

SISTERS

EAT SMALL. DRINK BIG.

LOVE HARD. LIVE LONG.

Wednesday - Saturday

6pm - 10pm

Haile Plantation, Gainesville

352-379-0281

SMALL PLATES

Medjool Dates - 4.50

Three Plump Dates filled with Parmesan Cream Cheese and enrobed in Applewood Bacon.

Grilled Sea Scallops - 6.95

with Avocado Cilantro Cream.

Sauteed Tiger Shrimp - 6.75

in an irresistable sauce of Lemon, Garlic, White Wine and Cilantro.

Marinated Calamari Salad - 5.75

with Celery, Garlic, Lemon and Fresh Herbs.

Grilled Halloumi Salad - 5.95

with Organic Greens, Pickled Egg, Beets and Applewood Bacon.

Tabouli Salad - 4.95

with Cucumbers, Tomatoes, Scallions, Fresh Mint, Parsley and Wheat.

Arugula, Blood Orange and Fennel Salad - 5.95

with Lime Dill Vinaigrette.

Fragrant Chicken and Okra - 6.95

with Cumin, Cinnamon, Ginger, Garlic, Tomatoes and Cilantro.

Sauteed Rapini with Spicy Sausage - 5.95

also available without Sausage.

Wednesday Night

2 for 1 Select Wine and Beers

Thursday Night

2 for 1 Small Plates

Friday Night

Great Live Music

Saturday Night

Craft Beer and Food Pairings

Our Chef treats you to a complimentary small plate for each and any of our excellent Craft Beers purchased.

Zatar Bread - 2.95

served with Spicy Feta Labnah.

Sauteed Greens and Wheat - 3.95

An unmistakably Middle Eastern dish made with seasonal greens.

Pan-Fried Smelts - 6.95

Crispy Petite Fresh Water Fish served with Parsley, Lemon and Garlic Sauce.

Cumin Encrusted Lamb Chops - 9.95

Cut from the rack and rubbed with cumin, dry mint, sugar and pepper.

DINNER PLATES

Dinners are served with your choice of:

Sauteed Fingerling Potatoes or Israeli Cous Cous and

Garlic Green Beans or Roasted Cauliflower

Stuffed Chicken Breast - 13.95

with Goat Cheese and Rosemary Fig Confit finished with Marsala Wine Sauce

Grilled Angus Sirloin - 13.95

finished with sizzling butter and served with Spicy Mustard Sauce

Chipotle Marinated Flank Steak - 14.95

topped with Chimichuri

Grilled Wild Coho Salmon - 14.95

topped with Chile Lime Tequila Butter

SWEET TREATS

Four Petite Ice Cream Cones - 5.95

Homemade flavors,
please ask your server
for tonight's selections.

Halva - 2.95

A sweet Sesame Tahini and Pistachio treat
similar in texture to fudge,
drizzled with Rosewater Syrup
and Black Sesame Seeds.

Belgian Chocolate Board - 6.95

A block of exquisite Belgian Chocolate
accompanied by dried fruit and spiced walnuts.

Guinness Float - 6.50

Guinness and Vanilla Ice Cream,
oh yeah!

A Big Piece of Cake - 8.95

Please see our beautiful display case.

DESSERT WINES

Sandeman Porto

8.25

Sandeman 10 yr Tawny

8.95

Desiree Chocolate Wine

8.95

Moscato D' Asti

7.25

B E E R



Michelob Ultra

3

Bud Lite

3

Stella

4

Heineken

4

Pilsner Urquell

4

Guinness

5

Boddingtons

5

Hoegaarden

3

Blue Moon Belgian White

3

Harpoon IPA

4

Abita Purple Haze

3

Chimay Whitecap

7

Dogfish Head 60 IPA

5

Rogue Dead Guy Ale

6

Rogue Mocha Porter

6

Rogue American Ale

6

Rogue Juniper 22 oz

10

Stone IPA

5

Stone Arrogant Bastard

7

Stone Smoked Porter 22oz

10

WHITE WINE



Freixnet
Sparkling Cava
5

Chandon Blanc De Noirs
Me'thode Champagne Pinot Noir
9 / 34

Chandon Rose'
Me'thode Champagne Rose'
9 / 34

Stellino Di Notte
Pinot Grigio
6.5 / 24

Beaulieu Vineyards
Riesling
8.5 / 32

Moon Mountain
Organic Sauvignon Blanc
6.5 / 24

Moon Mountain
Chardonnay
8.5 / 32

Domaine Longval
Dry French Rose'
7.5 / 28

RED WINE



Acacia
Pinot Noir
8.5 / 32

Jade Mountain
Syrah
7 / 26

Chalone
Merlot
6.5 / 24

Terrazas
Malbec
7.5 / 28

Sagelands
Cabernet Sauvignon
6.5 / 24

Edna Valley
Cabernet Sauvignon
7.5 / 28

Cuvee Alexandre
Cabernet Sauvignon
8.5 / 32