi fried rice, orange ginger sauce **38**

Wild caught cod, hand cut fries, malt vinegar, house tartar sauce, sweet chili slaw **26**

Belgian vanilla waffle, maple syrup, Alabama white BBQ sauce **22**

SANDWICHES & SUCH

All sandwiches served with house cut fries. Gluten-free bread available upon request.

New! BATTERED CHICKEN
TENDERLOIN PLATTER

Four whole hand breaded tenderloins, house cut fries,
sweet chili cole slaw, tangy pub sauce **19**

8 oz angus patty, cheddar cheese, bacon, lettuce, tomato, onion, brioche bun **16**

Fried green tomatoes, bacon, lettuce, sourdough toast, chipotle mayo **15**

Marinated and grilled chicken, cheddar, black pepper bacon, avocado, lettuce, tomato, red onion,
sweet chili garlic aioli **16**

Cheddar, lettuce, tomato, avocado, red onion, chipotle mayo **15**

SOUTHWEST BLACK BEAN BURGER

COCKTAILS

THE LEAD STORY

Tito's Handmade Vodka, handcrafted Limoncello, Cointreau, lemon **12**

GAZZETTA

St. Germain Elderflower liqueur, prosecco, club soda, lime, fresh mint **12**

HOT OFF THE PRESS

El Mayor Blanco tequila, jalapeño, watermelon, lime **12**

JACKSON'S OLD FASHIONED

Old Forester bourbon, Demerara simple, orange & angostura bitters **12**

Get it smoked **add 2**

THE NEWSIE

Empress gin, raspberry, fee foam **12**

THE DEADLINE

Tito's Handmade Vodka, espresso, Kahlua, cream **12**

THE EDITOR'S CHOICE

New Amsterdam gin, blackberry, lemon **12**

FAKE NEWS

Rotating zero-proof mocktail **7**

WINE (Glass | Bottle)

BUBBLES & ROSÉ

France **11 | 40** Bin 10

Italy **9** Bin 11

WHITE

New Zealand **10 | 32** Bin 20

Germany **8 | 30** Bin 21

Italy **8 | 30** Bin 22

California **10 | 32** Bin 23

California **10 | 32** Bin 24

RED

Sonoma California **11 | 40** Bin 30

California **9 | 32** Bin 31

Ohio **9 | 32** Bin 32

California **10 | 34** Bin 33

California **8 | 30** Bin 34

BOTTLE ONLY

BUBBLES

TOMMASI PROSECCO

Italy **42** Bin 40

WHITE

Napa **40** Bin 50

California **40** Bin 51

California **45** Bin 52

RED

Sonoma **45** Bin 60

Napa **65** Bin 61

Washington **55** Bin 62

Alexander Valley **135** Bin 63

Napa **135** Bin 64

Napa **150** Bin 65

HAPPY HOUR EVERY THURSDAY & FRIDAY, 4:00–5:00PM
HALF-PRICED BEER, WINE, COCKTAILS, AND APPETIZERS

GF = GLUTEN FREE VG = VEGAN V = VEGETARIAN

The following major food allergens may be used as ingredients in this facility: Milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients. We do not maintain a completely gluten-free kitchen; cross contamination may occur. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of 8 or more are subject to an automatic 18% gratuity.

Interested in hosting a private party with us or having us cater your next event? Visit syndicatedowntown.com to learn more.

KIDS

12 Years and younger. All menu items served with house cut fries, or applesauce (besides Linguini & Meatballs Marinara)

CHEESEBURGER

4oz grilled hamburger, cheddar cheese, brioche bun **9**

CHICKEN TENDERS

Hand breaded fried chicken tenders with your choice of ranch, BBQ, or buffalo dipping sauce **10**

GRILLED CHEESE

Cheddar cheese, Texas toast **7**

LINGUINI & MEATBALLS MARINARA

9

DESSERT

HOT POWDERED DOUGHNUTS WITH WARM CHOCOLATE SAUCE

CLASSIC CRÈME BRÛLÉE

8 GF

New! **SHAZNA'S HOMEMADE LAYER CAKES** **11**

Choice of:

Chocolate Cake

Carrot Cake

Birthday Cake

DRAFT BEER

GUINNESS

Dry Stout | 4.2% | Dublin, Ireland **7**

MICHELOB ULTRA

Light Lager | 4.2% | St. Louis, MO **6**

GARAGE BEER

Light Lager | 6% | OH **6**

ABITA AMBER

Amber Ale | 4.5% | Covington, LA **7**

KENTUCKY BOURBON BARREL ALE

Strong Ale | 8.2% | KY **8**

JACKIE O'S MYSTIC MAMA

IPA | 7% | Athens, OH **7**

BLUE MOON

Wheat | 5.4% | Denver, CO **6**

ROTATING SEASONAL TAP

Ask server for details

BOTTLES+CANS

Buckets 5 for 18

BUDWEISER

BUD LIGHT

COORS LIGHT

MILLER LITE

BUSCH LIGHT

YUENGLING

4 **RHINEGEIST GHOST HAZE HAZY IPA (N/A) 5**

RHINEGEIST GHOST PILS (N/A) 5

MICHELOB ULTRA

MODELO

SURFSIDE

DESSERT DRINKS

HOUSE HOT COFFEE

Our house hot coffee **3**

Add Bailey's or Jameson **4**

TAWNY PORT

Sweet caramel and toasted nuts **7**

RUBY PORT

Young ripe red fruits **7**

SOFT DRINKS

Pepsi | Diet Pepsi | Starry

Dr. Pepper | Mountain Dew

Diet Mountain Dew | Lemonade

Ginger Ale | Iced Tea **3.49**

Hot Tea: Green | Earl Grey

Chamomile (caffeine free) **3.49**