

# Bite Bistro

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

## Breakfast Specialties

|                                                                                                        |             |
|--------------------------------------------------------------------------------------------------------|-------------|
| <b>Sunrise Breakfast*</b>                                                                              | <b>\$18</b> |
| Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast                     |             |
| <b>Eggs Benedict*</b>                                                                                  | <b>\$19</b> |
| Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes                          |             |
| <b>Biscuits &amp; Gravy*</b>                                                                           | <b>\$17</b> |
| Two 'eggs your way', fresh baked biscuit, sausage gravy, choice of breakfast meat                      |             |
| <b>Morning Flatbread</b>                                                                               | <b>\$15</b> |
| Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack                         |             |
| <b>Denver Bowl* ✖</b>                                                                                  | <b>\$18</b> |
| Breakfast potatoes, grilled ham, onion, peppers, two 'eggs your way', cheddar                          |             |
| <b>Egg White Veggie Power Bowl ✓</b>                                                                   | <b>\$17</b> |
| Quinoa, spinach, scrambled egg white, feta, roasted cherry tomatoes, avocado, multigrain toast         |             |
| <b>Veggie Bowl* ✖ ✓</b>                                                                                | <b>\$16</b> |
| Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar       |             |
| <b>Yogurt Parfait Bowl ✖ ✓</b>                                                                         | <b>\$14</b> |
| Greek vanilla yogurt, bananas, strawberries, blueberries, toasted coconut flakes, honey, almond butter |             |

## Griddle

|                                                                                                                                               |             |
|-----------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Buttermilk Pancakes ✓</b>                                                                                                                  | <b>\$15</b> |
| Tall stack, butter, warm maple syrup<br>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each |             |
| <b>Classic Belgian Waffles ✓</b>                                                                                                              | <b>\$15</b> |
| Butter, warm maple syrup<br>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$2 each             |             |

## Beverages

|                                           |            |
|-------------------------------------------|------------|
| <b>Simply® Orange Juice</b>               | <b>\$4</b> |
| <b>Coca-Cola® Assorted Chilled Juices</b> | <b>\$5</b> |
| <b>Coffee or Hot Teas</b>                 | <b>\$5</b> |
| <b>Coca-Cola® Fountain Beverages</b>      | <b>\$5</b> |
| <b>Hot Chocolate</b>                      | <b>\$5</b> |
| <b>Dairy &amp; Non-Dairy Milks</b>        | <b>\$5</b> |
| <b>Sparkling Water</b>                    | <b>\$5</b> |
| <b>Bottled Water</b>                      | <b>\$4</b> |

## Handhelds & Toasts

|                                                                                                             |             |
|-------------------------------------------------------------------------------------------------------------|-------------|
| <b>Sandwich Your Way*</b>                                                                                   | <b>\$16</b> |
| One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes            |             |
| <b>Veggie Tacos</b>                                                                                         | <b>\$16</b> |
| Scrambled eggs, spinach, mushrooms, onions, Monterey Jack, salsa, served in 3 flour tortillas               |             |
| <b>Smashed Avocado Toast ✓</b>                                                                              | <b>\$17</b> |
| Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, everything bagel seasoning |             |

## Omelets & Scrambles

|                                                                                                                       |             |
|-----------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Build Your Own Omelet ✖</b>                                                                                        | <b>\$18</b> |
| Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side |             |
| <b>Denver Omelet ✖</b>                                                                                                | <b>\$18</b> |
| Smoked ham, bell peppers, caramelized onions, cheddar, choice of side                                                 |             |
| <b>Garden Omelet ✖ ✓</b>                                                                                              | <b>\$18</b> |
| Kale, mushrooms, caramelized onions, goat cheese, choice of side                                                      |             |

## Sides

|                                                                                                       |            |
|-------------------------------------------------------------------------------------------------------|------------|
| <b>Selection of Breakfast Meats ✖</b>                                                                 | <b>\$6</b> |
| <b>Seasonal Fresh Fruit ✖ ♥</b>                                                                       | <b>\$6</b> |
| <b>Selection of Cold Cereals</b>                                                                      | <b>\$6</b> |
| <b>Yogurt/Greek Yogurt ✓</b>                                                                          | <b>\$6</b> |
| <b>Selection of Toasted Breads ✓</b>                                                                  | <b>\$3</b> |
| <b>Bagel w/ Cream Cheese ✓</b>                                                                        | <b>\$5</b> |
| <b>English Muffin ✓</b>                                                                               | <b>\$3</b> |
| <b>Oatmeal ♥</b>                                                                                      | <b>\$9</b> |
| ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each |            |

## Cocktails & Zero Proof

|                                                                                                                     |             |
|---------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Mimosa</b>                                                                                                       | <b>\$15</b> |
| LaMarca Prosecco, Simply® Orange Juice                                                                              |             |
| <b>Irish Coffee</b>                                                                                                 | <b>\$15</b> |
| Fresh brewed coffee, Baileys Irish Cream, Jameson Irish Whiskey                                                     |             |
| <b>PaNoma (non-alcoholic)</b>                                                                                       | <b>\$10</b> |
| Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, house-made simple syrup, sea salt, Fever-Tree Club Soda |             |

Morning

# Bite Bistro

## Small Plates

|                                                                                                                             |      |
|-----------------------------------------------------------------------------------------------------------------------------|------|
| <b>Bang Bang Cauliflower</b> ✕ ✓                                                                                            | \$15 |
| Roasted cauliflower, honey Sriracha mayo                                                                                    |      |
| <b>Crab Cake Bites with Lemon Remoulade</b>                                                                                 | \$18 |
| Bite-size crab cakes, lemon remoulade                                                                                       |      |
| <b>Tuscan Chicken Flatbread</b>                                                                                             | \$14 |
| Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan |      |
| <b>Chicken Wings</b>                                                                                                        | \$15 |
| Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies                                                  |      |
| <b>Spinach &amp; Roasted Artichoke Dip</b> ✓                                                                                | \$13 |
| Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan                                             |      |
| <b>White Cheddar Mac &amp; Cheese</b> ✓                                                                                     | \$11 |
| Aged cheddar, roasted garlic, panko                                                                                         |      |
| <b>Chicken Quesadilla</b>                                                                                                   | \$14 |
| Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema                         |      |
| sub steak +\$8   sub shrimp +\$6                                                                                            |      |

## Handhelds

Served with choice of fries, chips, or fresh fruit

|                                                                                                      |      |
|------------------------------------------------------------------------------------------------------|------|
| <b>White BBQ Grilled Chicken Sandwich</b>                                                            | \$18 |
| Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll          |      |
| <b>Sliced Pork Arugula Sandwich</b>                                                                  | \$18 |
| Sliced pork, caramelized onions, arugula, jalapeño cranberry chutney, garlic butter toasted ciabatta |      |
| <b>Turkey Club</b>                                                                                   | \$17 |
| Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo                           |      |
| <b>Grilled Caesar Steak Wrap*</b>                                                                    | \$18 |
| Grilled sirloin, tomatoes, Caesar greens, flour tortilla                                             |      |
| <b>BBQ Bacon Jack Burger*</b>                                                                        | \$18 |
| Grilled 8 oz. burger, Monterey Jack cheese, bacon, caramelized onions, bbq sauce, brioche bun        |      |
| <b>Mushroom Swiss Burger*</b>                                                                        | \$17 |
| Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun             |      |
| <b>IMPOSSIBLE® Burger</b> ✓                                                                          | \$16 |
| IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun                                  |      |
| <b>Magic Burger</b>                                                                                  | \$18 |
| 8 oz. Angus topped with your choice of cheese, lettuce, tomato, onions, avocado & magic sauce        |      |

## Salads & Soup

|                                                                                                              |      |
|--------------------------------------------------------------------------------------------------------------|------|
| <b>Shrimp Tomato Bisque</b>                                                                                  | \$13 |
| Tomato bisque, grilled shrimp, croutons, goat cheese                                                         |      |
| <b>Soup du Jour</b>                                                                                          | \$9  |
| Ask your server for today's offering                                                                         |      |
| <b>Grapefruit, Beet &amp; Kale Salad</b> ✓                                                                   | \$17 |
| Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing |      |
| <b>Chicken Salad</b>                                                                                         | \$16 |
| House-made chicken salad, seasonal fresh fruit, fresh berries, toasted naan                                  |      |
| <b>Caesar Salad</b>                                                                                          | \$12 |
| Crisp romaine, shaved Parmesan, croutons, Caesar dressing                                                    |      |
| add chicken +\$8   shrimp +\$8   salmon* +\$12   steak* +\$9                                                 |      |

## Mains

|                                                                                                                                                                    |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Sweet Soy Glazed Salmon*</b>                                                                                                                                    | \$32 |
| Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw                                                                         |      |
| <b>Roasted Herb Chicken</b> ✕                                                                                                                                      | \$25 |
| Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions                                   |      |
| <b>New York Strip, 12 oz.*</b> ✕                                                                                                                                   | \$38 |
| Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions |      |
| <b>Ribeye, 12 oz.*</b> ✕                                                                                                                                           | \$38 |
| Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions |      |

## Desserts

|                                                            |      |
|------------------------------------------------------------|------|
| <b>Chocolate Cake</b> ✓                                    | \$11 |
| Chocolate cake with chocolate frosting                     |      |
| <b>Mango Cheese Cake</b> ✓                                 | \$12 |
| House made with ginger raspberry sauce                     |      |
| <b>Brownie Sundae</b> ✓                                    | \$12 |
| Warm chocolate brownie, chocolate sauce, vanilla ice cream |      |

Evening

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



For parties of 6 or more, a 20% service charge will be automatically added to the bill. Room Service Available: Press "Room Service" button on your phone to order. All room service orders have a 3.00 delivery charge + 20% service charge automatically added.



## Signature Cocktails

|                                                                                                                                               |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Crowned Jewel Mule</b>                                                                                                                     | \$12 |
| Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice                                              |      |
| <b>Margarita</b>                                                                                                                              | \$12 |
| Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup                                                                  |      |
| <b>Espresso Martini</b>                                                                                                                       | \$14 |
| Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer                                                    |      |
| <b>Basil Hayden's Rye Old Fashioned</b>                                                                                                       | \$18 |
| Basil Hayden's Dark Rye, house-made simple syrup, orange bitters                                                                              |      |
| <b>French 75</b>                                                                                                                              | \$14 |
| The Botanist Islay dry gin, fresh lemon juice, house-made simple syrup, Piper Sonoma Brut NV                                                  |      |
| <b>Mixed Berry Mojito</b>                                                                                                                     | \$14 |
| Bacardi Superior light rum, muddled fresh blueberries, strawberries and mint, house-made simple syrup, fresh lime juice, Fever-Tree club soda |      |
| <b>Mai Goodness</b>                                                                                                                           | \$12 |
| Cruzan Aged Light rum, RumHaven coconut rum, fresh squeezed lime juice, white grapefruit juice, Monin Honey Jasmine syrup                     |      |
| <b>Organic Italian Lemonade</b>                                                                                                               | \$14 |
| Hanson of Sonoma Organic Meyer Lemon vodka, Disaronno, house-made lemon sour, Fever-Tree club soda                                            |      |

## Beers & Beyond

### DRAFT

|                                |                |     |
|--------------------------------|----------------|-----|
| <b>Bud Light</b>               | ABV 4.2%   MI  | \$8 |
| <b>Coors Light</b>             | ABV 4.2%   CO  | \$8 |
| <b>Blue Moon Belgian White</b> | ABV 5.4%   CO  | \$9 |
| <b>New Belgium Fat Tire</b>    | ABV 5.2%   CO  | \$9 |
| <b>Heineken</b>                | ABV 5.0%   AMS | \$9 |
| <b>Modelo Especial</b>         | ABV 4.6%   MEX | \$9 |
| <b>Corona Premier</b>          | ABV 4.0%   MEX | \$9 |
| <b>Samuel Adams Seasonal</b>   | ABV 4.9%   MA  | \$9 |

### BOTTLED

|                       |                |     |
|-----------------------|----------------|-----|
| <b>Michelob Ultra</b> | ABV 4.2%   MO  | \$7 |
| <b>Miller Lite</b>    | ABV 4.2%   MI  | \$7 |
| <b>Heineken Light</b> | ABV 3.3%   AMS | \$8 |
| <b>Corona Extra</b>   | ABV 4.5%   MEX | \$8 |
| <b>Lagunitas IPA</b>  | ABV 5.7%   CA  | \$9 |
| <b>Stella Artois</b>  | ABV 5.2%   BEL | \$9 |
| <b>Heineken 0.0</b>   | ABV 0%   AMS   | \$8 |

### BEYOND BEER

|                                        |               |     |
|----------------------------------------|---------------|-----|
| <b>Angry Orchard Hard Cider</b>        | ABV 5.0%   NY | \$8 |
| <b>High Noon Sun Sips Hard Seltzer</b> | ABV 4.5%   CA | \$6 |

## Zero Proof

|                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| <b>Garden &amp; Ginger</b> (non-alcoholic)                                                        | \$9 |
| Seedlip Garden 108, Fever-Tree ginger ale, rosemary                                               |     |
| <b>Pink London Cosmopolitan</b> (non-alcoholic)                                                   | \$9 |
| Lyre's Pink London spirit, Lyre's Orange Sec, fresh lime juice, cranberry juice, strawberry syrup |     |

## Wines

|                                                    |                |
|----------------------------------------------------|----------------|
| WHITES                                             | 6 oz.   Bottle |
| <b>Seven Daughters Moscato</b>                     | \$11   \$45    |
| Veneto, Italy                                      |                |
| <b>Castello Banfi, San Angelo Pinot Grigio</b> 🍷 🍷 | \$14   \$56    |
| Tuscany, Italy                                     |                |
| <b>Emmolo Sauvignon Blanc</b> 🍷 🍷                  | \$11   \$54    |
| Napa/Solano, California                            |                |
| <b>Kim Crawford Sauvignon Blanc</b> 🍷              | \$14   \$58    |
| Marlborough, New Zealand                           |                |
| <b>Silver Gate Chardonnay</b>                      | \$12   \$54    |
| California                                         |                |
| <b>Sea Sun Chardonnay by Wagner</b> 🍷              | \$10   \$37    |
| California                                         |                |
| <b>Seaglass Pinot Grigio</b>                       | \$11   \$48    |
| Central Coast, California                          |                |

### BUBBLES & ROSÉS

|                                                               |             |
|---------------------------------------------------------------|-------------|
| <b>LaMarca Prosecco</b> 🍷                                     | \$11   \$48 |
| Prosecco, Italy                                               |             |
| <b>Piper Sonoma Brut NV</b> 🍷                                 | \$14   \$56 |
| Sonoma County, California                                     |             |
| <b>Daou Rosé</b>                                              | \$11   \$48 |
| Paso Robles, CA                                               |             |
| <b>Piper-Heidsieck Champagne Cuvée 785 Brut Champagne</b> 🍷 🍷 | \$16   \$60 |
| Champagne, France                                             |             |

### REDS

|                                            |             |
|--------------------------------------------|-------------|
| <b>Meiomi Pinot Noir</b>                   | \$14   \$60 |
| California                                 |             |
| <b>Murphy-Goode Red Blend</b>              | \$10   \$38 |
| California                                 |             |
| <b>Decoy by Duckhorn Merlot</b> 🍷 🍷        | \$16   \$62 |
| California                                 |             |
| <b>30 Degrees Cabernet Sauvignon</b> 🍷 🍷 🍷 | \$10   \$38 |
| Paso Robles, California                    |             |
| <b>Josh Cabernet Sauvignon</b> 🍷           | \$14   \$54 |
| California                                 |             |
| <b>Catena Vista Flores Malbec</b> 🍷 🍷 🍷    | \$13   \$42 |
| Mendoza, Argentina                         |             |

# Bite Bistro

## *Favorites*

### **Chicken Tenders & Fries**

**\$13**

Deep fried accompanied with honey mustard or BBQ sauce

### **Mac & Cheese**

**\$12**

American & cheddar cheese

### **Magic Cheeseburger**

**\$13**

6 oz. angus with lettuce tomato and choice of cheese. Served with French fries

### **Chicken Sandwich**

**\$13**

4 oz. chicken breast with lettuce & tomato. Served with French fries

### **Chopped Salad**

**\$13**

Shredded romaine, diced cherry tomato, diced cucumber, crumbled bacon & diced chicken

### **Fruit Salad**

**\$15**

A blend of seasonal fruits

Kids Menu