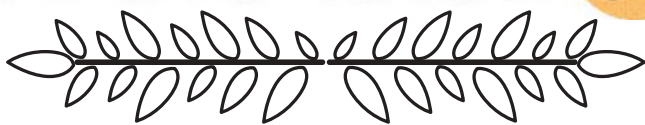


# circle bistro



## 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

**seasonal**

please ask your server

**+ chicken or salmon \$5**

## Grain Bowls

**mediterranean salmon \$16**

ancient grain salad, roasted lemon

**southwestern chicken \$14**

black beans, rice, peppers, onions  
avocado, cilantro

**turmeric sweet potato \$14**

quinoa, arugula, almonds

poached egg, lemon herb vinaigrette

## From the Grill

**bistro burger \$12**

8 oz grass fed beef, LTO, frites

**+ bacon, cheddar, avocado \$2**

**vegetable & barley burger \$12**

pomegranate ketchup, brioche, frites

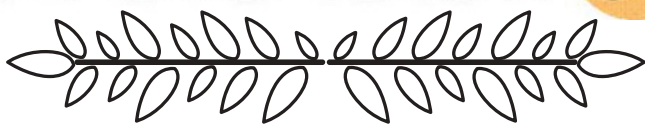
**chicken club \$12**

bacon, provolone, avocado, honey  
dijon, frites

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

# circle bistro



## White Wine

**blanc de blancs 8/11**

nv, simonet vin mousseux, france

**sauvignon blanc 9/13**

2016, beyond, south africa

**vinho verde 8/11**

2015, conde villar, portugal

**chardonnay 11/16**

2016, martin ray, sonoma, ca

**pinot grigio 9/13**

2014, riff, progetto lageder, italy

**riesling 10/14**

2014, shine, heinz eifel, germany

**rosé 9/13**

2016, figuière, le saint andre, cotés de provence

## Red Wine

**cabernet sauvignon 12/17**

2014, the insider, paso robles, ca

**tempranillo 9/13**

2015, carlos serres, rioja, spain

**malbec 10/14**

2014, zuccardi, argentina

**syrah 9/13**

2013, roblar, arroyo seco valley, ca

**primitivo 9/13**

2015, orion, li veli, italy

**pinot noir 11/16**

2014, angeline vineyards, ca

## Beer \$7

eight point ipa, va (draft)

stella artois, be (draft)

rotating seasonal (draft)

bud light

goose island ipa

db gold leaf lager

bold rock cider

select seasonal bottles