



STARBUCKS®

TALL | GRANDE | VENTI

caffè latte | 150-240 CAL
cappuccino | 90-150 CAL
caffè mocha | 300-460 CAL
caramel macchiato | 190-310 CAL
caffè americano | 10-25 CAL
coffee of the day | 5-10 CAL
white chocolate mocha | 320-500 CAL
bistro signature
starbucks latte | 120-230 CAL
espresso, honey + steamed almond milk
cold brew | 5 CAL
limited daily availability
pumpkin spice latte* | 300-470 CAL
tazo® chai tea latte | 100-230 CAL
tazo® teas | 60-120 CAL
espresso | 5-10 CAL solo | doppio

COCKTAILS

black cherry old-fashioned | 210 CAL
maker's mark bourbon | demerara sugar | cherry bitters 1806 style old-fashioned "No Muddled Fruit" crafted with Maker's Mark bourbon, demerara syrup, finished with cherry bitters + a Bordeaux cherry.
southside | 190 CAL
tanqueray gin | lime | sugar | mint
A pre-Prohibition classic cocktail made popular at the "21 Club" in New York. A refreshing combination of Tanqueray gin, citrus + a kiss of mint.
whiskey buck | 360 CAL
bulleit rye | lemon | ginger beer | angostura bitters
Southern twist on a Dark + Stormy, highlighted with Bulleit high-rye whiskey.
french 77 | 230 CAL
st-germain elderflower liqueur | bombay sapphire gin | lemon | prosecco
A bright + floral take on the timeless classic created at "Harry's New York Bar" in Paris, France.
coconut collins | 210 CAL
absolut vodka | lemon | coconut water
Refreshing + mindful concoction accentuated with nutrient-dense coconut water — nature's natural electrolyte beverage. Topped with toasted coconut.
fresh margarita | 210 CAL
patron silver tequila | lime | cane sugar
Freshly squeezed lime juice, cane sugar + Patron Silver tequila.
fall spiced margarita* | 230 CAL
patron silver tequila | freshly squeezed lime juice | cinnamon | infused spiced brown sugar syrup
Flavors of fall star anise, cinnamon + Patron Silver tequila.
Please ask your server for our spirit selections

BEER 100-150 CAL

regional craft
ipa | lager | pale ale | wheat

always available
corona extra | heineken | stella artois
samuel adams boston lager

budweiser | bud light | coors light |
michelob ultra | miller lite

WINE 130-200 CAL

6oz | 8oz

sparkling | rose

mionetto prosecco d.o.c. brut nv,
italy (187 ml only)
a by acacia rose, usa

white

brancott sauvignon blanc, new zealand
clean slate riesling, germany
tom gore chardonnay, usa
tommasi "le rosse" pinot grigio, italy
chateau st. jean chardonnay, usa

red

alamos malbec, argentina
clos du bois merlot, usa
estancia cabernet sauvignon, usa
estancia pinot noir, usa
19 crimes red blend, australia
crossbarn by paul hobbs pinot noir, usa
decoy by duckhorn, usa
robert mondavi winery merlot, usa
franciscan cabernet sauvignon, usa

Please ask your server for bottle prices

FRUITS + GRAINS

classic fruit + yogurt cup | 310 CAL
greek yogurt, fresh berries, granola + honey

classic or vanilla nut oatmeal | 430|390 CAL
classic with banana + candied nuts, or
vanilla-infused oatmeal, maple syrup,
bananas + candied nuts

apple spice yogurt cup* | 280 CAL
greek yogurt, apple butter, cinnamon,
honey, granola, dried apples

awakening açai bowl | 300 CAL
açai smoothie topped with fresh berries,
bananas + granola

fruit + berry cup | 120 CAL
fresh mint

BREAKFAST BOARDS

avocado toast | 480 CAL
evoo + lemon + flaky sea salt on multigrain
toast with pickled red onions, roasted tomatoes,
hard-cooked egg + lemon-dressed arugula

contemporary continental | 410-980 CAL
choice of cheerios or granola, strawberries,
milk, banana bread + orange juice, coffee or tea

EGGS

eggs your way* | 560-810 CAL
choice of applewood-smoked bacon, chicken
or pork sausage or thin-sliced prosciutto, with
breakfast potatoes + choice of artisan
or multigrain toast

two egg omelette | 1080 CAL
gruyere, caramelized onions + applewood-
smoked bacon

egg white frittata | 370 CAL
monterey jack cheese, avocado, lightly dressed
arugula, torn basil, green onions, cucumber +
grape tomatoes

farm stand breakfast bowl* | 750 CAL
oven-roasted broccolini, tomatoes, baby kale +
breakfast potatoes topped with two cage-free
eggs your way, basil pesto + parmesan

bistro breakfast sandwich | 820 CAL
cage-free scrambled eggs, applewood-smoked
bacon, aged white cheddar, arugula + avocado
mash on a brioche roll

We proudly serve cage-free eggs

EGGS

balanced breakfast sandwich | 430 CAL
scrambled cage-free egg whites, turkey breast
with arugula, roasted green chile + cheddar
on english muffin

breakfast burrito | 950 CAL
cage-free scrambled eggs, applewood-smoked bacon,
caramelized onions, breakfast potatoes, cheddar in a
tortilla with tomato salsa + avocado mash

GRIDDLED

lemon blueberry ricotta pancakes | 700 CAL
topped with blueberry reduction + whipped
ricotta, vermont maple syrup

banana bread french toast | 1090 CAL
dipped in cinnamon-vanilla custard + griddled,
topped with powdered sugar, fresh bananas, whipped
ricotta + candied walnuts, vermont maple syrup

BITES + BOARDS

crispy brussels sprouts | 530|810 CAL
fried brussels sprouts, parmesan + lemon,
with garlic aioli

pesto prosciutto flatbread | 720 CAL
pesto, roasted tomatoes, ricotta + prosciutto

margherita flatbread | 620 CAL
roasted tomatoes, basil + cheese

italian meatball flatbread* | 640 CAL
plant-based protein meat crumble, roasted
red pepper sauce, mozzarella cheese, banana
peppers, basil, parmesan cheese, evoo

SOCIAL SNACKS

french fries + dip trio | 1070 CAL
spicy ketchup, garlic aioli + green goddess ranch

skillet meatballs | 800 CAL
pomodoro sauce, ricotta + parmesan, with
artisan toast

grilled chicken + bacon quesadilla | 850 CAL
tomato salsa, avocado mash

classic chicken wings | 1040|1160 CAL
traditional or hot honey garlic

*featured seasonal item

GREENS + GRAINS

little gems caesar | 400|790 CAL
parmesan, olive oil toasted croutons, HALF | FULL
creamy caesar. add chicken | 110 CAL

modern cobb salad | 750 CAL
little gems, grilled chicken, applewood-smoked bacon,
hard-cooked egg, grape tomatoes, pickled red onions,
avocado mash, gorgonzola + green goddess ranch

mediterranean grain bowl | 820 CAL
grilled chicken, roasted broccolini, lemon-dressed
arugula, goat cheese, tomatoes + almonds over
quinoa + brown rice

roasted sweet potato + grains salad* | 730 CAL
spinach, bacon, medjool dates, gorgonzola
cheese crumbles, cranberries, pumpkin seeds,
honey poppy seed vinaigrette

BISTRO CLASSICS

the bistro burger | 800-1460 CAL
gruyere, lettuce, tomato + garlic aioli on a
brioche roll, with french fries or arugula salad

make it plant-based with Beyond Meat® burger | 800-1460 cal

green goddess chicken blt | 800-1460 CAL
applewood-smoked bacon, avocado mash, lettuce,
pickled red onions, tomato + green goddess ranch,
stacked between toasted artisan bread, with
french fries or arugula salad

**three-cheese grilled cheese
+ tomato soup** | 840 CAL
white cheddar, gruyere + parmesan on artisan
bread, classic tomato soup

individual chicken pot pie | 830 CAL
roasted chicken, vegetables + herbs, topped
with flaky pie crust

vegetable baked pasta | 620 CAL
roasted peppers, broccolini + tomatoes, baked
with pesto cream sauce, parmesan

roasted herb chicken breast | 470 CAL
broccolini + lemon-dressed arugula

SWEETS

dark chocolate + sea salt cookie | 380 CAL
ask for it warmed to order

old-fashioned carrot cake | 560 CAL

We proudly serve sustainably raised pork

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

2,000 calories a day is used for general nutrition
advice, but calorie needs vary
additional nutritional information is available upon request