

STARTERS / SMALL PLATES

BISTRO WINGS 16.50

deep-fried bone-in chicken wings (10)
Flavors: Hot, BBQ, Honey Lemon Pepper, Sweet Chili, Teriyaki, Cajun, Garlic Parmesan, Jerk, Mango-Habañero

SALMON BITES 15.00

deep-fried breaded salmon filet cubes. served w/ choice of dipping sauce: Remoulade, Tartar, Cocktail Sauce, Sweet Chili

FRIED SHRIMP 16.50

deep-fried breaded shrimp. served w/ choice of dipping sauce: Tartar, Cocktail Sauce, Remoulade, Sweet Chili

ROASTED OYSTERS 15.50

roasted oysters on the half shell (6) topped with spinach artichoke or cajun butter

CAJUN GARLIC BUTTER STEAK BITES 14.50

cubed sirloin steak seared, finished with cajun garlic butter. served w/ fries

LUMP CRAB CAKES 16.00

pan-seared lump crab cake (2), remoulade, mixed greens

FRIED OKRA 10.00

deep-fried breaded okra

SALADS

Add Chicken \$8, Salmon* \$10, Shrimp \$9
Dressings: Ranch, Blue Cheese, Balsamic, Italian, Caesar

LOUNGE HOUSE SALAD 10.00

spring mix, cucumber, cherry tomato, red onion, cheddar-jack, croutons

COBB SALAD 12.00

romaine lettuce, blue cheese, cherry tomato, red onion, cucumber, hardboiled egg, bacon

CAESAR SALAD 10.00

romaine lettuce, parmesan, croutons

SIDES

GRITS 4.00

CHEESE GRITS 4.00

EGGS (2) 5.00

BACON (2) 5.00

TURKEY BACON 5.00

BISCUIT / TOAST 3.00

HOME FRIES 4.00

PORK SAUSAGE (2) 5.00

DESSERTS

Ask server for details.



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BRUNCH

ENTRÉES

SHRIMP & GRITS 25.00

creamy stone mill grits, pan seared jumbo shrimp, bell pepper/onion medley, cajun butter sauce, parmesan

STEAK & EGGS 30.00

chargrilled 8 oz ribeye*, eggs (2) any style, home fries

SALMON FILET 28.00

salmon filet*, topped w/ jerk rub or cajun butter, bell pepper/onion medley, choice of grits or sweet potato hash

SURF & TURF 40.00

Add Lobster Tail \$17
marinated herb infused lamb chops chargrilled, blackened shrimp, skillet potatoes, bell pepper/onion medley

OMELETTE 18.00

Vegetable (spinach, tomato, mushroom, onion, bell pepper)
OR All-American (bacon or sausage, mushroom, onion, cheddar cheese), served w/ home fries

SMOKED BRISKET HASH 22.00

skillet potatoes, bell pepper/onion medley, smoked brisket, savory gravy, served w/ eggs (2) any style

LOBSTER & SWEET POTATO WAFFLE 28.00

deep-fried breaded lobster tail, sweet potato waffle, maple cinnamon glaze

CHICKEN & WAFFLES 22.00

fried chicken wings (5), buttermilk waffle, maple syrup

FRIED FISH & GRITS 25.00

deep-fried breaded whiting filets (3), creamy stone mill grits, bell pepper/onion medley, cajun butter sauce

FRENCH TOAST 16.00

w/ mixed berries, powdered sugar, maple syrup, served w/ choice of bacon or sausage

BISTRO BREAKFAST 18.00

eggs (2) any style, bacon or sausage, biscuit or toast, home fries or grits

Note: Gratuity is applied to all tabs. Party of 5 or less 15%. Large Party of 6 or more 20%.

**Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.*

Alert your server if you have special dietary requirements.

1120 Washington St | Columbia SC 29201

☎ 803-851-0308

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COCKTAILS

GRAND MARGARITA 13.00
Espolon Blanco Tequila, Grand Marnier, Lime Juice, Sour Mix

COCONUT MARGARITA 12.00
Malibu Coconut Rum, Triple Sec, Sour Mix, Lime

EXPRESS VIBE 10.00
Pineapple Vodka, Licor 43, Pineapple Juice

HURRICANE SKY 12.00
Bacardi Superior Light Rum, Lime & Orange Juice, Passion Fruit Puree

COSMO 12.00
Skyy Citrus Vodka, Grand Marnier, Cranberry & Lime Juice

HENNY SANGRIA 15.00
Hennessy VS, Red Wine, Mango & Cranberry Juice

PERFECT PATRON MARGARITA 15.00
Patron Reposado Tequila, Patron Citronge, Sour Mix, Lime Juice

MEXICAN MULE 12.00
Teremana Blanco Tequila, Ginger Beer, Lime Juice

BRUNCH PUNCH 20.00
(Carafe Size Only)
Sprite, OJ, Pineapple, Malibu Coconut Rum, Mint

MIMOSAS
Glass \$7 | Carafe \$23

STRAWBERRY LEMONADE
Strawberry, Lemonade, Champagne

GRAND
Champagne, Orange, Grand Marnier

SKY BISTRO
Espolon Blanco Tequila, Sour, Champagne, Lime Juice, Blue Curaçao

WATERMELON MINT
Mint, Watermelon, Champagne

FRENCH
Chambord, Pineapple, Champagne

MELON
Midori Melon Liqueur, Champagne, Sour

SKY CLASSIC
Orange Juice, Champagne

SUNSET
Pineapple Juice, Champagne, Grenadine



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BRUNCH

VIP SERVICE
Served in 25 Shot Tray

BEL AIRE
100

CROWN ROYAL
CROWN ROYAL APPLE
TITO'S
GREY GOOSE
150

PATRÓN
HENNESSY
DON JULIO BLANCO
CASAMIGOS BLANCO
MOET NECTAR IMPERIAL ROSE
REMY MARTIN VSOP
200

REMY MARTIN 1738
CASAMIGOS REPOSADO
DON JULIO REPOSADO
250

DON JULIO 1942
400

BEER

ANGRY ORCHARD
BLUE MOON
BUD LIGHT
CORONA EXTRA
DOS EQUIS
MICHELOB ULTRA
HEINEKEN
STELLA ARTOIS

WINE & CHAMPAGNE

PINOT GRIGIO
CHARDONNAY
RED BLEND
CABERNET SAUVIGNON
STELLA ROSA (Assorted Flavors)
LUC BELAIRE BLEU
LUC BELAIRE RARE LUXE
MOET NECTAR IMPERIAL ROSE

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