

## 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.*

### 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

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 adam boston lager | stella artois

budweiser | bud light | michelob ultra

## 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*

**red**

*alamos malbec, argentina  
clos du bois merlot, usa  
estancia cabernet sauvignon, usa  
estancia pinot noir, usa*

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*

## SWEETS

**dark chocolate + sea salt cookie** | 380 CAL  
*ask for it warmed to order*

**old-fashioned carrot cake** | 560 CAL  
*cream cheese frosting + candied walnuts with whipped ricotta*

we proudly serve cage-free eggs