

# 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**

3 regular or white eggs with cheese and choice of three: onions, spinach, tomatoes, bell peppers, mushrooms, bacon, ham, sausage.

**Kate's breakfast burrito\*** **\$11.00**

Fluffy scrambled eggs, cheese, onions, salsa, and choice of ham, bacon, sausage or beef chorizo. Served with potatoes or fruit.

**Eggs Benedict\*** **\$11.00**

English muffins topped with Canadian bacon, two poached eggs and zesty Hollandaise. Served with potatoes or fruit.

**John Rae's hearty breakfast\*** **\$11.00**

two eggs any style and your choice of bacon, sausage or ham. Served with potatoes or fruit and choice of wheat, white, sourdough.

**Cinnamon French toast\*** **\$9.00**

thick French toast dipped in our signature cinnamon and nutmeg batter and served with seasonal fruit.

**Ella's fluffy buttermilk pancakes** **\$8.00**

three old fashion buttermilk pancakes made from scratch and served with whipped butter, powder sugar, and maple syrup.

\*Add mix berry sauce \$2.00

### Quick & easy

**Fruit parfait** **\$7.00**

low fat granola layered with plain Greek yogurt and berries.

**Chambers continental** **\$9.00**

choice of muffin or croissant served with a bowl of seasonal fruit. Served with juice and your choice of coffee, or hot tea.

**Steel cut oatmeal** **\$6.50**

served with a side of house-made candied walnuts, brown sugar, and raisins.

**Fruit Salad** **\$7.00**

cut seasonal fresh fruit.

**Fruit smoothie** **\$7.00**

made to order with seasonal fresh fruit, yogurt and fruit juice.

**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**

buffalo style wings served with celery, carrots and your choice of ranch or blue cheese.

**Messy-chos(nachos)** **\$8.00**

cheese sauce, pico de gallo, sour cream, green onions, jalapenos, and guacamole.

Add chicken\* \$3.00

Add steak\* \$4.00

**Chicken quesadilla\*** **\$10.00**

grilled chicken, peppers, onions, combination of pepper jack and mild cheddar in a flour tortilla with guacamole, salsa, sour cream.

**Crab cakes\*** **\$12.00**

topped with mango salsa and red pepper aioli.

**Margarita flatbread** **\$11.00**

tomato, olive oil, garlic, basil and buffalo mozzarella.

**Grilled veggie flatbread** **\$12.00**

herbed flatbread topped with grilled squash, zucchini, onions, spinach, feta and mozzarella topped with lemon garlic.

**Build your own 10" pizza** **\$9.00**

choose from pepperoni, ham, sausage, pineapple, mushrooms, jalapenos, onions, pepper, and olives.

Additional toppings \$1.00

**Build your own 14" pizza** **\$13.00**

choose from pepperoni, ham, sausage, pineapple, mushrooms, jalapenos, onions, peppers, and olives.

Additional toppings \$1.00

**Roasted red pepper hummus** **\$8.00**

traditional hummus blended with roasted red peppers served with house-made herbed flatbread and marinated olives.

**Cheddar ale and bacon fries\*** **\$6.00**

### No need for a knife or fork

**Soup du jour** **\$4 / \$6**

daily homemade soup. Served with Simons toasted herb focaccia.

\$4.00 cup

\$6.00 bowl

**Just like home grilled ham and cheese** **\$7.50**

sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo.

**Chambers classic club\*** **\$12.00**

white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit.

**Philly steak sandwich\*** **\$12.00**

sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit

**Tuna Melt** **\$11.00**

Albacore tuna salad, aged cheddar cheese, lettuce, and tomatoes on toasted whole wheat. Served with fries or seasonal fruit.

**Deluxe burger\*** **\$10.00**

Angus patty, fried onions, sautéed mushrooms, lettuce, secret sauce, Swiss cheese on Rossmoor bun. Served with fries or seasonal fruit.

**Anaheim tacos\*** **\$11.00**

two (chicken, fish, or steak) tacos with cabbage, onions, cilantro. Served with black beans, rice, guacamole, salsa, and sour cream.

**Grilled veggie and portobello wrap** **\$12.00**

grilled Portobello, zucchini, yellow squash, spinach, tomatoes, roasted peppers and remoulade on a dried-tomato tortilla. With fruit.

### Going green

**Soup and salad** **\$7.00**

choose from a mixed greens salad or a Caesar. Served with a bowl of our daily soup.

**Traditional Caesar salad** **\$8.00**

romaine tossed with asiago shavings, seasoned croutons and Caesar dressing.

Add chicken\* \$3.00

Add shrimp\* \$4.00

Add salmon\* \$5.00

**Cobb salad\*** **\$12.00**

crispy greens tossed with chicken, smoked bacon, tomatoes, hard-boiled eggs, gorgonzola, and creamy herb dressing. Topped with avocado.

**Caprese salad** **\$10.00**

Tutti Fruitti heirloom tomatoes, fresh mozzarella, imported extra virgin olive oil, baby basil and drizzled with balsamic.

**Oriental chicken salad\*** **\$12.00**

nappa cabbage, green papaya, water chestnuts, carrots, and bell peppers tossed with sesame ginger vinaigrette. Topped with grilled chicken and sesame wonton.

### The main event

**From the earth pasta** **\$12.00**

Farfalle tossed with sautéed garlic, tomatoes, roasted peppers, mushrooms, and basil from Carmel's garden. Mozzarella and pine nuts.

**Grilled chicken breast\*** **\$13.00**

grilled chicken topped with sautéed tomato and mushroom sauce and served with seasonal vegetables.

**Mango salmon\*** **\$16.00**

pan-seared salmon topped with fresh mango relish and served with wild rice corn cakes.

**Snapper nola\*** **\$17.00**

blackened snapper topped with mushrooms, scallions, papaya relish and served with chipotle whipped potatoes.

**New York stip steak\*** **\$25.00**

cooked to order New York strip steak, topped with compound butter and served with roasted potatoes and seasonal vegetables.

### Don't forget dessert

**New York style cheesecake** **\$6.00**

traditional Rossmoor cheesecake topped with mix berry sauce and mint.

**Kate and Ella's flourless chocolate lava cake** **\$6.50**

warm chocolate lava cake served with fresh whipped cream. Make it 'a la mode' for \$2.00

**Seasonal desserts** **\$6.50**

ask your server about our local seasonal selections.

### 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**

chicken, bacon, lettuce, and cheese wrapped in a fresh tortilla.

**Vegetarian wrap** **\$8.00**

lettuce, tomato, carrots, mushrooms, sliced olives, sprouts, and hummus.

**Chinese chicken salad\*** **\$10.00**

Chicken, romaine hearts, carrots, rice noodles and oriental dressing.

**Farmers market salad** **\$8.00**

featuring seasonal vegetables, greens from our local farmers market with herb vinaigrette.

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

**Bud Light** **\$5.00**

**Budweiser** **\$5.00**

**Coors Light** **\$5.00**

**Michelob Ultra** **\$5.00**

**Miller Lite** **\$5.00**

**Crispin Cider** **\$5.00**

**O'Douls** **\$5.00**

**Batch 19** **\$6.00**

**Redbridge** **\$6.00**

**Anaheim Gold** **\$6.00**

**Anaheim Red** **\$6.00**

**Anaheim Hefeweisen** **\$6.00**

**Blue Moon** **\$6.50**

**Heineken** **\$6.50**

**Stella Artois** **\$6.50**

**Fat Tire** **\$6.50**

**Guinness** **\$6.50**

**Sapporo** **\$6.50**

**Corona** **\$6.50**

**Corona Light** **\$6.50**

**Pacifico** **\$6.50**

**Dos XX** **\$6.50**

#### White wines

**Stone Cellars Culinary Collection, Chardonnay** **\$7.00** **\$27.00**

**Chateau Ste. Michelle, Riesling** **\$7.00** **\$27.00**

**Nobilo, New Zealand** **\$7.00** **\$27.00**

**Kim Crawford Unoaked, Chardonnay** **\$8.00** **\$30.00**

**Votre Sante by Coppola, Chardonnay** **\$8.00** **\$30.00**

**14 Hands "Hot to Trot", Washington State** **\$8.00** **\$30.00**

**Danzante, Pinot Grigio** **\$8.00** **\$31.00**

**Cupcake, Chardonnay** **\$9.00** **\$35.00**

#### Red wines

**Stone Cellars Culinary Collection, Merlot** **\$7.00** **\$27.00**

**Stone Cellars Culinary Collection, Cabernet Sauvignon** **\$7.00** **\$27.00**

**Irony Napa, Cabernet Sauvignon** **\$8.00** **\$30.00**

**Massimo, Argentina, Malbec** **\$8.00** **\$30.00**

**Epica, Chile, Red Blend** **\$8.00** **\$30.00**

**Penfolds Koonunga Hill, Shiraz** **\$8.00** **\$30.00**

**Marqués De Riscal Proximo, Spain, Tempranillo** **\$8.00** **\$30.00**

**Seven Falls, Merlot** **\$9.00** **\$34.00**

**Cellar #8, Cabernet Sauvignon** **\$9.00** **\$34.00**

**Rémole by Frescobaldi, Italy, Red Blend** **\$10.00** **\$38.00**

**Spellbound, Petite Syrah** **\$10.00** **\$38.00**

**MacMurray Ranch Sonoma Coast, Pinot Noir** **\$10.00** **\$38.00**

**Layer Cake Primitivo, Italy, Zinfandel** **\$10.00** **\$38.00**

#### Bubbles

**Korbel, Brut** **\$7.00** **\$27.00**

**Villa Sandi Il Fresco, Prosecco** **\$9.00** **\$34.00**

**La Marca, Prosecco** **\$9.00** **\$45.00**