THE BISTRO

Eat, Drink, Connect®, American

Your food and beverage destination for refreshing breakfast choices in the morning, and a variety of dinner, beer and wine options in the evening. The Bistro also offers specialty beverages made with Starbucks® coffee to help you get a jump on the day...

Mon-Fri: 6:00 AM-10:30 AM, 5:00 PM-10:00 PM

Sat-Sun: 7:00 AM-11:30 AM, 5:00 PM-10:00 PM

Kids' Menu Available

(GF) gluten friendly items

(V) Vegan

Before placing your order, please inform us if a person in your party has a food allergy.

# Morning

## FRUITS+GRAINS

### classic fruit + yogurt cup (V) 240CAL, $9.00

Chobani yogurt, fresh berries, granola + honey

### steel cut classic oatmeal (V) 350 CAL, $8.50

Vermont maple syrup, blueberries

### fruit + berry cup (V, GF) 60 CAL, $8.50

## EGGS

We proudly serve cage-free eggs.

### Eggs Your Way 480-1550 CAL, $14.00

Choice of whole cage-free eggs/whites, applewood-smoked bacon, pork or Beyond Meat sausage with breakfast potatoes or tomatoes + artisan or multigrain toast

### Farm stand breakfast bowl 610 CAL, $14.00

Choice of quinoa + brown rice blend or breakfast potatoes, oven roasted tomatoes, seasoned baby kale, avocado mash, topped with two cage-free eggs your way, + parmesan cheese

### Bistro breakfast sandwich 620 CAL, $10.50

Cage-free fried egg, applewood-smoked bacon, aged white cheddar, arugula + avocado mash on a brioche bun

### Breakfast quesadilla 980 CAL, $11.50

Scrambled cage-free eggs, bacon, green chiles, jack + aged white cheddar cheeses, garlic aioli, green onions, tomato salsa + avocado mash

## GRIDDLED

### French toast with strawberries 540 CAL, $12.00

Dipped in cinnamon-vanilla custard + griddled, topped with powdered sugar, fresh strawberries, vermont maple syrup

## BREAKFAST BOARD

### Avocado toast520 CAL, $13.00

Multigrain toast with roasted tomatoes, hard-cooked egg + lemon-dressed arugula

### Bagel, plain or everything (V) 360-480 CAL, $5.25

Choice of plain cream cheese +jelly or herbed cream cheese

# Evening

## SOCIAL SNACKS

### Avocado lemon yogurt dip (V) 560 CAL, $11.00

Chobani yogurt, crisp vegetables, flatbread

### French fries + dip duo (GF) 990 CAL, $11.00

Garlic aioli + green goddess ranch

### Skillet meatballs 690 CAL, $14.00

Pomodoro sauce + parmesan, artisan toast

### Grilled chicken + bacon quesadilla 850 CAL, $14.00

Tomato salsa, avocado mash

### Classic chicken wings (GF) $16.00

Traditional with blue cheese dressing 1090 CAL

Chili-lime with green goddess dressing 1190 CAL,

### Loaded Tot-chos (GF) 660 CAL, $13.00

Tater tots, jack cheese, chili lime seasoning, buffalo ranch + green goddess dressing, green chili, green onions, bacon

### Margherita flatbread (V) 610 CAL, $13.00

Roasted tomatoes, basil + cheese

## GREENS+GRAINS

### Caesar 790 CAL, Half: $10.00, Full: $15.00

Parmeson, olive oil toasted bread crumbs, creamy Caesar

### Mediterranean grain bowl (V) 750 CAL, $15.00

Quinoa + brown rice blend, baby kale, arugula, Oven roasted tomatoes, parmesan cheese, lemon vinaigrette

\*Add chicken to any salad| 110 CAL

## BISTRO CLASSICS

### The bistro burger 810-1180 CAL, $16.00

Aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll, with French fries or arugula salad

### Beyond Meat' burger (V) 850-1230 CAL, $16.00

### B.R.T. 750-1120 CAL, $15.00

Applewood-smoked bacon, romaine hearts, tomato, garlic parmesan spread on Texas toast, French fries or arugula salad

## SWEETS

### Dark chocolate+ sea salt cookie 380 CAL, $7.00

# Starbucks

Caffe latte 150-240 CAL, Tall: $3.95, Grande: $4.45, Venti: $4.75

Cappuccino 90-150 CAL, Tall: $3.95, Grande: $4.45, Venti: $4.75

Caffe mocha 300-480 CAL, Tall: $4.15, Grande: $4.75, Venti: $4.95

Caramel macchiato 190-310 CAL, Tall: $4.45, Grande: $4.95, Venti: $5.25

Caffe Americano 10-25 CAL, Tall: $2.95, Grande: $3.55, Venti: $3.75

Coffee of the day 5-10 CAL, Tall: $2.45, Grande: $2.75, Venti: $2.95

White chocolate mocha 320-500 CAL, Tall: $4.45, Grande: $4.95, Venti: $5.25

cold brew (limited daily availability) 5 CAL, Tall: $3.45, Grande: $4.95, Venti: $5.25

Frappuccino - caramel, mocha, or coffee, Grande: $4.75

TAZO chai tea latte 100-230 CAL, Tall: $4.25, Grande: $4.75, Venti: $4.95

TAZO teas 60-120 CAL, Tall: $2.45, Grande: $2.65, Venti: $2.95

Espresso 5-10 CAL solo/doppio $2.45 / $2.75

# COCKTAILS

Fresh margarita 210 CAL, $13.00

Patron Silver tequila, lime, Cane sugar

Black cherry old-fashioned 210 CAL, $14.00

Maker's Mark Bourbon, Demerara Sugar, Cherry Bitters

The Wełlington Manhattan 230 CAL, $14.00

Bulleit Rye, Martini Rossi Vermouth, Tri-Blend Bitters

Wild Bee’s Knees 230 CAL, $14.00

Tanqueray Gin, Lemon, Wild Honey Blend

Espresso Martini 230 CAL, $14.00

Grey Goose Vodka, Kahlua, Cane Sugar, Espresso

# WINE 30-200 CAL

## Sparkling

Mionetto Prosecco D.O.C. Brut nv, Italy, $15.00

(187 ml only)

## Rose

Charles & Charles, USA, 6oz: $11.00, 8oz: $14.50, BTL: $44.00

## white

Simi 'Sonoma' Chardonnay, USA, 6oz: $18.00, 8oz: $20.00, BTL: $72.00

Frenzy Sauvignon Blanc, New Zealand, 6oz: $12.00, 8oz: $16.00, BTL: $48.00

Clean Slate Riesling, Germany, 6oz: $14.00, 8oz: $18.50, BTL: $56.00

Tommasi "Le Rosse" Pinot Grigio, Italy, 6oz: $12.00, 8oz: $14.50, BTL: $48.00

## Red

Kenwood Vineyards Pinot Noir, USA, 6oz: $13.00, 8oz: $17.00, BTL: $52.00

Clos du Bois Merlot, USA, 6oz: $14.00, 8oz: $24.00, BTL: $56.00

19 Crimes Red Blend, USA, 6oz: $14.00 8oz: $24.00, BTL: $56.00

Decoy by Duckhorn, Red Blend, USA, 6oz: $18.00 8oz: $20.00 BTL: $72.00

Merf Cabernet Sauvignon, USA, 6oz: $15.00, 8oz: $24.00, BTL: $60.00

# BEER+SELTZER+CIDER 50-200 CAL

## Regional beers

ask for what's available

## always available

Samuel Adams Boston Lager $8.00

Corona Extra, Heineken, Heineken 0.0 $7.50

Stella Artois, Budweiser, Bud light, Coors light, Michelob Ultra, Miller Lite $6.50

Truly Hard Seltzer $8.00

Angry Orchard Hard Cider $7.00

# Disclaimer:

* 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.
* Consuming raw or under-cooked meats, poultry, sea shellfish or eggs may increase your risk of foodborne illnesses.
* In consuming our gluten friendly items, be aware that there still maybe a chance of cross contact so 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 allergies, please alert the staff prior to ordering