

B | MORNING

FRUITS & GRAINS

CLASSIC FRUIT & YOGURT CUP | 240 CAL 00.0
chobani yogurt, fresh berries, granola & honey

STEEL CUT CLASSIC OATMEAL | 350 CAL  00.0
vermont maple syrup, blueberries

FRUIT & BERRY CUP | 60 CAL   00.0

GRIDDLED

FRENCH TOAST WITH STRAWBERRIES | 540 CAL 00.0
dipped in cinnamon-vanilla custard & griddled, topped with powdered sugar, fresh strawberries, vermont maple syrup

LEMON BLUEBERRY RICOTTA PANCAKES 00.0
topped with blueberry reduction and whipped ricotta, vermont maple syrup

BREAKFAST BOARDS

AVOCADO TOAST | 520 CAL *multigrain* 00.0
toast with roasted tomatoes, hard-cooked egg & lemon-dressed arugula

BAGEL: PLAIN OR EVERYTHING | 360-480 CAL  00.0
choice of plain cream cheese & jelly or herbed cream cheese

BREAKFAST FLATBREAD 00.0
scrambled cage-free eggs, herbed cream cheese, cheddar cheese, green onions, bacon, avocado mash, salsa

PEANUT BUTTER & BERRY TOAST 00.0
multigrain toast with peanut butter, bananas, berries, granola, honey peanut butter drizzle

B | MORNING

EGGS

EGGS YOUR WAY* | 480-1550 CAL 00.0
choice of whole cage-free eggs/whites, applewood-smoked bacon, pork or Beyond Meat sausage with breakfast potatoes or tomatoes & artisan or multigrain toast

FARM STAND BREAKFAST BOWL* | 610 CAL 00.0
choice of quinoa & brown rice blend or breakfast potatoes, oven roasted tomatoes, seasoned baby kale, avocado mash, topped with two cage-free eggs your way & parmesan cheese

BISTRO BREAKFAST SANDWICH | 620 CAL 00.0
cage-free fried egg, applewood-smoked bacon, aged white cheddar, arugula & avocado mash on a brioche bun

BREAKFAST BURRITO | 920 CAL 00.0
cage-free scrambled eggs, applewood-smoked bacon, green onions, breakfast potatoes & cheddar in a tortilla with tomato salsa & avocado mash

EGG FRITTATA 00.0
choice of whole cage-free eggs / whites lightly dressed arugula, torn basil, cucumber and grape tomatoes

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.

STARBUCKS®

TALL | GRANDE | VENTI

CAFFE LATTE | 150-240 CAL 00.0 | 00.0 | 00.0
CAPPUCCINO | 90-150 CAL 00.0 | 00.0 | 00.0
CAFFE MOCHA | 300-460 CAL 00.0 | 00.0 | 00.0
CARAMEL MACCHIATO | 190-310 CAL 00.0 | 00.0 | 00.0
CAFFE AMERICANO | 10-25 CAL 00.0 | 00.0 | 00.0
COFFEE OF THE DAY | 5-10 CAL 00.0 | 00.0 | 00.0
WHITE CHOCOLATE MOCHA | 320-500 CAL 00.0 | 00.0 | 00.0
COLD BREW | 5 CAL 00.0
limited daily availability
TAZO® CHAI TEA LATTE | 100-230 CAL 00.0 | 00.0 | 00.0
TAZO® TEAS | 60-120 CAL 00.0 | 00.0 | 00.0
ESPRESSO | 5-10 CAL 00.0 | 00.0
solo | doppio

COCKTAILS

FRESH MARGARITA | 210 CAL 00.0
patron silver® tequila | lime | cane sugar
BLACK CHERRY OLD-FASHIONED | 220 CAL 00.0
maker's mark® bourbon | demerara sugar | cherry bitters
PALOMA | 170 CAL 00.0
jose cuervo tradicional® tequila | fever-tree sparkling grapefruit
NEW YORK SOUR | 260 CAL 00.0
bulleit bourbon | lemon | cane sugar | red wine float
ESPRESSO MARTINI | 220 CAL 00.0
grey goose® vodka | kahlua | cane sugar | espresso
B BOLD BLOODY MARY | 130 CAL 00.0
svedka vodka | filthy bloody mary mix
TROPICAL BREEZE | 0 CAL 00.0
coconut water | cranberry | pineapple

 NON-ALCOHOLIC



BISTRO

CRAFTED CLASSICS

EAST REGION SAMPLE MENU

HOURS OF OPERATION

MORNINGS

WEEKDAYS
WEEKENDS

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

AFTERNOON/EVENING

WEEKDAYS
WEEKENDS

5:00PM - 10:00PM
5:00PM - 11:00PM

 VEGETARIAN  GLUTEN-FRIENDLY

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



STARBUCKS®

Ask about Seasonal Starbucks

B | AFTERNOON/EVENING

SOCIAL SNACKS

HUMMUS | 700 CAL 00.0
oven roasted tomatoes, crisp vegetables, flatbread

FRENCH FRIES & DIP DUO | 990 CAL 00.0
garlic aioli & green goddess ranch

SKILLET MEATBALLS | 690 CAL 00.0
pomodoro sauce & parmesan, artisan toast

GRILLED CHICKEN & BACON QUESADILLA | 850 CAL 00.0
tomato salsa, avocado mash

CLASSIC CHICKEN WINGS | 1080-1090 CAL 00.0
*traditional, with blue cheese dressing | 1090 cal
chili-lime, with green goddess dressing | 1080 cal*

LOADED TOT-CHOS | 660 CAL 00.0
tater tots, jack cheese, chili lime seasoning, buffalo ranch & green goddess dressing, green chili, green onions, bacon

MARGHERITA FLATBREAD | 610 CAL 00.0
roasted tomatoes, basil & cheese

MEATBALL FLATBREAD 00.0
banana peppers, parmesan cheese, evoo

We proudly serve sustainably raised pork

VG VEGETARIAN **GF** GLUTEN-FRIENDLY

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B | AFTERNOON/EVENING

GREENS & GRAINS

CAESAR | 790 CAL HALF | FULL 00.0 | 00.0
parmesan, olive oil toasted breadcrumbs & creamy caesar

MEDITERRANEAN GRAIN BOWL | 750 CAL 00.0
quinoa & brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese & lemon vinaigrette

MODERN COBB SALAD | 750 CAL 00.0
grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, avocado mash, gorgonzola & green goddess dressing

add chicken to any salad | 110 CAL 00.0

HARVEST SALAD
baby kale, romaine, goat cheese, apples, oranges, granola, lemon maple vinaigrette

SWEETS

DARK CHOCOLATE & SEA SALT COOKIE | 380 CAL 00.0

WARM APPLE COBBLER 00.0

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BISTRO CLASSICS

THE BISTRO BURGER | 810-1180 CAL 00.0
aged white cheddar, lettuce, tomato & garlic aioli on a brioche roll, with french fries or arugula salad

Beyond Meat® burger | 850-1230 CAL 00.0

B.L.T. | 650-1120 CAL 00.0
applewood-smoked bacon, romaine hearts, tomato, garlic parmesan spread on texas toast, french fries or arugula salad

THREE-CHEESE GRILLED CHEESE & TOMATO SOUP | 840 CAL 00.0
white cheddar, jack cheese & parmesan on artisan bread, classic tomato soup

HOT HONEY GARLIC FRIED CHICKEN SANDWICH
sweet and spicy on a brioche roll served with French fries or arugula salad

SPICY RIGATONI A LA VODKA
Rigatoni with classic vodka sauce, crushed red chili, fresh basil, parmesan cheese

*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, terviso, italy (187 ml only) 00.0

ROSE
charles & charles, columbia valley, wa 00.0 | 00.0 | 00.0

WHITE
simi 'sonoma' chardonnay, sonoma county, ca 00.0 | 00.0 | 00.0
frenzy sauvignon blanc, marlborough, new zealand 00.0 | 00.0 | 00.0
clean slate riesling, mosel, germany 00.0 | 00.0 | 00.0
tommasi "le rosse" pinot grigio, valpolicella, italy 00.0 | 00.0 | 00.0

RED
kenwood vineyards pinot noir, sonoma county, ca 00.0 | 00.0 | 00.0
clos du bois merlot, ca 00.0 | 00.0 | 00.0
19 crimes red blend, south eastern, australia 00.0 | 00.0 | 00.0
decoy by duckhorn red blend, sonoma county, ca 00.0 | 00.0 | 00.0
merf cabernet sauvignon, columbia valley, wa 00.0 | 00.0 | 00.0

BEER, SELTZER & CIDER 50-200 CAL

REGIONAL BEERS
ask for what's available

ALWAYS AVAILABLE
corona extra | heineken | heineken 0.0 00.0
stella artois | samuel adams boston lager
budweiser | bud light | coors light | michelob ultra | miller lite 00.0
truly hard seltzer 00.0
angry orchard hard cider 00.0