

BISTRO BAR MENU



Hours of Operation
12:00 PM – 11:00 PM

Appetizers & Salad

Homemade Soup – Using Only the Freshest Ingredients, Sourced Locally When Available \$5

Fresh Baked Bavarian Pretzels – Sweet Butter Basted, Coarse Salt, Housemade Beer Cheese, Ale Mustard \$9

Thai Shrimp Wonton – Black Tiger Shrimp Wrapped with Crispy Wonton, Wasabi Aioli, Basil-Ginger Crema \$11

Potato Nachos – Smokey Cheese Sauce, Candied Pepper-Bacon, Charred Onion, Fresh Jalapeno, Roasted Corn, Cotija, Pico De Gallo \$10

Chicken Wings – 10 Jumbo Wings, Homemade Blue Cheese Sauce. Hot, Medium, Mild, House \$10

Roman Caesar Salad – Crisp Romaine, Spanish Anchovies, Housemade Croutons, and Fresh Grated Asiago Cheese Tossed with Creamy Caesar Dressing \$12

Sandwiches

Served on a Toasted Brioche Roll, Whiskey Pickle, House Chips

Bistro Burger – Coarse Ground Angus Beef, Aged Cheddar, Garlic Mayonnaise, Ale Mustard, LTO \$14

Chorizo Chicken Burger – Housemade, Roasted Poblano, Cilantro Aioli, Smoked Tomato Confit, Avocado, Arugula \$14

Bloody Mary Grilled Cheese – Pancetta, Horseradish Havarti, Fresh Mozzarella, Heirloom Tomato, Arugula, Thick-Cut Italian Bread \$12

Sweet Temptation

Chef Recommends Enjoying One of Our Fine Ports, Late Harvest Sherry, or Moscato with Dessert

Bananas Foster Flambé over French Vanilla Ice Cream \$6

Raspberry Lemon Drop – Lemon Mousse, Vanilla Genoise, Raspberry Preserve, White Chocolate Curls \$7

Chocolate Trilogy – Dark, Milk and White Chocolate Mousse Layers on Chocolate Genoise \$7

Vanilla Bean Cheesecake – Madagascar Vanilla Bean, Baby Oat Crust \$7

For Guests with Food Allergies or Specific Dietary Requirements, Please Ask to Speak to a Manager.
Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase Your Risk of Foodborne Illness; Especially Those with Certain Medical Conditions