Texas Bloody Mary 12

Spicy, Bacon & Jalapeño

Mimosa Supersize 10

Choose: OJ, Grapefruit, Apricot, Pineapple OR Cranberry

Mimosa Bucket 25 Serves up to 5 People



Mojito 10

Strawberry OR Cucumber

Breakfast Margarita 7

Orange Juice, Lime Juice, Cointreau and Tequila

Grapefruit Sunrise 12

Grapefruit Vodka, Orange Juice, Grapefruit Juice, Elderflower and Grenadine

HEALTHY START

(f Organic Granola Parfait 8

And Honey Greek Yogurt

(■ Organic Oatmeal Brûlé 7

Bananas and Strawberries

(f Seasonal Fresh Fruit Plate 9

Gluten Free (f

Vegetarian – Follow the Green Dots

Avocado Toast 10

Multigrain Bread, Mashed Hass Avocado, Feta Cheese, Roasted Red Peppers and Lime Juice. → Add Two Eggs Any Style \$2

Açaí Bowl 9

Soy Milk & Açaí Berries Smoothie topped with Mixed Berries, Home Made Granola and Banana

Chez BRUNCH CLASSICS

Smoked Salmon (Lox), Dill Cream Cheese, Red Onions, Capers, Tomatoes and Hard Boiled Egg

Create Your Own Omelet 11

Smoked Salmon Bagel Platter 14

Fresh Assorted Berries, Home-Made Granola

Steel Cut Organic Oats, Brown Sugar, Fresh Sliced

Three Eggs + Three Ingredients Country Breakfast Potatoes And Fresh Baguette

Choose From:

Roasted Onions • Green Onions • Mushrooms • Fire Roasted Red Peppers • Kalamata Olives •

Jalapeños • Spinach • Tomatoes • Chorizo • Chicken

Turkey • Ham • Apple Wood Smoked Bacon •

Swiss • Cheddar • Asiago • Feta • Pepper Jack

Additional Ingredients .50¢

Add Smoked Salmon \$2 / Beef Tenderloin \$2 / 1/2 Avocado \$2

Kola-Waffle Skillet 12 NEW

Kolache Waffle, One Poached Egg, Peppercorn Sauce and Country Breakfast Potatoes

- **Buttermilk Pancakes 6**
 - With Maple Syrup Add Chocolate, Bananas, Pecans, Blueberries - \$2
- Belgium Waffle 7

Mixed Berries Compote and Real Maple Syrup

- Bread Pudding French Toast 9 Fresh Strawberries, Maple Syrup and Nutella®
- **Normandy French Toast 10** Fresh Fruits and Cream Cheese Icing with Maple Pecan Granola Streusel

Fried Chicken and Waffle 12

With Maple Syrup and Peppercorn Sauce

House Favorites

Deluxe Breakfast Croissant 9

Scrambled Eggs, Apple Wood Smoked Ham and Cheddar on our Fresh Baked Croissant. Served with Country **Breakfast Potatoes**

Le Parisien 10

Scrambled Eggs, Apple Wood Smoked Bacon with our Fresh Baked Croissant, Jam and Butter. Served with Country Breakfast Potatoes

Bistro's Chilaquiles 13

Corn Tortilla Chips, Fresh Salsa Verde, Chicken Breast, Swiss and Two Fried Eggs

Breakfast Tacos Con Chorizo 11

Two Flour Tortillas filled with Scrambled Eggs, Chorizo and Cheddar. Served with Country Breakfast **Potatoes**

Migas 12

Scrambled Eggs, Chorizo, Swiss, Onions, Fresh Corn, Tomato and Corn Tortillas Strips. Served with Country **Breakfast Potatoes**

English Muffin, Hollandaise Sauce & Country Breakfast Potatoes

Traditional 11 With Canadian Bacon Smoked Salmon 13 With Atlantic Smoked Salmon Beef Tenderloin 14 With Beef Tenderloin Filet

Florentine 12 Creamy Spinach & Artichoke and Fresh Roma Tomato

Smoked Ham Crêpe 12

Cob Smoked Ham, Swiss Cheese and One Fried Egg on Top. Served with Country Breakfast Potatoes

- Nutella® Banana Crêpe 8
- Strawberry Crêpe 8

Cream Cheese Mousse and Romanoff Sauce



BISTRO'S FAVORITES

Quiche Lorraine 12

Cob Smoked Ham, Apple Wood Smoked Bacon, Swiss and Asiago with a Side of Bistro Salad

- Quiche Florentine 12 Spinach, Artichokes, Cream Cheese and Asiago with a Side of Bistro Salad
- Quiche Goat Cheese & Leeks 12 Goat Cheese, Sautéed Leeks and Mushrooms with a Side of Bistro Salad

SPECIALTY SANDWICHES

Reuben Sandwich 11

House Cured Corned Beef, Sauerkraut, House Russian Dressing, Gruyère Cheese On Marble Rye Bread

Croque-Monsieur / Madame 12

Cob Smoked Ham, Gruyère, Mornay with a Side of Bistro Salad. Make It A Madame (Add a Fried Egg) \$2

Gourmet Grilled Cheese Sandwich & Tomato Basil Bisque 10

Pain De Mie (White Bread) Sandwich With Cheddar, Gruyère and Smoked Gouda

French Dip Sandwich 13

House Roasted Prime Rib, Burgundy Wine Onions, Gruyère, Horse Radish Aioli on House Made Baguette

Cuban Panini 13

Pulled Pork, Cob Ham, Dijonnaise, Dill Pickle Chips, Swiss Cheese on Ciabatta Bread

SOUPS & SALADS

Tomato Basil Bisque 6/9

French Onion 6/9

With Gruyère Cheese and Puff Pastry (on Bowl Only)

Lobster Bisque 7/11

Goat Cheese and Arugula Salad 12

Orange Segments, Strawberries, Spicy Pecans and House Maple Vinaigrette

Bistro Salad 12

Wild Field Greens, Feta Cheese, Kalamata Olives, English
Cucumbers, Cherry Tomatoes, Pine Nuts with a House
Lemon Vinaigrette

GOOD TO SHARE

Heirloom Tomato & Burrata Brushetta

Three Large Slices of House Baguette topped with Tri-Color Heirloom Tomato, Fresh Burrata Cheese & Basil. Served with a Shot of Gazpacho.

ADD

6oz Grilled Salmon \$8 , 6oz Chicken Breast \$4, Smoked Salmon \$7, Grilled Shrimps (3) \$7, 5oz Beef Tenderloin \$12

Grilled Salmon Bowl 16 Fabien's Favorite

Israeli Couscous, Avocado, Roasted Cherry Tomatoes, Organic Kale with Jalapeño Ranch

Fish & Chips 15

Shiner Bock® Tempura Battered Cod Served With Pommes Frites

Fresh Moules Frites 14

Fresh PEI Mussels, White Wine, Garlic, Shallots, Touch of Cream and Pommes Frites

Steak & Bleu Flatbread 14

GOOD TO SHARE

Beef Tenderloin, Bleu D'Auvergne, Arugula and Balsamic Reduction

CRAFT BURGERS

SIGNATURE

ALL OUR BURGERS COME ON OUR HOUSE MADE BRIOCHE BUN
+ FRENCH FRIES
ALSO AVAILABLE SWEET POTATO FRIES (+2)
TRUFFLE PARMESAN FRIES (+2)

Chef's Burger 13

8oz Texas CAB® Patty, Arugula Salad, Beefsteak Tomato, Mozzarella, and Chimichurri Sauce

All American Burger 12

8oz Texas CAB ® Patty, Apple Wood Smoked Bacon, Cheddar, Lettuce, Beefsteak Tomato, Onion ADD A FRIED EGG FOR \$2

Santa Monica Burger 13

FRIED OR GRILLED 8oz Chicken Breast, Apple Wood Smoked Bacon, Pepper Jack Cheese, Lettuce, Onion, Beefsteak Tomato, Jalapeño Ranch and Avocado

Frenchie Burger 14

8oz Texas CAB ® Patty, Brie Cheese, Crispy Shallots, Mushroom Duxelle, Dijonaise Sauce

Portabella Burger 11

Chipotle Aioli, Creamy Spinach Artichoke, Portabella Mushroom

SIDES

Toast: Wheat / White / Sourdough / Multigrain / Rye / Cranberry Pecan / English Muffin / Bagel / Gluten Free Bread / Croissant

Country Breakfast Potatoes 3

Two Eggs 3 / Three Eggs 4.25

(3) Apple Wood Smoked Bacon 3

Cob Smoked Ham 3

Cup of Fresh Fruit 4

Cup of Strawberry 4

(2) Sausage Patties 3

One Pancake 3

Salsa Verde (Tomatillo Sauce) 3