



SAPPHIRE

A Modern Bar and Restaurant

» SMALL PLATES

GF **PULLED PORK NACHOS {12}**

Slow Roasted Pulled Pork, Local Cheddar & Tomato, House Made Chips & Bbq Sauce, Sour Cream, Jalapeno, Fresh Cilantro

SPREAD TRIO {10}

Hummus, Olive Tapenade, Pimento Cheese, Naan, Cucumber, Fall Fruit

GF **BACON-WRAPPED DATES {8}**

Arabic Dates, Applewood Smoked Bacon, Gorgonzola

PEAR & BRIE CROSTINI {9}

Triple-Crème Brie, Riesling Pear Compote, French Bread

GF **TRUFFLE FRIES {9}**

Fresh-Cut Fries, Parmesan, Local Cheddar, Truffle Mist, Parsley

FRIED CHICKEN BITES {9}

Crispy Kale, Rocket Sauce

BOURSIN MAC N CHEESE {7}

Cavatappi, Boursin Cheese, Parsley

» **ADD-ON'S:** *Avocado, Jalapeño, Crispy Shallots {1}, Bacon, Truffle Oil {2}, Chicken {6}*

MANCHEGO CHEESE STICKS {9}

Red Pepper Marinara

GF **ROASTED BRUSSEL SPROUTS {8}**

Shaved Parmesan, Cracked Salt & Pepper

SEARED TUNA QUESADILLA {14}

Sushi-grade Ahi-Tuna, Chipotle Crème, Fresh Cilantro

CREAMY ARTICHOKE PARMESAN DIP {10}

Toasted Naan, Aged Parmesan, Sriracha

PIMENTO PORK BITES {10}

Slow Roasted Pulled Pork, House Made Pimento Cheese, Pickled Red Pepper, Crostini

CHEESE BOARD {18}

Artisanal Cheese Selection, Fall Fruit & Nuts

HOPE BROTHERS PLATE {32}

Charcuterie, Regional & Artisanal Cheese Selections, Fall Fruit & Nuts

BIG PLATES <<

THREE LITTLE PIGS {10}

Slow Roasted Pulled Pork, Jalapeno Apple Slaw & BBQ Sauce, Flour Tortillas, Chipotle Crème, Fresh Cilantro

GF **ALMOND DUSTED CHICKEN BREAST {15}**

Cage-Free Chicken Breast, Roasted Brussel Sprouts, Sweet Potato Gratin, Riesling Pear Compote, Crispy Kale

GRILLED SKIRT STEAK {22}

Salt & Pepper Black Angus Skirt Steak, Garlic Mashed Potatoes, Roasted Brussel Sprouts, Crispy Shallots

GF **SESAME SEARED TUNA {19}**

Sushi-grade Ahi-Tuna, Maple Cider Braised Carrots, Goddess Salad

KNOX VEGGIE BURGER {9}

Chickpea, Brown Rice & Oat Patty, Hummus, Jerk Spices, Local Pepperjack, Maple Dijon Spread, Fresh Cut Fries

SAPPHIRE CHEESEBURGER {10}

Hand-pattied Grass-Fed USDA Beef, Boursin Cheese, Local Bun, Cheddar & Tomato, Lettuce, Red Onion, House-Brined Pickles, Fresh Cut Fries, Rocket Sauce

ADD-ON'S: *Avocado, Jalapeño, Crispy Shallots {1}, Bacon, Fried Egg {2}*

» SNACKS

HUMMUS+Naan {5}

FRESH CUT FRIES+Rocket Sauce {4}

PIMENTO CHEESE+Crostini {5}

GREEN SALAD {6}

FALL NUTS & SUCH {3}

FALL FRUIT PLATE {4}

BRIE & TOAST+Honey {5}

» DESSERT

CHOCOLATE BOARD {market price}

Rotating Selection of Confections

Our food has been created with your health in mind. We make everything from scratch, without additives or artificial preservatives.

We proudly support Springer Mountain Poultry, Painted Hills Beef, Cruze Dairy Farms, Flour Head Bakery, John Mixon Farms, and Sweetwater Valley Cheese.

WE FRY WITH 100% PEANUT OIL.  **vegetarian**  **gluten free**

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

SAPPHIRE

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SPIRITS

BOURBON & WHISKEY

KENTUCKY

Angel's Envy { 9 }
Buffalo Trace { 7 }
Bulleit { 8 }
Four Roses Single Barrel { 8 }
Maker's Mark { 8 }
Old Rip Van Winkle 10yr { 35 }* when available
Van Winkle 12yr { 50 }* when available
Wild Turkey 101 { 7 }
Willet Pot Still Reserve { 8 }
Woodford Reserve { 8 }

TENNESSEE

American Born Moonshine (Nashville) { 7 }
Belle Meade (Nashville) { 8 }
George Dickel No. 8 (Cascade Hollow) { 7 }
Jack Daniels (Lynchburg) { 7 }
Jack Daniels Honey (Lynchburg) { 7 }
Prichard's Sweet Lucifer (Kelso) { 8 }

AMERICAN

Bowman Brothers Small Batch (Virginia) { 8 }
High West American Prairie (Utah) { 8 }

CANADIAN

Crown Royal { 7 }
Fireball { 7 }
Spicebox { 7 }

IRISH

Jameson { 7 }

RYE

Bulleit (Indiana) { 8 }
Slow & Low (Pennsylvania) { 8 }
Templeton (Iowa) { 8 }
Willet 4-Year Single Barrel (Kentucky) { 8 }

SCOTCH

Chivas Regal { 9 }
Dewar's 12yr { 12 }
Glenfiddich 12yr { 10 }
The Glenlivet 18yr { 18 }
Glenmorangie Nectar d'Or { 16 }
Johnny Walker Black { 9 }
Johnny Walker Blue { 30 }
Macallan 12yr { 11 }
Macallan 25yr { 125 }
Monkey Shoulder { 7 }

COGNACS & CALVADOS

Courvoisier VSOP { 8 }
Hennessy VSOP { 8 }
Grand Marnier { 10 }
Laird's Applejack { 7 }

VODKA

Aylesbury Duck (Canada) { 7 }
Belvedere (Poland) { 8 }
GF Boyd & Blair (Pennsylvania, USA) { 8 }
GF Ciroc (France) { 8 }
GF Crystal Head (Canada) { 10 }
Double Cross (Slovakia) { 8 }
Grey Goose (France) { 9 }
Ketel One (Netherlands) { 8 }
USDA Prairie (Minnesota, USA) { 8 }
Reyka (Iceland) { 8 }
Russian Standard (Russia) { 7 }
SKYY (United States) { 7 }
Stolichnaya (Russia) { 8 }
GF Tito's (Texas, USA) { 7 }
VOX (Netherlands) { 7 }

SAPPHIRE { 350 }

{ martini }.....

Your choice of GIN or VODKA,
garnished with a 2.25 Carat Blue Sapphire.

GIN

Bluecoat (Pennsylvania, USA) { 8 }
Bombay Sapphire (England) { 8 }
Bombay Sapphire East (England) { 8 }
Corsair (Kentucky, USA) { 8 }
Death's Door (Wisconsin, USA) { 8 }
GF Hendrick's (Scotland) { 8 }
New Amsterdam (California, USA) { 7 }
Smooth Ambler Barrel-Aged Gin
(West Virginia, USA) { 8 }
Tanqueray (England) { 7 }
Uncle Val's Botanical (California, USA) { 8 }

GF TEQUILA & MISCAL

Avion Espresso { 8 }
Avion Reposado { 8 }
Don Julio Anejo { 11 }
Los Altos Platas { 7 }
Los Nahuales Reposado Mezcal { 8 }
Milagro Barrel Select Anejo { 16 }
Milagro Silver { 8 }
Patron XO Dark Cocoa { 10 }
Patron Platinum { 30 }
Patron Silver { 10 }

GF RUM

Bacardi Superior (Bermuda) { 7 }
Gosling (Bermuda) { 7 }
Kirk & Sweeny (Dominican Republic) { 8 }
Kraken (Trinidad/Tobago) { 7 }
Leblon Cacacha (Brazil) { 8 }
Malibu (Barbados) { 7 }
Myer's (Jamaica) { 7 }
Ron Zacapa Solera 23yr (Guatemala) { 9 }
Ricura Horchata (Barbados) { 7 }
Sailor Jerry { 7 }
Zaya 12yr (Trinidad/Tobago) { 9 }

GF APERTIFS, DIGESTIFS
& LIQUEURS

Absinthe Herbsaint { 8 }
Absinthe Ridge Verte { 10 }
Aperol { 7 }
USDA Art in the Age Rhubarb { 8 }
Averna Amaro { 7 }
Bärenjäger { 8 }
Benedictine { 9 }
Campari { 7 }
Carpano Antica Formula { 8 }
Chambord { 8 }
Cynar { 8 }
Dancing Pines Chai { 8 }
Disaronno { 8 }
Domaine de Canton { 8 }
Drambuie { 8 }
Fernet Branca { 7 }
Frangelico { 7 }
Godiva White { 8 }
Green Chartreuse { 7 }
Hum Hibiscus { 8 }
Lillet Blanc { 7 }
Lillet Rose { 7 }
Old Sugar Ouzo { 8 }
Roma Black Sambuca { 8 }
Sarpa di Poli Grappa { 9 }
St Germain { 8 }
Ty Ku Citrus { 7 }

BEER

BOTTLES

Amstel Light { 5 }
GF Angry Orchard { 5 }
Beck's Non-Alcoholic { 5 }
Bud Light { 3.5 }
Budweiser { 3.5 }
Coors Light { 3.5 }
Corona { 5 }
Dale's Pale Ale 6.5% ABV { 5 }
Heineken { 5 }
Lindeman's Framboise { 8 }
Lindeman's Pomme { 8 }
Mich Ultra { 3.5 }
Miller Lite { 3.5 }
Murphey's Stout { 6 }
Stone IPA 6.9% ABV { 6 }
Yuengling Lager { 3.5 }

DRAFT

Blue Moon { 5 }
Guinness { 5 }
Green Flash West Coast IPA
- 8.1% ABV { 6 }
New H Ichabod Pumpkin Ale { 6 }
New H Monkey King Saison
- 6.6% ABV { 6 }
Oskar Blues
- Mama's Little Yella Pils { 5 }
PBR { 4 }
Stella Artois { 5 }

Bar opens at 4:00 p.m. daily. Kitchen opens at 5:00 p.m.
Brunch - Sunday 12:00 p.m. - 4:00 p.m.

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GF gluten free USDA certified organic