



PALOUR BAR & BISTRO BREAKFAST MENU


Hotel Indigo Frisco

FRESH START

FRESH FRUIT BOWL \$8
served with fruit dip

FRISCO PARFAIT  \$9
granola, greek yogurt, fresh berries, honey

AVOCADO + EGG TOAST  \$13
bacon, cherry tomato, feta, micro arugula

SMOKED SALMON BAGEL  \$14
smoked salmon, boursin cheese, red onions, capers, cucumber, dill

MAINS


BREAKFAST SANDWICH  \$15
sourdough bread, bacon, ham, fried egg, cheddar, arugula, tomato, garlic aioli, house potatoes

BRISKET TACOS \$14
slow cooked brisket, scrambled eggs, pickled red onions, smoked mozzarella, salsa verde, flour tortillas

BISCUITS + GRAVY  \$15
three fresh baked biscuits served with country sausage gravy, topped with a fried egg, served with bacon or sausage

THE STAR OMELETTE \$15
ham, american cheese, onions, bell peppers, house potatoes, toast

CHORIZO MIGAS \$16
scrambled eggs, tortilla chips, salsa, queso fresco, crema mexicana, refried black beans, breakfast potatoes


COWBOY BREAKFAST  \$17
eggs cooked your way, bacon, breakfast sausage, short stack of pancakes, house potatoes, toast + scratch-made jam

BRISKET EGGS BENEDICT \$17
slow roasted brisket, poached eggs, chipotle hollandaise, green onions, house potatoes

SHRIMP + GRITS  \$18
sautéed shrimp, crispy bacon, green onions, cheesy grits

SWEETS

PANCAKE STACK \$14
stack of three served with butter and maple syrup, bacon or breakfast sausage

VERY BERRY TEXAS WAFFLE  \$14
berry compote, whipped cream


BANANAS FOSTER FRENCH TOAST \$15
caramelized bananas, pecans, whipped cream

CINNAMON ROLL PANCAKES \$13
cream cheese icing

SIDES

BAGEL WITH CREAM CHEESE \$5

CUP OF OATMEAL \$5

BISCUITS + JAM  \$7

HOUSE POTATOES \$5

SINGLE PANCAKE \$4

BACON (2) \$7

BREAFAST SAUSAGE LINK (2) \$6

HARD BOILED EGGS (2) \$4

LOCAL PARTNERS

A menu is not complete without local ingredients. We strive to provide you with fresh seasonal fruits and vegetables, farm fresh eggs, and Texas sourced meat. With the help of our partners, they deliver from their farms straight to your table.

BONTON FARMS

located in South Dallas, Bonton Farms is cultivating a vibrant and sustainable urban farm that is utilizing the most innovative urban gardening techniques

 = MENU ITEM INCLUDES FOOD FROM LOCAL VENDOR

PALOUR BAR & BISTRO DINNER MENU

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STARTERS


FRIED PICKLES \$8
served with cajun aioli


CRISPY HOT WINGS \$12
celery, carrots, buffalo sauce & ranch

FRISCO TRIO \$15
house-made tortilla chips served with queso, black bean + corn dip, salsa

CHICKEN TORTILLA SOUP  \$11
topped with tortilla strips, queso fresco, cilantro, & avocado slices

BOWL OF CHILI  \$9
topped with cheddar cheese, green onions, & sour cream

MAIN ST. CHEESEBURGER  \$16
lettuce, tomato, pickles, red onion

BACON JAM+ EGG BURGER  \$18
bacon marmalade, fried egg, cheddar cheese, tomato, arugula, garlic aioli

CHICKEN STRIP SANDWICH \$15
spicy coleslaw, pickles, bbq sauce

CHICKEN TINGA TOSTADAS \$16
slow cooked chicken, smoky chipotle tomato sauce, crispy tostadas, crema mexicana, queso fresco, tomato, avocado

CHEF'S DESSERT 
may change seasonally, ask a server for our current sweet treat


FRIES \$6


MASHED POTATOES \$6

GRILLED ASPARAGUS \$7

TEXAS TWINKIES \$14
slow cooked brisket stuffed in a jalapeño with cream cheese, wrapped in bacon & served with chipotle ranch

BBQ BRISKET SLIDERS  \$16
three slow cooked brisket sliders topped with coleslaw, pickles, and barbecue sauce

SUMMER BERRY SALAD  \$17
grilled salmon, fresh berries, pickled onions, candied walnuts, feta cheese, fresh spinach, balsamic vinaigrette

FIESTA STEAK SALAD  \$17
sirloin steak, fire roasted corn, black beans, cherry tomatoes, roasted pepitas, pickled red onions, spring mix, cilantro lime ranch

CHICKEN FRIED PLATE \$16
chicken fried chicken or chicken fried steak, mashed potatoes with gravy, country green beans

STREET TACOS \$19
slow roasted carnitas, diced onions, cilantro, lime, corn tortillas + salsa

ATLANTIC SALMON \$23
grilled or pan seared, yellow rice, grilled asparagus, lemon garlic aioli

SIRLOIN STEAK  \$26
mashed potatoes, grilled asparagus

STRAWBERRY SHORTCAKE  \$12
whipped cream, house made shortcake

YELLOW RICE \$5

COUNTRY GREEN BEANS \$6

MEXICAN STREET CORN \$8

DESSERTS

SIDES

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DRINK MENU

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COCKTAILS

MAIN ST MOJITO	\$13	FRISCO FUZZY NAVEL	\$11
rum, lime mint + sugar		peach schnapps + orange juice	
SOUTHERN BREEZE	\$14	CUCUMBER GIN LEMONADE	\$13
gin, cointreau, sweet tea, pomegranate, lemon + mint		infused cucumber gin + lemonade	
B-HARBOR	\$14	HOUSE MARGARITA	\$10
rum, peach schnapps, strawberry purée, mint + lime		tequila, triple sec, simple syrup + lime	
TEXAS TEA	\$12	PINEAPPLE JALAPENO MARGARITA	\$12
sweet tea, vodka + lemon		tequila, triple sec, jalapeno simple syrup, lime + pineapple juice	
AFTER HOURS	\$14	WHISKEY SOUR	\$12
rye, vermouth, + cherries		whiskey + lemon juice	
BOURBON SIDECAR	\$13	OLD FASHIONED	\$13
bourbon, cointreau + lemon juice		bourbon, orange peel + cherries	

WHISKEYS

BOTTLES

BUD LIGHT	\$6	BLUE MOON	\$7
DOS XX		SAM ADAMS	
COORS LIGHT		WHITE CLAW	
MILLER LITE		MODELO	
BUDWEISER		SHINER BOCK	
HEINEKEN		MODELO BLACK	
		CORONA	
		STELLA ARTOIS	
		SIERRA NEVADA	
		MOSAIC IPA	
		REVOLVER BLOOD + HONEY	

DRAFTS

DOS XX	\$8
FOUR CORNERS	
DEEP ELLUM DALLAS BLONDE	

BEER

ALCOHOLIC

BANANA BEACH	\$9
dark rum, coca-cola, banana + vanilla ice cream	
LIFE'S A PEACH	\$10
vodka, coca-cola, peach + vanilla ice cream	

NON-ALCOHOLIC

CLASSIC COKE FLOAT	\$5
coca-cola + vanilla ice cream	
CLASSIC ROOTBEER FLOAT	\$5
root beer + vanilla ice cream	

SWEET

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WINE MENU

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SPARKLING

LA MARCA PROSECCO brut champagne	\$11/\$45	DOMAINE STE. MICHELLE sparkling wine	\$8/\$38
VEUVE CLICQUOT brut champagne		\$100	

REDS

FRANCISCAN CABERNET SAUVIGNON 2018, monterey county	\$9/\$30	ALAMOS MALBEC 2020, argentina	\$12/\$45
DECOY CABERNET SAUVIGNON 2019, california	\$11/\$40	DECOY MERLOT 2019, sonoma county	\$12/\$45
14 HANDS HOT TO TROT RED BLEND 2018, columbia valley	\$8/\$27	ESTANCIA PINOT NOIR 2018, monterey county	\$9/\$30
	ESTANCIA MERLOT 2018, paso robles	\$10/\$30	

WHITES

KIM CRAWFORD SAUVIGNON BLANC 2021, marlborough	\$9/\$27	CLOS DU BOIS CHARDONNAY 2016, california	\$8/\$27
LA CREMA CHARDONNAY 2020, monterey county	\$12/\$45	WOODBIDGE MOSCATO california	\$9/\$26
ESTANCIA PINOT GRIGIO 2020, california	\$9/\$28	14 HANDS HOT TO TROT WHITE BLEND 2015, washington	\$8/\$26
	CHATEAU STE .MICHELLE RIESLING washington	\$9/\$25	