

# circle bistro



## HAPPY HOUR

5:00 p.m. until 7:00 p.m.

### Monday – Friday

Wines by the glass (\$5) Beers (\$4)  
House cocktails (\$5) Specialty cocktails (\$7)

### Sunday

Select bottles of wine ½ price



## BAR MENU

### MARINATED OLIVES

4

### FRENCH FRIES

7

### CRISPY GULF SHRIMP

*Kimchi Aioli*

10

### HUMMUS

*Toasted sesame seeds, smoked paprika, olive oil, toasted baguette*

7

### VEGETABLE SPRING ROLLS

*Chili-Garlic Sauce*

6

### CHEESEBURGER

*Lettuce, tomato, onion, mayonnaise, brioche bun*

12

## MUSSELS

### FRENCH

*White wine, garlic, fines herbs*

12

### KOREAN

*Kimchi, smoked pork belly*

14

### SPANISH

*Piquillo peppers, saffron cream, chorizo sausage*

14

## CHEESE

*Served with walnut-raisin bread  
and house-made jam*

### GARROTXA

*Goat, Spain*

### ROSSO DI LAGNA

*Cow/Sheep, Italy*

### P'TIT BASQUE

*Sheep, France*

### PLEASANT RIDGE RESERVE

*Cow, USA*

### ROGUE RIVER BLUE

*Cow, USA*

3 cheeses 10-      5 cheeses 16 -

\*consuming raw or undercooked meats, fish,  
poultry or eggs may increase your risk of  
food borne illness

**Executive Chef, Ethan McKee**

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