

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*	\$18
Two 'eggs your way', fresh baked biscuit, sausage gravy, choice of breakfast meat	
Morning Flatbread	\$16
Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack	
Denver Bowl* 	\$19
Breakfast potatoes, grilled ham, onion, peppers, two 'eggs your way', cheddar	
Egg White Veggie Power Bowl 	\$18
Quinoa, spinach, scrambled egg white, feta, roasted cherry tomatoes, avocado, multigrain toast	
Veggie Bowl*  	\$17
Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar	
Yogurt Parfait Bowl  	\$16
Greek vanilla yogurt, bananas, strawberries, blueberries, toasted coconut flakes, honey, almond butter	

Griddle

Buttermilk Pancakes 	\$16
Tall stack, butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips</i> +\$4 each	
Classic Belgian Waffles 	\$16
Butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips</i> +\$4 each	

Beverages

Simply® Orange Juice	\$4
Coca-Cola® Assorted Chilled Juices	\$5
Coffee or Hot Teas	\$5
Coca-Cola® Fountain Beverages	\$3
Hot Chocolate	\$5
Espresso	\$4
Cappuccino or Latte	\$6
Mocha	\$7

Handhelds & Toasts

Sandwich Your Way*	\$17
One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes	
Veggie Tacos	\$17
Scrambled eggs, spinach, mushrooms, onions, Monterey Jack, salsa, served in 3 flour tortillas	
Smashed Avocado Toast 	\$18
Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, everything bagel seasoning	

Omelets

Served with choice of breakfast potatoes or fresh fruit and toast

Build Your Own Omelet 	\$20
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack	
Denver Omelet 	\$19
Smoked ham, bell peppers, caramelized onions, cheddar	
Garden Omelet  	\$19
Kale, mushrooms, caramelized onions, goat cheese	

Sides

Selection of Breakfast Meats 	\$6
Seasonal Fresh Fruit  	\$6
Selection of Cold Cereals	\$5
Yogurt/Greek Yogurt 	\$6
Selection of Toasted Breads 	\$4
Bagel w/Cream Cheese 	\$6
English Muffin 	\$3
Oatmeal 	\$9
<i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips</i> +\$4 each	

Cocktails & Zero Proof

Mimosa	\$15
Ruffino Prosecco, Simply® Orange Juice	
Classic Bloody Mary	\$14
Absolut Vodka, bloody mary mix	
Cranberry Refresher <i>(non-alcoholic)</i>	\$7
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale	

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 + 18% gratuity automatically added.



Gluten Free



Vegetarian



Vegan

Bite Bistro & Wine Bar

Small Plates

Bang Bang Cauliflower  	\$16
Roasted cauliflower, honey Sriracha mayo	
Crab Cake Bites with Lemon Remoulade	\$19
Bite-size crab cakes, lemon remoulade	
Tuscan Chicken Flatbread	\$15
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
Chicken Wings	\$17
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$14
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
White Cheddar Mac & Cheese 	\$12
Aged cheddar, roasted garlic, panko	
Chicken Quesadilla	\$15
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	\$20
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	
Cuban Sandwich	\$19
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Turkey Club	\$19
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$20
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$20
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$20
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$16
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
IMPOSSIBLE® Burger 	\$18
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	

Salads & Soup

Shrimp Tomato Bisque	\$14
Tomato bisque, grilled shrimp, croutons, goat cheese	
Soup du Jour	\$11
Ask your server for today's offering	
Sesame Ginger Salad	\$19
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
Chicken Salad	\$17
House-made chicken salad, seasonal fresh fruit, fresh berries, toasted naan	
Caesar Salad	\$13
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$6 shrimp +\$8 salmon* +\$10 steak* +\$12	

Mains

Pan Seared Salmon* 	\$35
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Mediterranean Shrimp Pasta	\$28
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$28
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Center-Cut Top Sirloin, 10 oz. * 	\$38
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Ribeye, 12 oz.* 	\$35
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	

Desserts

Brownie Sundae 	\$12
Warm chocolate brownie, chocolate sauce, vanilla ice cream	
Chocolate Cake 	\$12
Chocolate cake with chocolate frosting	
Mango Cheesecake	\$13
House made with ginger raspberry sauce	

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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 + 18% gratuity automatically added.



Gluten Free



Vegetarian



Vegan

All Day

Signature Cocktails

Margarita	\$18
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$16
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$14
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$14
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$16
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Honey Walnut Old Fashioned	\$14
Traveller Whiskey, house-made honey syrup, Angostura, black walnut 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	\$8	
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	\$8	
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	
Garden Eastside <i>(non-alcoholic)</i>	\$7
Seedlip Garden 108, simple syrup, fresh lime juice, cucumber, mint	

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$11 \$45
<i>Veneto, Italy</i>	
J. Lohr Bay Mist Riesling	\$12 \$48
<i>Monterey, California</i>	
Placido Toscana Pinot Grigio	\$12 \$48
<i>Tuscany, Italy</i>	
Matua Sauvignon Blanc	\$10 \$35
<i>Marlborough, New Zealand</i>	
Rodney Strong Charlotte's Home Sauvignon Blanc	\$12 \$48
<i>Sonoma County, California</i>	
Bonterra Chardonnay	\$11 \$40
<i>California</i>	
La Crema Chardonnay	\$14 \$52
<i>Monterey, California</i>	
BUBBLES & ROSÉS	
Ruffino D.O.C Prosecco	\$12 \$42
<i>Veneto, Italy</i>	
Veuve du Vernay Sparkling	\$14 \$52
<i>Vin de France, NV</i>	
Avaline Rose	\$12 \$42
<i>Vin de France, NV</i>	
REDS	
Angeline Pinot Noir	\$11 \$42
<i>California</i>	
House of Brown Red Blend	\$12 \$45
<i>Lodi, California</i>	
Conundrum Red Blend	\$11 \$42
<i>California</i>	
Liberty School Cabernet Sauvignon	\$12 \$48
<i>Pasa Robles, California</i>	
Prati by Louis M. Martin Cabernet Sauvignon	\$14 \$48
<i>Sonoma, California</i>	