

## BREAKFAST MENU

SERVED 8AM-10AM (SATURDAY AND SUNDAY ONLY)

### BISTRO FAVORITES

AMERICAN BREAKFAST Two eggs any style with choice of bacon, ham or sausage. Served with Bistro potatoes and your choice of toast. 12

CORNED BEEF HASH Two eggs any style with homemade corned beef hash, Bistro potatoes and your choice of toast. 13

BACON & CHEESE BURRITO Scrambled eggs, jack & cheddar cheese, bacon and served with Bistro potatoes. 11

BREAKFAST BURRITO Scrambled eggs, pinto beans, pork chorizo, cheddar cheese, topped with salsa and served with Bistro potatoes. 11

EGGS FLORENTINE Two poached eggs and fresh spinach on an English muffin with Hollandaise and served with Bistro potatoes. 12

EGGS BENEDICT Two poached eggs and Canadian bacon on an English muffin with Hollandaise and served with Bistro potatoes. 14

BISTRO SCRAMBLE Three scrambled eggs with bell peppers, sausage, onions, Bistro potatoes and your choice of toast. 11

BREAKFAST QUESADILLA A large flour tortilla filled with scrambled eggs, onions, bell peppers and cheddar cheese. Your choice of bacon or sausage and served with Bistro potatoes. 12

### HEALTHY START

FRESH FRUIT PLATE Fresh seasonal fruit and berries served with Yoplait yogurt. 12

HOMESTYLE OATMEAL Served with fresh fruit. 7

TOASTED BAGEL Served with cream cheese or butter.	3
CONTINENTAL BREAKFAST Your choice of breakfast bread, coffee and choice of juice.	7
FROM THE GRIDDLE	
PANCAKES With fresh strawberries or bananas and whipped cream.	8
SHORT STACK With fresh strawberries and whipped cream.	7
BELGIAN WAFFLE With fresh strawberries and whipped cream.	10
FRENCH TOAST Thickly sliced and sprinkled with powdered sugar and fresh strawberries topped with whipped cream.	9
PANCAKE SANDWICH Two pancakes, one egg any style and bacon or sausage.	10
BISTRO EGG SANDWICH One egg, choice of cheese, bacon or ham on a croissant and served with Bistro potatoes.	9
OMELETS	
Served with Bistro potatoes and choice of wheat, rye, white or sourdough toast. For egg whites or EGG BEATERS™ add \$1.	
FRESH VEGETABLE OMELET Sautéed zucchini, mushrooms, onions and bell peppers folded in a traditional omelette.	12
AVOCADO, MUSHROOM & SWISS OMELET Melted swiss cheese, sautéed mushrooms and sliced avocado.	12
MEAT LOVERS OMELET Sausage, diced ham, crispy bacon and melted cheddar cheese.	14

BISTRO OMELET Fresh spinach, sautéed mushrooms, with diced tomatoes, onions and your choice of cheese. 12

DENVER OMELET Diced ham, bell peppers, onions and your choice of cheese. 12

#### ON THE SIDE

Danish, muffin, toast or English muffin 3

One egg (any style) 2

Bistro potatoes 4

Bacon, ham or sausage 5

Homemade corned beef hash 6

#### FROM THE BAR

DOMESTIC BOTTLE BEER 4 Coors Light, Budweiser, Bud Light, Michelob Ultra

IMPORT BOTTLE BEER 5 O’Douls, Corona, Corona Light, Pacifico, Fire Rock, Blue Moon, Shock Top, XX Lager, XX Amber, Sam Adams, Fat Tire, Amstel Light, Newcastle, Guinness, Heineken, Model Especial

DRAFT BEER “Rotating Handle” 5.25 Longboard 6.25 Stella 6.25 Sculpin IPA 7.25

#### WINES BY THE GLASS

Robert Mondavi Private Select, CHARDONNAY

\$8 | \$11

FRANSICAN, CHARDONNAY

\$10 | \$14

Simi, CHARDONNAY

\$13 | \$18

RUFFINO, PINOT GRIGIO

\$9 | \$12

ESTANCIA, PINOT GRIGIO

\$10 | \$14

CLOS DU BOIS, SAUVIGNON BLANC

\$9 | \$12

KIM CRAWFORD, SAUVIGNON BLANC

\$12 | \$16

Robert Mondavi Private Select, CABERNET

\$8 | \$11

Tom Gore, CABERNET

\$11 | \$15

SIMI, CABERNET

\$14 | \$20

Robert Mondavi Private Select, MERLOT

\$8 | \$11

CLOS DU BOIS, MERLOT

\$10 | \$14

MARK WEST, PINOT NOIR

\$9 | \$12

WILD HORSE, PINOT NOIR

\$13 | \$17

Spoken Barrel, Meritage

\$13 | \$17

MOSCOW MULE 11

Ketel One Vodka, Ginger Beer, St. Germain Elder Flower Liqueur, freshly squeezed lime juice served in a classic copper mug

SANGRIA 10

House-made with Red Wine, Triple Sec, Brandy, orange juice, pineapple juice, freshly squeezed lemon and lime juice topped with sprite

#### PEARADISE 11

Grey Goose Pear Vodka, St. Germain Elder Flower Liqueur, fresh squeezed lime juice topped with sprite served in a martini glass

#### CITRUS DROP 11

Absolute Citron Vodka, Triple Sec, orange juice, pineapple juice served in a martini glass with a sugar rim

#### BLUEBERRY BLISS 10

Stoli Blueberry Vodka, Triple Sec, freshly squeezed lemon topped with Champagne served in a martini glass with a sugar rim

#### CUCUMBER COSMO 12

Cucumber Infused Vodka, St. Germain Elder Flower Liqueur, cucumber puree lime juice served in a martini glass

#### CHUPACABRA 11

Milagro Silver Tequila, Bacardi Rum, muddled jalepeno, freshly squeezed lime juice, Simple Syrup served in a martini glass

#### THE HAWTHORNE 12

Nolets Gin, fresh blackberries, lemon juice, rosemary simply syrup served in a rocks glass

#### WHISKEY SOUR 12

Bulleit Rye, Bitters, fresh lemon juice, simple syrup, shaken with an egg white served in a rocks glass

#### GENTLEMENS LEMONADE 12

Hendricks Gin, muddled tarragon, fresh lemon juice, simple syrup topped with sprite served in a rocks glass

#### BASIL GREYHOUND 9

Titos Vodka, freshly muddled basil, grapefruit juice, bitters served in a martini glass

#### THE DON 12

Dulce Vida Reposado, Triple Sec, muddled serrano chili, fresh lime juice, splash of cranberry juice served in a rocks glass

Greens, and Bell Pepper