

Bite Bistro

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

Breakfast Specialties

Sunrise Breakfast* \$18

Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast

Eggs Benedict* \$19

Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes

Biscuits & Gravy* \$17

Two 'eggs your way', fresh baked biscuit, sausage gravy, choice of breakfast meat

Morning Flatbread \$15

Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack

Denver Bowl* \$18

Breakfast potatoes, grilled ham, onion, peppers, two 'eggs your way', cheddar

Egg White Veggie Power Bowl \$17

Quinoa, spinach, scrambled egg white, feta, roasted cherry tomatoes, avocado, multigrain toast

Veggie Bowl* \$16

Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar

Yogurt Parfait Bowl \$14

Greek vanilla yogurt, bananas, strawberries, blueberries, toasted coconut flakes, honey, almond butter

Griddle

Buttermilk Pancakes \$15

Tall stack, butter, warm maple syrup
ask server for today's list of optional add-ons such as berries, bananas or chocolate chips **+\$3 each**

Classic Belgian Waffles \$15

Butter, warm maple syrup
ask server for today's list of optional add-ons such as berries, bananas or chocolate chips **+\$3 each**

Beverages

Simply® Orange Juice \$4

Coca-Cola® Assorted Chilled Juices \$5

Coffee or Hot Teas \$5

Coca-Cola® Fountain Beverages \$5

Hot Chocolate \$5

Dairy & Non-Dairy Milks \$5

Sparkling Water \$5

Bottled Water \$4

Handhelds & Toasts

Sandwich Your Way* \$16

One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes

Veggie Tacos \$16

Scrambled eggs, spinach, mushrooms, onions, Monterey Jack, salsa, served in 3 flour tortillas

Smashed Avocado Toast \$17

Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, everything bagel seasoning

Omelets & Scrambles

Served with choice of breakfast potatoes or fresh fruit and toast

Build Your Own Omelet \$18

Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack

Denver Omelet \$18

Smoked ham, bell peppers, caramelized onions, cheddar

Garden Omelet \$18

Kale, mushrooms, caramelized onions, goat cheese

Sides

Selection of Breakfast Meats \$6

Seasonal Fresh Fruit \$6

Selection of Cold Cereals \$3

Yogurt/Greek Yogurt \$6

Selection of Toasted Breads \$3

Bagel w/Cream Cheese \$5

English Muffin \$3

Oatmeal \$9

ask server for today's list of optional add-ons such as berries, bananas or chocolate chips **+\$3 each**

Cocktails & Zero Proof

Mimosa \$15

Ruffino Prosecco, Simply® Orange Juice

Classic Blood Mary \$12

Absolut Vodka, bloody mary mix

PaNOma (non-alcoholic) \$10

Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic

Morning

***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 6:30 AM - 10:30 AM: Press "Room Service" button on your phone to order.

All orders have a \$3 delivery charge + 20% service charge automatically added.



Gluten Free



Vegetarian



Vegan

Bite Bistro & Wine Bar

Small Plates

- Bang Bang Cauliflower**   **\$15**
Roasted cauliflower, honey Sriracha mayo
- Crab Cake Bites with Lemon Remoulade** **\$18**
Bite-size crab cakes, lemon remoulade
- Tuscan Chicken Flatbread** **\$14**
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan
- Chicken Wings** **\$15**
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies
- Spinach & Roasted Artichoke Dip**  **\$13**
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan
- White Cheddar Mac & Cheese**  **\$11**
Aged cheddar, roasted garlic, panko
- Chicken Quesadilla** **\$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

- White BBQ Grilled Chicken Sandwich** **\$18**
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll
- Cuban Sandwich** **\$18**
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll
- Turkey Club** **\$17**
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo
- Grilled Caesar Steak Wrap*** **\$18**
Grilled sirloin, tomatoes, Caesar greens, flour tortilla
- BBQ Bacon Jack Burger*** **\$18**
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun
- Mushroom Swiss Burger*** **\$17**
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun
- Classic Cheeseburger*** **\$15**
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun
- IMPOSSIBLE® Burger**  **\$16**
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun



Salads & Soup

- Shrimp Tomato Bisque** **\$13**
Tomato bisque, grilled shrimp, croutons, goat cheese
- Soup du Jour** **\$10**
Ask your server for today's offering
- Sesame Ginger Salad** **\$18**
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing
- Chicken Salad** **\$16**
House-made chicken salad, seasonal fresh fruit, fresh berries, toasted naan
- Caesar Salad** **\$12**
Crisp romaine, shaved Parmesan, croutons, Caesar dressing
add chicken +\$8 | shrimp +\$8 | salmon* +\$12 | steak* +\$12

Mains

- Pan Seared Salmon***  **\$32**
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter
- Roasted Herb Chicken**  **\$25**
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions
- Center-Cut Top Sirloin, 10 oz. ***  **\$32**
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions
- Ribeye, 12 oz.***  **\$38**
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions
- Mediterranean Shrimp Pasta** **\$26**
Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomato, light pesto cream

Desserts

- Brownie Sundae**  **\$12**
Warm chocolate brownie, chocolate sauce, vanilla ice cream
- Chocolate Cake**  **\$12**
Chocolate cake with chocolate frosting
- Mango Cheesecake** **\$12**
House made with ginger raspberry sauce

Evenings

***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 5:00 PM - 11:00 PM: Press "Room Service" button on your phone to order. All orders have a \$3 delivery charge + 20% service charge.



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Vegan

Signature Cocktails

Margarita	\$12
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$14
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$12
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$12
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$14
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Cherry Cola Old Fashioned	\$14
Traveller Whiskey, house-made cherry cola syrup, Angostura, cardamom bitters	

Beers & Beyond

DRAFT

Michelob Ultra	ABV 4.2% MO	\$8
Modelo Especial	ABV 4.6% MEX	\$9
Samuel Adams Seasonal	ABV 4.9% MA	\$9
Bud Light	ABV 4.2% MO	\$8
New Belgium Fat Tire	ABV 5.2% CO	\$9
Coors Light	ABV 4.2% CO	\$8
Blue Moon Belgian White	ABV 5.4% CO	\$9
Corona Premier	ABV 4.0% MEX	\$9

BOTTLED

Michelob Ultra	ABV 4.2% MO	\$7
Miller Lite	ABV 4.2% WI	\$7
Heineken	ABV 5.0% AMS	\$8
Voodoo Ranger IPA	ABV 7.0% CO	\$8
Kona Big Wave	ABV 4.4% HI	\$9
Athletic Brewing Run Wild IPA	ABV 0.4% CT	\$8
Stella Artois	ABV 5.2% BEL	\$8

BEYOND BEER

Gin & Juice Assorted Flavors by Dre & Snoop	ABV 5.0% NY	\$8
High Noon Assorted Flavors	ABV 4.5% CA	\$7
Angry Orchard Hard Cider	ABV 5.0% NY	\$8

Zero Proof

Garden & Ginger <i>(non-alcoholic)</i>	\$7
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
Blueberry NO-jito <i>(non-alcoholic)</i>	\$7
Fresh lime juice, muddled fresh blueberries, fresh mint, house-made simple syrup, Fever-Tree club soda	

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$11 \$45
<i>Veneto, Italy</i>	
J. Lohr Bay Mist Reisling	\$12 \$48
<i>Monterey, California</i>	
Placido Toscana Pinot Grigio	\$11 \$45
<i>Tuscany, Italy</i>	
Matua Sauvignon Blanc	\$9 \$32
<i>Marlborough, New Zealand</i>	
Rodney Strong Charlotte's Home Sauvignon Blanc	\$12 \$48
<i>Sonoma County, California</i>	
Bonterra Chardonnay	\$12 \$48
<i>California</i>	
La Crema Chardonnay	\$14 \$52
<i>Monterey, California</i>	
BUBBLES & ROSÉS	
Ruffino D.O.C Prosecco	\$11 \$42
<i>Veneto, Italy</i>	
Veuve du Vernay Sparkling	\$12 \$48
<i>Vin de France, NV</i>	
Avaline Rose	\$11 \$42
<i>Vin de France, NV</i>	
REDS	
Angeline Pinot Noir	\$10 \$38
<i>California</i>	
House of Brown Red Blend	\$11 \$42
<i>Lodi, California</i>	
Conundrum Red Blend	\$10 \$38
<i>California</i>	
Liberty School Cabernet Sauvignon	\$12 \$45
<i>Pasa Robles, California</i>	
Prati by Louis M. Martin Cabernet Sauvignon	\$14 \$52
<i>Sonoma, California</i>	
Duckhorn Merlot	\$16 \$60
<i>Sonoma, California</i>	