

BISTRO CLASSICS WITH A TWIST

AFTERNOON/EVENING MENU

SOCIAL SNACKS

hummus | 12 v

oven-roasted tomatoes, crisp vegetables, flatbread | 700 CAL

trench fries + dip duo | 12 gf

garlic aioli + green goddess ranch | 990 CAL

skillet meatballs | 17

pomodoro sauce + parmesan, artisan toast | 690 CAL

grilled chicken + bacon quesadilla | 16

tomato salsa, avocado mash | 850 CAL

classic chicken wings | 18 gf

traditional, with blue cheese dressing | 1090 CAL
chili-lime, with green goddess dressing | 1080 CAL

loaded tot-chos | 15 gf

tater tots, jack cheese, chili lime seasoning, buffalo ranch + green goddess dressing, green chili, green onions, bacon | 660 CAL

GREENS+GRAINS

caesar | half 10 / full 15

parmesan, olive oil toasted breadcrumbs + creamy caesar | 395-790 CAL

mediterranean grain bowl | 17 v

quinoa + brown rice blend, baby kale, arugula, oven-roasted tomatoes, parmesan cheese + lemon vinaigrette | 750 CAL

modern cobb salad | 17

grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, avocado mash, gorgonzola + green goddess dressing | 750 CAL

strawberry, almond + arugula salad | 17 v gf

goat cheese + sesame ginger dressing | 350 CAL

add chicken to any salad + 5 | 110 CAL

BITES+BOARDS

margherita flatbread | 17 v

roasted tomatoes, basil + cheese | 610 CAL

pepperoni flatbread | 17

basil | 620 CAL

meatball flatbread | 17

oven-roasted tomatoes, parmesan cheese, basil pesto | 930 CAL

Beyond Meat® sausage flatbread | 17 v

banana peppers, parmesan cheese, evoo | 710 CAL

chicken flatbread | 17

gritted chicken, bacon, tomatoes, green onions, green goddess drizzle | 790 CAL

BISTRO CLASSICS

the bistro burger* | 17

aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad | 810-1180 CAL

Beyond Meat® 650-1120 CAL | 19 v

b.r.t. burger | 16

applewood-smoked bacon, romaine hearts, tomato, garlic parmesan spread on texas toast, french fries or arugula salad | 850-1230 CAL |

three-cheese grilled cheese + tomato soup | 16

white cheddar, jack cheese + parmesan on artisan bread | 840 CAL 16.0

grilled chicken sandwich | 17

aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad | 680-1090 CAL

buffalo fried chicken sandwich | 17

gorgonzola crumbles, coleslaw on a brioche roll, with french fries or arugula salad | 770-1180 CAL

sausage rigatoni | 24 v

Beyond Meat® sausage, rigatoni pasta, roasted garlic, arugula, basil, parmesan cheese, garlic breadcrumbs + evoo | 790 CAL

spicy rigatoni a la vodka* | 22 v

rigatoni with classic vodka sauce, crushed red chili, fresh basil + parmesan cheese | 640 CAL
add chicken | 110 CAL +6.0 add shrimp | 110 CAL +8.0

chimichurri steak* | 32

with spicy herb sauce, roasted fingerling potatoes, tomatoes + wilted kale | 700-810 CAL

pan-seared salmon filet* | 30

warm green beans, potatoes, mustard vinaigrette | 730 CAL

SWEETS

dark chocolate + sea salt cookie | 6.5

380 CAL

salted caramel cheesecake | 9 v

450 CAL

KIDS MENU

Please ask your server.

BISTRO CLASSICS WITH A TWIST

MORNING MENU

EGGS

eggs your way* | 16

choice of whole cage-free eggs/whites, applewood-smoked bacon or pork sausage with breakfast potatoes or tomatoes + artisan or multigrain toast | 480-1550 CAL

farm stand breakfast bowl* | 17

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 | 610 CAL

bistro breakfast sandwich* | 16

cage-free fried egg, applewood-smoked bacon, aged white cheddar, arugula + avocado mash on a brioche bun | 620 CAL

breakfast burrito | 16

cage-free scrambled eggs, applewood-smoked bacon, green onions, breakfast potatoes + cheddar in a tortilla with tomato salsa + avocado mash | 920 CAL

loaded breakfast tots + scrambled egg* | 16 gf

tater tots, chile lime, cheddar cheese, green onions, bacon, scrambled cage-free eggs, buffalo ranch dressing | 860 CAL

loaded breakfast tots | 15 gf

tater tots, chile lime, cheddar cheese, green onions, bacon, buffalo ranch dressing | 580 CAL

frittata* | 16 gf

choice of whole cage-free eggs/whites, monterrey jack cheese, lightly dressed arugula, torn basil, cucumber, grape tomatoes + avocado mash | 380 CAL

FRUITS+GRAINS

classic fruit+ yogurt cup | 8 v

chobani® yogurt, fresh berries, granola + honey | 240 CAL

steel cut classic oatmeal | 12 v

vermont maple syrup, blueberries | 350 CAL

fruit + berry cup | 8 v gf

90 CAL

smoothie of the day | 9 v gf

190-250 CAL

GRIDDLED

french toast with strawberries | 15

dipped in cinnamon-vanilla custard + griddled, topped with powdered sugar, fresh strawberries, vermont maple syrup | 540 CAL

BREAKFAST BOARDS

avocado toast | 15

multigrain toast with roasted tomatoes, hard-cooked egg + lemon-dressed arugula | 520 CAL

breakfast flatbread | 17

scrambled cage-free eggs, herbed cream cheese, cheddar cheese, green onions, bacon, avocado mash, salsa | 950 CAL

bagel: plain or everything | 7 v

choice of plain cream cheese + jelly or herbed cream cheese | 360-480 CAL

KIDS MENU

Please ask your server for a kids menu

STARBUCKS®

tall | grande | venti

caffe latte | 150-240 CAL

6 | 6.5 | 7

cappuccino | 90-150 CAL

6 | 6.5 | 7

caffe mocha | 300-460 CAL

6.5 | 7.5 | 8

caramel macchiato | 190-310 CAL

6.5 | 7.5 | 8

caffe americano | 10-25 CAL

5 | 5.5 | 6

coffee of the day | 5-10 CAL

4 | 4.5 | 5

white chocolate mocha | 320-500 CAL

6.5 | 7.5 | 8

cold brew | limited daily availability | 5 CAL

6.5

espresso | 5-10 CAL

solo 3.5 | doppio 4.5

tazo® chai latte | 100-230 CAL

6 | 6.5 | 7

tazo® tea | 60-120 CAL

4 | 4.5 | 5

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BEVERAGE MENU

COCKTAILS

fresh margarita | 16

patron silver® tequila, lime, cane sugar | 210 CAL

black cherry old-fashioned | 16

maker's mark® bourbon, demerara sugar, cherry bitters | 220 CAL

paloma | 16

jose cuervo tradicional® tequila, fever-tree sparkling grapefruit | 170 CAL

new york sour | 16

bulleit bourbon, lemon, cane sugar, red wine float | 260 CAL

espresso martini | 17

grey goose® vodka, kahlua, cane sugar, espresso | 220 CAL

bold bloody mary | 16

svedka vodka, filthy bloody mary mix | 130 CAL

tropical breeze | 13 **non-alcoholic**

coconut water, cranberry, pineapple | 90 CAL

BEER | SELTZER | CIDER

50-200CAL

regional beers

ask for what's available

always available

corona extra | heineken | heineken 0.0 | samuel adams boston lager | stella artois | 9

budweiser | bud light | coors light | michelob ultra | miller lite | 8.5

truly hard seltzer (assorted) | 9

angry orchard hard cider | 8.5

WINE

130-200 CAL

6oz | 8oz | BTL

sparkling

mionetto prosecco d.o.c. brut nv 15 (187 lt ony)
treviso, italy

rose

charles & charles 12 | 15 | 45
columbia valley, wa

white

simi 'sonoma' chardonnay 16 | 21 | 64
sonoma county, ca

frenzy sauvignon blanc 12 | 16 | 48
marlborough, new zealand

clean slate riesling 13 | 17.5 | 45
mosel, germany

tommasi le rosse pinot grigio 14 | 17 | 48
valpolicella, italy

red

kenwood vineyards pinot noir 13 | 17 | 52
sonoma county, ca

clos du bois merlot, ca 14 | 18.5 | 56

19 crimes red blend 14 | 18.5 | 52
south eastern, australia

decoy by duckhorn red blend 16 | 21 | 64
sonoma county, ca

merf cabernet sauvignon 15 | 20 | 60
columbia valley, wa