



PRIX FIXE BRUNCH

\$39⁵⁰ / PERSON

THE OPENING ACTS

(choose one)

Vegan Sushi Sampler

watermelon | eggplant | sushi rice | tamari V/GF/DFs | banana dressing | artisan cheeses

Bistro Charfruiterie Board

seasonal fruits | curated cheeses | cured meats | fresh berries

Oatmeal Brulee

apples | fresh berries | caramelized crust

Sliced Burrata

beets | arugula | pistachios | truffle oil GF

THE HEADLINERS

(choose one)

Lox 'n Sesame Bagel

caper | pickled onion | tomato | cucumber salad | cream cheese

Marti's Matinee Scrambler

cheesy eggs | candied bacon | vegetable hash | brioche french toastie

Pan Seared Crab Cake

roasted corn salsa | hollandaise | frisée

Housemade Vegan Meatballs & Pasta

chickpeas | gnocchi | garbanzo | san marzano tomato puttanesca V

Marti's Chunky Cobb Salad

*Artisan greens | tomato | cucumber | feta | pecans | egg | kalamata olives | avocado
(Topped with choice of Grilled Chicken or Salmon) GF*

Bistro Steak Burger

*white cheddar | tomato | brioche |
purple sweet potato | lemon aioli*

THE ENCORE

(\$7.99 supplement)

Death by Chocolate Trifle

chocolate ganache | brownie | whipped cream | fudge

Mason jar Strawberry Cheesecake

marscapone | cream cheese | berries | cream GF

BISTRO CHEF

William Hangstorfer

BISTRO SOUS CHEF

Rolando Rafael Antonio Perez

An automatic gratuity of 20% will be added to parties of 6 or more

Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions

SPECIALTY COCKTAILS - \$18

A Negroni Sbagliato With...

Prosecco | Campari | Sweet Vermouth

On Top of Ol' Smokey

Smoked Maple Knob Creek | Demerara | Peach Bitters | Amarena Cherry

Clean Up Your Act

Blue Cheese Washed Vodka | Olive Juice

River Deep

Dark Rum | Ginger Beer | Mint | Lime

Hugs 'n Kisses

Tito's | Godiva White & Dark Chocolate | Espresso

RED

Pinot Noir: *Robert Mondavi Private Selection*; CA

Pinot Noir: *Erath*; Willamette Valley, OR

Pinot Noir: *Charles Krug*; Napa Valley, CA

Merlot: *Charles Krug*; Napa Valley, CA

Malbec: *Cuarto Dominio "Chento"*, Mendoza, AR

Cabernet Sauvignon: *Columbia Crest*; Columbia Valley, WA

Cabernet Sauvignon: *Conn Creek*; Napa Valley, CA

Cabernet Sauvignon: *Simi*; Sonoma, CA

Cabernet Sauvignon: *Jordan*; Alexander Valley, CA

Super Tuscan: *Ruffino Modus*; Tuscany, Italy

Zinfandel: *Saldo by The Prisoner*; CA

WHITE

Gewurtzraminer: *Chateau Ste. Michelle*, WA

Pinot Grigio: *Ruffino "Lumina"*; Italy

Pinot Grigio: *Terlato "Friuli"*; Italy

Rosé: *Pink Flamingo*; Vin de Pays, FR

Fumé Blanc: *Ferrari Carano*; Sonoma County, CA

Sauvignon Blanc: *Oyster Bay*; Marlborough, NZ

Chardonnay: *Eve by Charles Smith*; WA

Chardonnay: *Rodney Strong*; Sonoma, CA

Chardonnay: *Napa Cellars*; Napa Valley, CA

Chardonnay: *Jordan*; Russian River Valley, CA

BUBBLES

Prosecco: *Ruffino*; Northeastern, Italy

Champagne: *Pommery Pop Brut Split*; NV

Champagne: *Pommery Pop Rosé Split*; NV

BEER BY THE BOTTLE

Bud Light	8
Stella Artois	8
Mangolandia Blonde Ale	9
Channel Marker IPA	9

VODKA

Skyy	13
Absolut	13
Absolut Citron	13
Absolut Mandarin	13
Absolut Raspberri	13
Tito's	13
Ketel One	14
Belvedere	15
Grey Goose	16

RUM

Bacardi	13
Captain Morgan	13
Malibu	13
Meyer's Dark	13
Appleton Estate	14

GIN

Tanqueray	13
Bombay Sapphire	15

TEQUILA

Casamigos Blanco	16
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Patron Silver

WHISKEY & BOURBON

Crown Royal	13
Jameson Irish	13
Jim Beam Black	13
Jack Daniels	13
Maker's Mark	15
Knob Creek	15
Amador Double Barrel	14

SCOTCH

Johnnie Walker Black	13
Dewar's	11
Dewar's 12 Year	14
The Glenlivet 12 Year	15
The Glenlivet 18 Year	28
The Macallan 12 Year	17
The Macallan 18 Year	30

COGNAC

Hennessey VS	16
Courvoisier	13
Rémy Martin VSOP	18

CORDIALS

Amaretto Disaronno	13
Bailey's Irish Cream	13
Campari	13

\$5 Brunch Cocktails

Absolut Bloody Mary

Marti's Mimosa