

MORNINGS


FRUITS & GRAINS

CLASSIC FRUIT & YOGURT CUP | 240 CAL 
Chobani® greek yogurt, fresh berries, granola, honey

STEEL CUT CLASSIC OATMEAL | 350 CAL 
Maple syrup, blueberries

FRUIT & BERRY CUP | 60 CAL  

BREAKFAST BOARDS

BAGEL: PLAIN OR EVERYTHING | 360-480 CAL 
Choice of plain cream cheese and jelly or herbed cream cheese

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

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

GRIDDLED

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

 **VEGETARIAN**  **GLUTEN-FRIENDLY**


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


MORNINGS

EGGS

EGGS YOUR WAY* | 480-1550 CAL
Choice of whole cage-free eggs/whites, applewood-smoked bacon or pork sausage with breakfast potatoes or tomatoes and artisan or multigrain toast

FARM STAND BREAKFAST BOWL* | 610 CAL
Choice of quinoa and brown rice blend or breakfast potatoes, oven roasted tomatoes, seasoned baby kale, avocado mash, topped with two cage-free eggs your way, parmesan cheese

LOADED BREAKFAST TOTS | 580 CAL 
Tater tots, chili lime seasoning, cheddar cheese, green onions, bacon, buffalo ranch dressing

*Add scrambled eggs** | 280 CAL 

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

BISTRO BREAKFAST SANDWICH* | 620 CAL
Cage-free fried egg, applewood smoked bacon, aged white cheddar, arugula and avocado on a brioche bun

WE PROUDLY SERVE CAGE-FREE EGGS

In consuming our gluten-friendly items, be aware that there still may be 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.

Pricing and additional menu items may vary.

STARBUCKS® (TALL | GRANDE | VENTI)

CAFFE LATTE | 150-240 CAL

CAPPUCCINO | 90-150 CAL

CAFFE MOCHA | 300-460 CAL

CARAMEL MACCHIATO | 190-310 CAL

CAFFE AMERICANO | 10-25 CAL

COFFEE OF THE DAY | 5-10 CAL

WHITE CHOCOLATE MOCHA | 320-500 CAL

COLD BREW | 5 CAL
Limited daily availability

TAZO® CHAI LATTE | 100-230 CAL

TAZO® TEA | 60-120 CAL

ESPRESSO | 5-10 CAL
Solo | Doppio

COCKTAILS

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


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

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

NEW YORK SOUR | 260 CAL
Bulleit bourbon, lemon, cane sugar, red wine float

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

B BOLD BLOODY MARY | 130 CAL
Svedka vodka, Filthy bloody mary mix

TROPICAL BREEZE | 80 CAL 
Coconut water, cranberry, pineapple

 **NON-ALCOHOLIC**

BISTRO

CRAFTED CLASSICS

HOURS OF OPERATION

MORNINGS

WEEKDAYS 6:30AM - 5:00PM
WEEKENDS 7:00AM - 5:00PM

AFTERNOON / EVENING


WEEKDAYS 5:00PM - 10:00PM
WEEKENDS 5:00PM - 11:00PM



Ask about Seasonal Starbucks


AFTERNOON/EVENING

SOCIAL SNACKS

HUMMUS | 700 CAL 
Oven roasted tomatoes, crisp vegetables, flatbread

FRENCH FRIES & DIP DUO | 990 CAL 
Garlic aioli, green goddess dressing

SKILLET MEATBALLS | 690 CAL
Pomodoro sauce, parmesan, artisan toast

LOADED TOT-CHOS | 660 CAL 
Tater tots, jack cheese, chili lime seasoning, buffalo ranch and green goddess dressing, green chile, green onions, bacon

GRILLED CHICKEN & BACON QUESADILLA | 850 CAL
Tomato salsa, avocado mash

CLASSIC CHICKEN WINGS | 1080-1090 CAL 
Buffalo, with blue cheese dressing | 1090 CAL
Chili lime, with green goddess dressing | 1080 CAL

MARGHERITA FLATBREAD | 610 CAL 
Roasted tomatoes, basil, cheese

PEPPERONI FLATBREAD | 620 CAL
Basil

 VEGETARIAN  GLUTEN-FRIENDLY


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AFTERNOON/EVENING

GREENS & GRAINS

CAESAR | 395-790 CAL (HALF | FULL)
Parmesan, olive oil toasted breadcrumbs, creamy caesar

MODERN COBB SALAD | 750 CAL
Grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, avocado mash, gorgonzola, green goddess dressing

MEDITERRANEAN GRAIN BOWL | 750 CAL 
Quinoa and brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese, lemon vinaigrette

Add chicken to any salad | 110 CAL

WE PROUDLY SERVE SUSTAINABLY RAISED PORK

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AFTERNOON/EVENING

BISTRO CLASSICS

B.L.T. | 650-1120 CAL
Applewood-smoked bacon, romaine hearts, tomato, garlic parmesan spread on Texas toast, with french fries or arugula salad

THREE-CHEESE GRILLED CHEESE & TOMATO SOUP | 840 CAL
White cheddar, jack cheese and parmesan on artisan bread, classic tomato soup

THE BISTRO BURGER* | 810-1180 CAL
Aged white cheddar, lettuce, tomato and garlic aioli on a brioche roll, with french fries or arugula salad

GRILLED CHICKEN SANDWICH | 680-1090 CAL
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
Gorgonzola crumbles, coleslaw on a brioche roll, with french fries or arugula salad

SWEETS

DARK CHOCOLATE & SEA SALT COOKIE | 380 CAL

2,000 calories a day is used for general nutrition advice, but calorie needs vary additional nutritional information is available upon request

WINE 130-200 CAL (6OZ | 8OZ | BTL)

SPARKLING
Mionetto Prosecco d.o.c. Brut nv, Treviso, Italy (187 ml only)

ROSE
Charles & Charles, Columbia Valley, WV

WHITE
Simi 'Sonoma' Chardonnay, Sonoma County, CA

Frenzy Sauvignon Blanc, Marlborough, New Zealand

Clean Slate Riesling, Mosel, Germany

Tommasi Le Rosse Pinot Grigio, Valpolicella, Italy

RED
Kenwood Vineyards Pinot Noir, Sonoma County, CA

Clos du Bois Merlot, CA

19 Crimes Red Blend, South Eastern, Australia

Decoy by Duckhorn Red Blend, Sonoma County, CA

Merf Cabernet Sauvignon, Columbia Valley, WA

BEER, SELTZER & CIDER 50-200 CAL

REGIONAL BEERS
ask for what's available

ALWAYS AVAILABLE
Corona Extra, Heineken, Heineken 0.0, Samuel Adams Boston Lager, Stella Artois

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

Truly Hard Seltzer (Assorted)

Angry Orchard Hard Cider