

COCKTAILS

black cherry old-fashioned | 210 CAL
maker's mark bourbon | demerara sugar |
cherry bitters

*1806 style old-fashioned "No Muddled Fruit" crafted
with Maker's Mark bourbon, demerara syrup,
finished with cherry bitters + a Bordeaux cherry.*

southside | 190 CAL
tanqueray gin | lime | sugar | mint
*A pre-Prohibition classic cocktail made popular at
the "21 Club" in New York. A refreshing combination
of Tanqueray gin, citrus + a kiss of mint.*

whiskey buck | 360 CAL
bulleit rye | lemon | ginger beer |
angostura bitters
*Southern twist on a Dark + Stormy, highlighted
with Bulleit high-rye whiskey.*

french 77 | 230 CAL
st-germain elderflower liqueur | bombay
sapphire gin lemon | prosecco
*A bright + floral take on the timeless classic created
at "Harry's New York Bar" in Paris, France.*

coconut collins | 210 CAL
absolut vodka | lemon | coconut water
*Refreshing + mindful concoction accentuated with
nutrient-dense coconut water — nature's natural
electrolyte beverage. Topped with toasted coconut.*

fresh margarita | 210 CAL
patron silver tequila | lime | cane sugar
*Freshly squeezed lime juice, cane sugar + Patron
Silver tequila.*

Please ask your server for our
spirit selections

BEER

100-150 CAL

regional craft
ipa | lager | pale ale | wheat

always available
corona light | corona extra | heineken |
samuel adams boston lager | stella artois

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

WINE

145-193 CAL

6oz | 8oz

sparkling | blush

*beringer white zinfandel, usa
mionetto prosecco d.o.c. brut nv,
italy (187 ml only)*

white

*brancott sauvignon blanc, new zealand
clean slate riesling, germany
clos du bois chardonnay, usa
meridian pinot grigio, usa
chateau st. jean chardonnay, usa*

red

*alamos malbec, argentina
clos du bois merlot, usa
estancia cabernet sauvignon, usa
estancia pinot noir, usa
la crema pinot noir, usa
decoy by duckhorn, usa
robert mondavi winery merlot, usa
franciscan cabernet sauvignon, usa
doña paula estate malbec, argentina*

Please ask your server for bottle prices

BISTRO

CLASSICS WITH A TWIST

ASK ABOUT OUR SEASONAL MENU ITEMS

Bistro To Go, available in the evenings

Call the Front Desk to place your order
and pick up in the Bistro

FRUITS + GRAINS

classic fruit + yogurt bowl | 310 CAL
greek yogurt, fresh berries, granola + honey

classic or vanilla nut oatmeal | 430 | 390 CAL
classic with banana + candied nuts, or vanilla-infused oatmeal, maple syrup, bananas + candied nuts

awakening açai bowl | 670 CAL
açai smoothie topped with fresh berries, bananas + granola

fruit + berry bowl | 70 CAL
fresh mint

BREAKFAST BOARDS

avocado toast | 480 CAL
evoo + lemon + flaky sea salt on whole grain toast with pickled red onions, roasted tomatoes, hard-cooked egg + lemon-dressed arugula

contemporary continental | 410-980 CAL
choice of cheerios or granola, strawberries, milk, banana bread + orange juice, coffee or tea

EGGS

eggs your way* | 560-810 CAL
choice of applewood-smoked bacon, chicken or pork sausage or thin-sliced prosciutto, with breakfast potatoes + choice of artisan or whole grain toast

two egg omelette | 1080 CAL
gruyere, caramelized onions + applewood-smoked bacon

egg white frittata | 370 CAL
monterey jack cheese, avocado, lightly dressed arugula, torn basil, cucumber + grape tomatoes

farm stand breakfast bowl* | 750 CAL
oven-roasted broccolini, tomatoes, baby kale + breakfast potatoes topped with two cage-free eggs your way, basil pesto + parmesan

bistro breakfast sandwich | 820 CAL
cage-free scrambled eggs, applewood-smoked bacon, aged white cheddar, arugula + avocado on a brioche roll

EGGS

balanced breakfast sandwich | 430 CAL
scrambled cage-free egg whites, turkey breast with arugula, roasted green chiles + cheddar on english muffin

breakfast burrito | 950 CAL
cage-free scrambled eggs, applewood-smoked bacon, breakfast potatoes, cheddar in a tortilla with tomato salsa + avocado mash

GRIDDLED

lemon blueberry ricotta pancakes | 700 CAL
topped with blueberry reduction + whipped ricotta, vermont maple syrup

banana bread french toast | 1090 CAL
dipped in cinnamon-vanilla custard + griddled, topped with powdered sugar, fresh bananas, whipped ricotta + candied walnuts, vermont maple syrup

BITES + BOARDS

crispy brussels sprouts | 530 | 810 CAL HALF | FULL
fried brussels sprouts, parmesan + lemon, with garlic aioli

pesto prosciutto flatbread | 720 CAL
pesto, roasted tomatoes, ricotta + prosciutto

margherita flatbread | 620 CAL
roasted tomatoes, basil + cheese

SOCIAL SNACKS

french fries + dip trio | 1070 CAL
spicy ketchup, garlic aioli + green goddess ranch

skillet meatballs | 800 CAL
pomodoro sauce, ricotta + parmesan, with artisan toast

grilled chicken + bacon quesadilla | 850 CAL
tomato salsa, avocado mash

classic chicken wings | 1040-1160 CAL
traditional or hot honey garlic

GREENS + GRAINS

modern cobb salad | 750 CAL
little gems, grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, pickled red onions, gorgonzola + green goddess ranch

little gems caesar | 400 | 790 CAL HALF | FULL
parmesan, olive oil toasted croutons, creamy caesar. add chicken | 110 CAL

mediterranean grain bowl | 820 CAL
grilled chicken, roasted broccolini, lemon-dressed arugula, goat cheese, tomatoes + almonds over quinoa + brown rice

BISTRO CLASSICS

the bistro burger | 800-1460 CAL
gruyere, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad

green goddess chicken blt | 800-1460 CAL
applewood-smoked bacon, avocado, lettuce, pickled red onions, tomato + green goddess ranch, stacked between toasted artisan bread, with french fries or arugula salad

three-cheese grilled cheese + tomato soup | 840 CAL
white cheddar, gruyere + parmesan on artisan bread, classic tomato soup

individual chicken pot pie | 830 CAL
roasted chicken, vegetables + herbs, topped with flaky pie crust

vegetable baked pasta | 620 CAL
roasted peppers, broccolini + tomatoes, baked with pesto cream sauce, parmesan

roasted herb chicken breast | 470 CAL
broccolini + lemon-dressed arugula

KIDS' MENU AVAILABLE

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

*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

additional nutritional information is available upon request

before placing your order, please inform your server if a person in your party has a food allergy

we proudly serve cage-free eggs