



BISTRO

CRAFTED CLASSICS

HOURS OF OPERATION

MORNING

WEEKDAYS
WEEKENDS

8:00AM - 9:00AM
7:00AM - 10:00AM

AFTERNOON/EVENING

WEEKDAYS
WEEKENDS

5:00PM - 10:00PM
5:00PM - 10:00PM



Ask about Seasonal Starbucks

AFTERNOON/EVENING

SOCIAL SNACKS

- HUMMUS** | 700 CAL ⊕ 11.0
Oven-roasted tomatoes, crisp vegetables, flatbread
- FRENCH FRIES & DIP DUO** | 890 CAL ⊕ 12.0
Garlic aioli and green goddess dressing
- SKILLET MEATBALLS** | 690 CAL 15.0
Pomodoro sauce and parmesan garlic toast
- LOADED TOT-CHOS** | 660 CAL ⊕ 12.5
Tater tots, jack cheese, chili-lime seasoning, buffalo ranch and green goddess dressing, green chile, green onions, bacon
- GRILLED CHICKEN & BACON QUESADILLA** | 650 CAL 15.0
Tomato salsa, avocado mash
- CLASSIC CHICKEN WINGS** ⊕
Buffalo, with blue cheese dressing | 1000 CAL 17.0
Chili lime, with green goddess dressing | 1000 CAL 17.0
- MARGHERITA FLATBREAD** | 610 CAL ⊕ 14.0
Oven-roasted tomatoes, jack and parmesan cheeses, fresh basil
- PEPPERONI FLATBREAD** | 620 CAL 15.0
Oven-roasted tomatoes, jack and parmesan cheeses, fresh basil

⊕ VEGETARIAN ⊕ GLUTEN-FRIENDLY

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

AFTERNOON/EVENING

GREENS & GRAINS

- CAESAR** | 305-750 CAL HALF | FULL 7.5 | 15.0
Parmesan, olive oil roasted breadcrumbs, creamy caesar
- MODERN COBB SALAD** | 750 CAL 10.0
Grilled chicken, applewood-smoked bacon, half-cooked egg, grape tomatoes, avocado mash, gorgonzola, green goddess dressing
- MEDITERRANEAN GRAIN BOWL**
750 CAL ⊕ 10.0
Quinoa and brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese, lemon vinaigrette
- ADD CHICKEN** | 110 CAL 7.0

WE PROUDLY SERVE SUSTAINABLY RAISED PORK

In consuming our gluten-friendly items, be aware that there still may be a chance of cross contact as we cannot guarantee these products for those with celiac disease or a food allergy. Guests are advised to consider this information as it relates to their individual dietary needs and requirements. If you have any concerns regarding allergens, please ask the staff prior to ordering.

AFTERNOON/EVENING

BISTRO CLASSICS

- TURKEY AVOCADO B.L.T.**
800-1170 CAL 15.5
Applewood-smoked bacon, romaine, tomato, roasted garlic aioli on Texas roasted bread, with french fries or arugula salad
- THREE-CHEESE GRILLED CHEESE & TOMATO SOUP** | 640 CAL 14.5
White cheddar, jack cheese, parmesan on artisan bread, classic tomato soup
- THE BISTRO BURGER*** | 810-1180 CAL 17.0
Aged white cheddar, lettuce, tomato and garlic aioli on a brioche roll, with french fries or arugula salad
- GRILLED CHICKEN SANDWICH**
680-1030 CAL 15.0
Aged white cheddar, lettuce, tomato and garlic aioli on a brioche roll, with french fries or arugula salad
- BUFFALO FRIED CHICKEN SANDWICH**
770-1180 CAL 16.0
Gorgonzola crumbles, coleslaw on a brioche roll, with french fries or arugula salad
- SWEETS**
- DARK CHOCOLATE & SEA SALT COOKIE** | 300 CAL 6.5

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information is available on request.

MORNING

FRUITS & GRAINS

STEEL CUT OATMEAL | 350 CAL ☉ 10.5
Vanilla maple syrup, fresh blueberries

THE CONTINENTAL | 650-920 CAL ☉ 12.5
Yogurt, blueberry muffin, banana and choice of tall brewed coffee, hot tea, milk or juice

FRUIT & YOGURT PARFAIT
240 CAL ☉ 10.0
Greek yogurt, fresh berries, granola, honey

FRUIT & BERRY CUP | 100 CAL ☉☉ 9.5

BREAKFAST BOARDS

BAGEL: PLAIN OR EVERYTHING
360-460 CAL ☉ 7.0
Choice of plain cream cheese and jelly or herbbed cream cheese

AVOCADO TOAST | 520 CAL 14.0
Multigrain toast with roasted tomatoes, half-cooked egg, lemon-dressed arugula

MORNING FLATBREAD | 950 CAL 15.0
Scrambled eggs, herbbed cream cheese, cheddar cheese, green onions, bacon, avocado mash, salsa

GRIDDLED

FRENCH TOAST WITH STRAWBERRIES | 540 CAL 13.0
Dipped in cinnamon-vanilla custard and griddled, topped with powdered sugar, fresh strawberries, vanilla maple syrup

WE PROUDLY SERVE CAGE-FREE EGGS

☉ VEGETARIAN ☉ GLUTEN-FRIENDLY

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MORNING

EGGS

EGGS YOUR WAY* | 560-1050 CAL 10.0
Choice of whole eggs/whites, applewood-smoked bacon or pork sausage, with breakfast potatoes or tomatoes, and artisan or multigrain toast

FARM STAND BREAKFAST BOWL*
810 CAL 15.0
Choice of quinoa and lentils, rice cereal or breakfast potatoes, oven-roasted tomatoes, smashed baby kale, avocado mash, topped with two eggs your way, and parmesan cheese

LOADED BREAKFAST TOTS
580 CAL ☉ 8.5
Tater tots, chive-lime, cheddar cheese, green onions, bacon, buffalo ranch dressing

Artif scrambled eggs* | 280 CAL ☉ 7.0

BREAKFAST BURRITO | 920 CAL 13.5
Scrambled eggs, applewood-smoked bacon, green onions, breakfast potatoes, jack and cheddar cheeses in a tortilla with tomato salsa and avocado mash

BISTRO BREAKFAST SANDWICH*
620 CAL 13.0
Fried egg, applewood-smoked bacon, aged white cheddar, arugula avocado mash on a brioche bun

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STARBUCKS®

TALL | GRANDE | VENTI

CAFFE LATTE | 150-240 CAL 6.5 | 7.0 | 7.5

CAPPUCCINO | 90-150 CAL 6.5 | 7.0 | 7.5

CAFFE MOCHA | 300-400 CAL 6.5 | 7.0 | 7.5

CARAMEL MACCHIATO
180-310 CAL 7.0 | 7.5 | 8.0

CAFFE AMERICANO
10-25 CAL 5.0 | 5.5 | 6.0

WHITE CHOCOLATE MOCHA
320-500 CAL 7.0 | 7.5 | 8.0

COFFEE OF THE DAY
5-10 CAL 4.5 | 5.0 | 5.5

COLD BREW | 5 CAL 5.5
Limited daily availability

TAZO® CHAI LATTE
100-220 CAL 6.0 | 6.5 | 7.0

TAZO® TEA | 80-120 CAL 3.5 | 4.0 | 4.5

ESPRESSO | 5-10 CAL 4.0 | 4.5
Solo | Doppio

COCKTAILS

FRESH MARGARITA | 210 CAL 14.0
Patron Silver® tequila, lime, cane sugar

BLACK CHERRY OLD-FASHIONED
220 CAL 14.0
Maker's Mark® bourbon, demerara sugar, cherry bitters

PALOMA | 170 CAL 14.0
Jose Cuervo Tradicional® tequila, Fever-Tree sparkling grapefruit

NEW YORK SOUR | 190 CAL 14.5
Bulleit bourbon, lemon, cane sugar, red wine float

ESPRESSO MARTINI | 220 CAL 14.0
Grey Goose® vodka, Kahlua, cane sugar, espresso

B BOLD BLOODY MARY | 130 CAL 13.0
Smuck's vodka, Filly bloody mary mix

TROPICAL BREEZE | 80 CAL ☉ 12.0
Coconut water, cranberry, pineapple

☉ NON-ALCOHOLIC

19% gratuity is automatically added to the final bill for groups of 6+

WINE

130-200 CAL

6oz | 6oz | 6FL

SPARKLING

Mionetto Prosecco D.O.C. Brut n°1 14.0 | 16.5 | 48.0
Trivico, Italy

ROSE

Charles & Charles, 11.0 | 13.5 | 40.0
Columbia Valley, WA

WHITE

Simi 'Sonoma' Chardonnay, 14.0 | 16.5 | 48.0
Sonoma County, CA

Frenzy Sauvignon Blanc, 13.0 | 15.5 | 47.0
Marlborough, New Zealand

Chateau Ste. Michelle Riesling, 11.0 | 13.5 | 40.0
Columbia Valley, WA

Tommasi Le Rosse Pinot Grigio, 12.0 | 13.5 | 47.0
Valpolicella, Italy

RED

Kinwood Vineyards Pinot Noir, 12.0 | 14.5 | 43.0
Sonoma County, CA

Ches du Bois Merlot, CA 13.0 | 15.5 | 47.0

19 Crimes Red Blend, 11.0 | 13.5 | 40.0
South Eastern, Australia

Dacey by Duckhorn Red Blend, 14.0 | 18.5 | 48.0
Sonoma County, CA

Columbia Crest, Grand Estates, 12.0 | 14.5 | 43.0
Columbia Valley, WA

SANGRIA

Red Blend - Citrus Sangria 13.0

Sauvignon Blanc - Strawberry Sangria 13.5

BEER, SELTZER & CIDER

50-200 CAL

REGIONAL BEERS

ask for what's available

ALWAYS AVAILABLE

Corona Extra, Heineken, Heineken 0.0, 9.0
Samuel Adams Boston Lager, Stella Artois

Budweiser, Bud Light, Coors Light, 9.0
Melbot Ultra, Miller Lite

Truly Hard Seltzer, Wild Berry 9.0

Angry Orchard Hard Cider 9.0