



Sissy's

UPTOWN CAFE

112 South I Street, Lompoc

805-735-4877

DINNER MENU

THURSDAY, FRIDAY, SATURDAY 5:00 PM TO 8:30 PM

SOUP OF THE DAY BOWL - \$7.50 CUP - \$4.25

HOUSE SALAD - \$4.95

*Mixed Baby Greens, Parmesan Cheese and Tomatoes
with Our House Vinaigrette Dressing*

SIGNATURE SALAD - \$7.50

*Mixed Baby Greens with Toasted Walnuts, Iowa Maytag Blue Cheese
Dried Apricots, Dried Cherries and Dates
with our House Raspberry Vinaigrette Dressing*

CAESAR SALAD - \$6.50

*Romaine Lettuce, House Caesar Dressing,
House Made Toasted Garlic Croutons
and Freshly Grated Parmigiano Reggiano Cheese*

ENTRÉE SALADS

WARM MUSHROOM SALAD - \$13.95

*Mixed Greens, Shiitake, White & Oyster Mushrooms,
Toasted Hazelnuts, Maytag Blue Cheese & Warm Vinaigrette Dressing*

CHICKEN CAESAR SALAD - \$13.95

*Romaine lettuce, House Caesar Dressing, Croutons,
And Freshly Grated Parmigiano Reggiano Cheese*

SOUP, SALAD & DESSERT

*BOWL OF OUR HOUSEMADE SOUP, CHOICE OF SALAD
AND CHOICE OF ONE OF OUR FAMOUS DESSERTS
\$18.95*

www.SissysUptownRestaurant.com

info@SissysUptownRestaurant.com



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SEAFOOD

*FRESH SALMON, COCONUT ENCRUSTED,
SOUTHEAST ASIAN TAMARIND SAUCE,
COCONUT JASMINE RICE AND SAUTEED FRESH VEGETABLES*
\$21.95

CHICKEN

*MACADAMIA NUT ENCRUSTED CHICKEN BREASTS
WITH ORANGE-GINGER SAUCE,
COCONUT JASMINE RICE AND FRESH SAUTEED VEGETABLES*
\$13.95 – ONE BREAST
\$17.95 – TWO BREASTS

BEEF

*FILET MIGNON (8 OZ) WITH JACK DANIELS SAUCE
OVEN ROASTED RED POTATOES AND SAUTEED FRESH VEGETABLES*
\$26.95

*RIBEYE STEAK (10 OZ) WITH GORGONZOLA
MUSHROOM SAUCE, RED POTATOES AND SAUTEED FRESH VEGETABLES*
\$24.95



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PASTAS

*PASTA WITH OUR HOUSE MADE MARINARA SAUCE
AND FRESHLY GRATED PARMIGIANO REGGIANO*
\$11.95

ADD SAUTEED VEGETABLES - \$13.95

OR

ADD SAUSAGE AND MUSHROOM - \$14.95

SISSY'S GOURMET HAMBURGERS

*(All burgers start with 8 oz. of Angus Beef mixed with Jon's
secret ingredients to make one of the best burgers you have ever tasted)
Served with Aioli Mayo, Lettuce, Tomato & Red Onion on a Potato Bun*

HAMBURGER - \$11.95

WITH SWISS, CHEDDAR OR AMERICAN CHEESE - \$12.95

ADD APPLEWOOD SMOKED BACON - \$13.95

GOURMET MUSHROOM SWISS BURGER - \$13.95



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SISSY'S GRILLED SANDWICHES

FRENCH DIP - \$12.95

Fresh sliced Roast Beef, Swiss Cheese, Carmelized Sweet Onions and Sissy's House Made Au Jus on a fresh baked Ciabatta Roll

TURKEY, BACON AND COTSWOLD CHEESE - \$12.95
on Grilled Sourdough

TUNA MELT - \$12.95

White Albacore Tuna Mixture and Swiss Cheese on Grilled Sourdough

BLT - \$11.95

Applewood Bacon, Lettuce, Tomato and Aioli Mayo on Grilled Sourdough

BUFFALO CHICKEN BREAST SANDWICH - \$12.95

Chicken Breast with mild Buffalo Wing Sauce, Iowa Maytag Blue Cheese Dressing, Lettuce and Tomato on Focosa Roll

COLD SANDWICHES

TURKEY BREAST WITH SWISS CHEESE - \$10.95
Aioli Mayo, Lettuce and Tomato

TUNA SALAD SANDWICH - \$10.95
Lettuce and Tomato on Sourdough Bread

ROAST BEEF SANDWICH - \$11.95
With Swiss Cheese, Horseradish Sauce on Sourdough Bread

Hamburgers and Sandwiches come with your choice of Green Salad, Cup of Soup or Oven Roasted Red Potatoes

SPECIAL KID'S MENU
ASK SERVER FOR DETAILS

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HOUSE MADE DESSERTS BY OUR PASTRY CHEFS

\$7.00 - \$8.00

COFFEE - 2.25

Santa Barbara Roasted and Freshly Ground

SODA - 2.00

Coke, Diet Coke, Lemonade, Iced Tea, Dr. Pepper, Sprite, or Root Beer

ESPRESSO, CAPPUCINO & LATTE - 3.00 – 4.50

PREMIUM WINES AVAILABLE BY THE GLASS OR BOTTLE

PARTIES OF 8 OR MORE – 18% GRATUITY

EXTENSIVE WINE LIST

***SHOP IN OUR RETAIL WINE STORE FOR A BOTTLE OF WINE
TO ENJOY WHILE DINING***

ADD \$10 TO THE RETAIL WINE PRICE

***OR MAKE YOUR SELECTION FROM OUR WINE LIST
WHICH INCLUDES THE \$10 CORKAGE FEE***

***CORKAGE FEE FOR OUTSIDE WINES - \$15 PER 750 ML BOTTLE
LIMITED TO ONE 750 ML BOTTLE PER COUPLE***

***CHEF - JANAN SPRINGER BYORK SOUS CHEF – JON SPRINGER
PASTRY CHEF – DAVID SPRINGER/NORMA ANDERSON
OWNER/OPERATORS – THE SPRINGER FAMILY***