

circle bistro



Soup & Salad

soup of the day \$8

kale caesar \$8

croutons, creamy dressing

garden \$8

mixed greens, tomatoes, carrots
cucumbers, balsamic vinaigrette

chopped \$8

arugula, bacon, egg, blue cheese
tomato, buttermilk ranch

+ chicken or salmon \$5

From the Grill

bistro burger \$12

8oz house seasoned beef, LTO, frites
+ bacon, cheddar, avocado \$2ea

vegetable & barley burger \$12

pomegranate ketchup, brioche, frites

chicken club \$12

bacon, provolone, avocado, honey dijon
frites

Plates & Entrees

bistro grilled cheese \$12

just like the good 'ol days.

frites or a cup of soup

+ bacon, avocado \$2ea

roasted vegetable pasta \$13

zucchini, squash, cherry tomato
parmesan

+ chicken, or shrimp \$5ea

seasonal quiche \$12

served with side garden salad

fall salmon bowl \$16

quinoa, roasted beets, zucchini crisps
feta, lemon herb vinaigrette

Consuming raw or undercooked foods may increase your risk of foodborne illness

A service charge of 20% will be added to parties of 6 or more

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White Wine

blanc de blancs 8/11

nv, simonet vin mousseux, france

sauvignon blanc 9/13

2017, ponga, new zealand

colombard 8/11

2017, mont gravet cote de gascogne, france

chardonnay 11/16

2016, martin ray, sonoma, ca

pinot grigio 9/13

2014, riff, progetto lageder, italy

albarino 9/13

2016, burgans, spain

rosé 8/11

2017, mont gravet, france

Red Wine

cabernet sauvignon 12/17

2016, heritage, browne family, wa

grenache 10/14

2015, little james basket press red, france

malbec 10/14

2014, zuccardi, argentina

syrah 9/13

2013, roblar, arroyo seco valley, ca

sangiovese/canaiole 9/13

2015, fattoria de cerro, chianti colli senesi, italy

pinot noir 12/17

2016, battle creek cellars 'unconditional', willamette valley, or

Beer \$7

stella artois, be (draft)

rotating seasonal (drafts)

bud light

goose island ipa

db gold leaf lager

bold rock cider

select seasonal bottles