

King Bar & Bistro

BREAKFAST MENU

King's Breakfast Plate \$21

Chef's Crab Cake on a Gritsalaya Patty topped with Egg and Creamy Crawfish Etouffee, served with Fresh Fruit and Biscuit.

Indigo Breakfast Plate \$16

Ham & Cheese Omelet, Grits or Roasted herbed potatoes, Choice of protein: Applewood Bacon or Sausage Patty served with a Buttermilk Biscuit and Fresh Fruit.

The Bistro Breakfast \$14

Two eggs (any style), Choice of Ham Steak, Bacon, Sausage with Biscuit, a cup of Grits and a serving of roasted herbed potatoes.

Breakfast Croissant \$9.50

Butter Croissant with 2 Eggs Scrambled with Cheese and your choice of Sausage or Bacon Served with Fresh Fruit.

★ Shrimp & Crawfish Grits Bowl \$18 *Most Popular*

Bowl of homemade Grits topped with Creamy Crawfish Etouffee and grilled shrimp... Served with a Biscuit and a side of fresh fruit..

Veggie Omelet \$11

Omelet with cheese, onions, roasted bell pepper blend, a cup of roasted herbed potatoes and a biscuit.

Bistro Burrito Supreme \$14

Loaded Burrito with Egg, Ham, Bacon, Sausage, Cheese, fresh grilled onions, roasted bell pepper blend and a side of roasted herbed potatoes, and fresh fruit.

Fresh Parfait \$9

Freshly made parfait with granola, Greek yogurt and fresh seasonal berries.

Drinks

Coffee	\$3
Orange Juice	\$4
Apple Juice	\$4
Milk	\$3
Chocolate Milk	\$3.50
Water Bottle	\$3.50
Espresso	\$4 small \$6 large
Cappuccino	\$6



In the Hotel Indigo Baton Rouge, Louisiana



King Bar & Bistro COCKTAIL MENU

Old Fashion	15
Classic cocktail made with bitters and 10 year Russel's Bourbon.	
Peach Lemon Drop	12
Lemon drop martini with a southern twist that packs a peachy punch.	
Honey Paloma	18
This paloma features locally made, Noel tequila that we have paired with honey from the hotel's resident honeybee hives located on the 2nd floor rooftop!	
Honey Basil Bourbon Smash	12
Our hotel garden steals the show in this cocktail with our freshly farmed honey and hand picked basil, paired perfectly with Bulleit Bourbon to leave you feeling relaxed and refreshed.	
Jalapeno Agave Ranch Water	15
We have infused our home grown jalapenos into an agave syrup to create a perfectly sweet and spicy drink with Espolon Tequila and hand squeezed lime.	
Fresh Red Wine Sangria	12
A mix of merlot, fresh fruits, and a splash of brandy. This sangria leaves you always wanting more!	
Pomegranate Gin Spritz	13
Gin, stone fruit, pomegranate and lime make the perfect drink to top with a bubbly prosecco.	
Prickly Pear Punch	10
Request vodka or tequila to mix up with blueberries, fresh lemon and lime, sweetener and ginger ale.	
Satsuma Rum Mojito	10
We have handpicked fresh mint from the garden to pair with local Gator Bite Satsuma Rum Liqueur. Perfect for a summer day.	
Espresso Martini	12
Our freshly brewed espresso takes the spotlight in this creamy cocktail.	
King's Bloody Mary	13
Loaded with all the fixings, it is a drink fit for a King!	





BAR & BISTRO

DINNER MENU

HOTEL INDIGO
BATON ROUGE, LOUISIANA

SMALL PLATES

Creamy Spinach Artichoke Dip - Pernod Flavored	14
Crab Cake Over King's Mustard Greens with Citrus Sauce	23
Escargot with Garlic Butter Red Wine Reduction	18
Crab Stuffed Mushroom in Crawfish Sauce Au Gratin	22

SPECIALTY SOUPS

Cajun Garden Crawfish Bisque	CUP 9	BOWL 17
Can't Beat 'Em, Eat 'Em! (SEE BACK COVER)		
Wild Boar and Invasive Carp "Copi" Gumbo	CUP 10	BOWL 19

SPECIALTY SALADS

Romain Heart Caesar Salad with Roasted Pecans	14
Wedge Blue Cheese Vinaigrette Almondine Salad	14
<i>Add A Protein to Any Salad</i>	
Blackened Chicken	+9
Louisiana Gulf Shrimp	+11

SANDWICH BAGUETTE

Dressed With Greens & Spicy Mayo

Grilled Louisiana Gulf Shrimp	18
Blackened Grilled Chicken	16

KING'S WRAP

Dressed With Caesar Salad

Grilled Louisiana Gulf Shrimp	16
Blackened Grilled Chicken	14

ENTRÉES

14 oz Pork Chop Au Jus Topped With Caramelized Onion <i>Served with Vegetarian Jambalaya</i>	32
Grilled Salmon with Mint-Infused Brown Meunière <i>Served with Eggplant Seafood Casserole</i>	28
Blackened Chicken Breast With Fresh Herbed Mushrooms <i>Served with Tomato and Squash Risotto</i>	26
Roasted Duck Half with Seasonal Berry Brandy Red Wine Glaze <i>Served with Vegetarian Gritsalaya™ & Fresh Seasonal Berries</i>	31
8 oz Filet Mignon with a Blue Cheese Red Wine Demi-Glace <i>Served with Sautéed Potatoes, Mashed with Garlic Parsley Butter then topped with Caramelized Asparagus</i>	55
12 oz Black Pepper Crusted Ribeye, Cognac Flambé Reduction <i>Served with Sautéed Potatoes, Mashed with Garlic Parsley Butter then topped with Honey Balsamic Yellow Bell Peppers</i>	58
Grilled Redfish Creole with Creamy Crawfish Étouffée <i>Served with Squash and Cornbread Crumble Casserole</i>	42
Louisiana Gulf Shrimp "Diavola" Pasta <i>Sautéed Shrimp with Crushed Tomato in Olive Oil, Butter Garlic Cilantro and Fresh Minced Hot Peppers</i>	28
Veggie Lovers' "Ratatouille" Hot Terrine <i>Diced Zucchini, Yellow Squash, Onion, and Garlic Simmered in Fresh Tomato Sauce and Olive Oil</i>	24

DESSERTS

Berries a la Creme Cointreau	12	Tiramisu - Irish Cream Sauce	12
Honey Citrus Cheesecake	12	Grand Marnier King's Soufflé	16