

Local Flavors.

Driven by the desire to provide genuine hospitality, we pride ourselves on using local vendors and growers with sustainable methods whenever possible. At Chambers Bar & Bistro, you will not only find a menu that serves a variety of different tastes, but also a unique experience that will make you a part of this neighborhood.

Chamber Bar & Bistro

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LAXEX 9-2014

CHAMBERS



BAR & BISTRO

Enjoy.



Breakfast.

6:30 am - 10:30 am Monday-Friday; 7:00 am - 11:00 am Saturday-Sunday

Hot & hearty	
Anaheim sunrise omelet*	\$13.00
<i>3 regular or white eggs with cheese and choice of three: onions, spinach, tomatoes, bell peppers, mushrooms, bacon, ham, sausage.</i>	
Kate's breakfast burrito*	\$11.00
<i>Fluffy scrambled eggs, cheese, onions, salsa, and choice of ham, bacon, sausage or beef chorizo. Served with potatoes or fruit.</i>	
Eggs Benedict*	\$11.00
<i>English muffins topped with Canadian bacon, two poached eggs and zesty Hollandaise. Served with potatoes or fruit.</i>	
John Rae's hearty breakfast*	\$11.00
<i>two eggs any style and your choice of bacon, sausage or ham. Served with potatoes or fruit and choice of wheat, white, sourdough.</i>	
Cinnamon French toast*	\$9.00
<i>thick French toast dipped in our signature cinnamon and nutmeg batter and served with seasonal fruit.</i>	
Ella's fluffy buttermilk pancakes	\$8.00
<i>three old fashion buttermilk pancakes made from scratch and served with whipped butter, powder sugar, and maple syrup.</i>	
<i>*Add mix berry sauce \$2.00</i>	
Quick & easy	
Fruit parfait	\$7.00
<i>low fat granola layered with plain Greek yogurt and berries.</i>	
Chambers continental	\$9.00
<i>choice of muffin or croissant served with a bowl of seasonal fruit. Served with juice and your choice of coffee, or hot tea.</i>	
Steel cut oatmeal	\$6.50
<i>served with a side of house-made candied walnuts, brown sugar, and raisins.</i>	
Fruit Salad	\$7.00
<i>cut seasonal fresh fruit.</i>	
Fruit smoothie	\$7.00
<i>made to order with seasonal fresh fruit, yogurt and fruit juice.</i>	
Bagel and cream cheese	\$5.00
Sides	
Seasonal fruit	\$3.00
Fresh pastries	\$4.00
Side of bacon*	\$3.00
Side of potatoes	\$3.00
Drinks	
Green Earth roasted coffee	\$3.00
Espresso, latte, cappuccino	\$4.00
Hot chocolate	\$3.00
Chocolate milk	\$3.00
Kids milk	\$2.50
Assorted tea	\$3.00
Coca Cola, Diet Coke, Sprite	\$3.00
Lemonade	\$3.00
Assorted juices	\$4.00
Iced tea	\$3.00
Bloody mary	\$8.00
Chambers mimosa	\$8.00

Dinner.

4:30 pm - 10:00 pm Sunday-Thursday; 4:30 pm - 11:00 pm Friday-Saturday

Something to share	
Chambers buffalo wings*	\$8.00
<i>buffalo style wings served with celery, carrots and your choice of ranch or blue cheese.</i>	
Messy-chos(nachos)	\$8.00
<i>cheese sauce, pico de gallo, sour cream, green onions, jalapenos, and guacamole.</i>	
<i>Add chicken* \$3.00</i>	
<i>Add steak* \$4.00</i>	
Chicken quesadilla*	\$10.00
<i>grilled chicken, peppers, onions, combination of pepper jack and mild cheddar in a flour tortilla with guacamole, salsa, sour cream.</i>	
Crab cakes*	\$12.00
<i>topped with mango salsa and red pepper aioli.</i>	
Margarita flatbread	\$11.00
<i>tomato, olive oil, garlic, basil and buffalo mozzarella.</i>	
Grilled veggie flatbread	\$12.00
<i>herbed flatbread topped with grilled squash, zucchini, onions, spinach, feta and mozzarella topped with lemon garlic.</i>	
Build your own 10" pizza	\$9.00
<i>choose from pepperoni, ham, sausage, pineapple, mushrooms, jalapenos, onions, pepper, and olives.</i>	
<i>Additional toppings \$1.00</i>	
Build your own 14" pizza	\$13.00
<i>choose from pepperoni, ham, sausage, pineapple, mushrooms, jalapenos, onions, peppers, and olives.</i>	
<i>Additional toppings \$1.00</i>	
Roasted red pepper hummus	\$8.00
<i>traditional hummus blended with roasted red peppers served with house-made herbed flatbread and marinated olives.</i>	
Cheddar ale and bacon fries*	\$6.00

No need for a knife or fork	
Soup du jour	\$4 / \$6
<i>daily homemade soup. Served with Simons toasted herb focaccia.</i>	
<i>\$4.00 cup</i>	
<i>\$6.00 bowl</i>	
Just like home grilled ham and cheese	\$7.50
<i>sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo.</i>	
Chambers classic club*	\$12.00
<i>white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit.</i>	
Philly steak sandwich*	\$12.00
<i>sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit</i>	
Tuna Melt	\$11.00
<i>Albacore tuna salad, aged cheddar cheese, lettuce, and tomatoes on toasted whole wheat. Served with fries or seasonal fruit.</i>	
Deluxe burger*	\$10.00
<i>Angus patty, fried onions, sautéed mushrooms, lettuce, secret sauce, Swiss cheese on Rossmoor bun. Served with fries or seasonal fruit.</i>	
Anaheim tacos*	\$11.00
<i>two (chicken, fish, or steak) tacos with cabbage, onions, cilantro. Served with black beans, rice, guacamole, salsa, and sour cream.</i>	
Grilled veggie and portobello wrap	\$12.00
<i>grilled Portobello, zucchini, yellow squash, spinach, tomatoes, roasted peppers and remoulade on a dried-tomato tortilla. With fruit.</i>	

Going green	
Soup and salad	\$7.00
<i>choose from a mixed greens salad or a Caesar. Served with a bowl of our daily soup.</i>	
Traditional Caesar salad	\$8.00
<i>romaine tossed with asiago shavings, seasoned croutons and Caesar dressing.</i>	
<i>Add chicken* \$3.00</i>	
<i>Add shrimp* \$4.00</i>	
<i>Add salmon* \$5.00</i>	
Cobb salad*	\$12.00
<i>crispy greens tossed with chicken, smoked bacon, tomatoes, hard-boiled eggs, gorgonzola, and creamy herb dressing. Topped with avocado.</i>	
Caprese salad	\$10.00
<i>Tutti Fruitti heirloom tomatoes, fresh mozzarella, imported extra virgin olive oil, baby basil and drizzled with balsamic.</i>	
Oriental chicken salad*	\$12.00
<i>nappa cabbage, green papaya, water chestnuts, carrots, and bell peppers tossed with sesame ginger vinaigrette. Topped with grilled chicken and sesame wonton.</i>	
The main event	
From the earth pasta	\$12.00
<i>Farfalle tossed with sautéed garlic, tomatoes, roasted peppers, mushrooms, and basil from Carmel's garden. Mozzarella and pine nuts.</i>	
Grilled chicken breast*	\$13.00
<i>grilled chicken topped with sautéed tomato and mushroom sauce and served with seasonal vegetables.</i>	
Mango salmon*	\$16.00
<i>pan-seared salmon topped with fresh mango relish and served with wild rice corn cakes.</i>	
Snapper nola*	\$17.00
<i>blackened snapper topped with mushrooms, scallions, papaya relish and served with chipotle whipped potatoes.</i>	
New York stip steak*	\$25.00
<i>cooked to order New York strip steak, topped with compound butter and served with roasted potatoes and seasonal vegetables.</i>	
Don't forget dessert	
New York style cheesecake	\$6.00
<i>traditional Rossmoor cheesecake topped with mix berry sauce and mint.</i>	
Kate and Ella's flourless chocolate lava cake	\$6.50
<i>warm chocolate lava cake served with fresh whipped cream.</i>	
<i>Make it 'a la mode' for \$2.00</i>	
Seasonal desserts	\$6.50
<i>ask your server about our local seasonal selections.</i>	
Something refreshing	
Coca Cola, Diet Coke, Sprite	\$3.00
Lemonade	\$3.00
Iced Tea	\$3.00
Assorted juice	\$4.00

The whenever menu.

The whenever menu refers to our self-service grab & go located in the lobby

Chicken club wrap*	\$10.00
<i>chicken, bacon, lettuce, and cheese wrapped in a fresh tortilla.</i>	
Vegetarian wrap	\$8.00
<i>lettuce, tomato, carrots, mushrooms, sliced olives, sprouts, and hummus.</i>	
Chinese chicken salad*	\$10.00
<i>Chicken, romaine hearts, carrots, rice noodles and oriental dressing.</i>	
Farmers market salad	\$8.00
<i>featuring seasonal vegetables, greens from our local farmers market with herb vinaigrette.</i>	

Automatic 18% Gratuity on in-room dining and service fee of \$3.00

**Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Something from the bar

Bottled beer & cider		
<i>Bud Light</i>	\$5.00	
<i>Budweiser</i>	\$5.00	
<i>Coors Light</i>	\$5.00	
<i>Michelob Ultra</i>	\$5.00	
<i>Miller Lite</i>	\$5.00	
<i>Crispin Cider</i>	\$5.00	
<i>O'Douls</i>	\$5.00	
<i>Batch 19</i>	\$6.00	
<i>Redbridge</i>	\$6.00	
<i>Anaheim Gold</i>	\$6.00	
<i>Anaheim Red</i>	\$6.00	
<i>Anaheim Hefeweisen</i>	\$6.00	
<i>Blue Moon</i>	\$6.50	
<i>Heineken</i>	\$6.50	
<i>Stella Artois</i>	\$6.50	
<i>Fat Tire</i>	\$6.50	
<i>Guinness</i>	\$6.50	
<i>Sapporo</i>	\$6.50	
<i>Corona</i>	\$6.50	
<i>Corona Light</i>	\$6.50	
<i>Pacifico</i>	\$6.50	
<i>Dos XX</i>	\$6.50	
White wines	Glass	Bottle
<i>Stone Cellars Culinary Collection, Chardonnay</i>	\$7.00	\$27.00
<i>Chateau Ste. Michelle, Riesling</i>	\$7.00	\$27.00
<i>Nobilo, New Zealand</i>	\$7.00	\$27.00
<i>Kim Crawford Unoaked, Chardonnay</i>	\$8.00	\$30.00
<i>Votre Sante by Coppola, Chardonnay</i>	\$8.00	\$30.00
<i>14 Hands "Hot to Trot", Washington State</i>	\$8.00	\$30.00
<i>Danzante, Pinot Grigio</i>	\$8.00	\$31.00
<i>Cupcake, Chardonnay</i>	\$9.00	\$35.00
Red wines	Glass	Bottle
<i>Stone Cellars Culinary Collection, Merlot</i>	\$7.00	\$27.00
<i>Stone Cellars Culinary Collection, Cabernet Sauvignon</i>	\$7.00	\$27.00
<i>Irony Napa, Cabernet Sauvignon</i>	\$8.00	\$30.00
<i>Massimo, Argentina, Malbec</i>	\$8.00	\$30.00
<i>Epica, Chile, Red Blend</i>	\$8.00	\$30.00
<i>Penfolds Koonunga Hill, Shiraz</i>	\$8.00	\$30.00
<i>Marqués De Riscal Proximo, Spain, Tempranillo</i>	\$8.00	\$30.00
<i>Seven Falls, Merlot</i>	\$9.00	\$34.00
<i>Cellar #8, Cabernet Sauvignon</i>	\$9.00	\$34.00
<i>Rémole by Frescobaldi, Italy, Red Blend</i>	\$10.00	\$38.00
<i>Spellbound, Petite Syrah</i>	\$10.00	\$38.00
<i>MacMurray Ranch Sonoma Coast, Pinot Noir</i>	\$10.00	\$38.00
<i>Layer Cake Primitivo, Italy, Zinfandel</i>	\$10.00	\$38.00
Bubbles	Glass	Bottle
<i>Korbel, Brut</i>	\$7.00	\$27.00
<i>Villa Sandi Il Fresco, Prosecco</i>	\$9.00	\$34.00
<i>La Marca, Prosecco</i>	\$9.00	\$45.00