




circle bistro

Starters


- soup of the day** \$8
- french onion dip** / warm parmesan & herb chips \$6
- roasted tomato salsa** / warm tortilla chips \$6
- chicken wings** / grilled & dry rubbed, chive oil \$10
- cheese board** / rotating selection \$14 +prosciutto \$5
- crispy calamari** / cherry peppers, lemon caper aioli \$10
- hummus** / roasted red pepper, crudité, grilled pita \$9

Salads

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- kale caesar** / croutons, creamy dressing \$8
 - chopped** / arugula, bacon, egg, blue cheese, buttermilk ranch \$9
 - spinach & beet** / pecans, chickpeas, halloumi, caper vinaigrette \$9
 - citrus** / super greens, fennel, pistachios, tarragon vinaigrette \$9
 - greek** / pickled red onions, olives, feta, tahini vinaigrette \$8
 - make it an entree** / grilled chicken, salmon, hanger steak or shrimp +\$6

Sandwiches and Entrees

- steak frites** / 10oz hanger, parmesan & herb frites, herb butter \$25
 - beer brined chicken** / farro, local mushrooms, spicy pickled corn \$20
 - potato gnocchi** / house made ricotta, rotating pesto \$18
 - pan seared rockfish** / niçoise style, grain mustard vinaigrette \$22
 - bistro burger** / 8oz aspen ridge farm beef, frites \$12
 - +bacon, cheddar or avocado \$2
 - vegetable & barley burger** / pomegranate ketchup, brioche, frites \$12
 - chicken club** / grilled or fried chicken, avocado, honey dijon \$12
 - caesar shrimp wrap** / blackened shrimp, romaine, creamy dressing \$13
- *sandwiches served with frites or house salad



Full Lunch and Dinner menu available Monday - Friday 11:30am - 10:00pm

A service charge of 18% will be added to room service orders

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



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White Wine

blanc de blancs, nv, simonet vin mousseux, france 8/11
sauvignon blanc, 2016, beyond, south africa 9/13
vinho verde, 2015, conde villar, portugal 8/11
chardonnay, 2016, martin ray, sonoma, ca 11/16
pinot grigio, 2014, riff, progetto lageder, venice, italy 9/13
riesling, 2014, shine, heinz eifel, rheinhessen, germany 10/14
rosé, 2016, figuière, le saint andre, cotés de provence 9/13

Red Wine

cabernet sauvignon, 2014, the insider, paso robles, ca 12/17
tempranillo, 2015, carlos serres, rioja, spain 9/13
malbec, 2014, zuccardi, mendoza, argentina 10/14
syrah, 2013, roblar, arroyo seco valley, ca 9/13
primitivo, 2015, orion, li veli, italy 9/13
pinot noir, 2014, angeline vineyards, ca 11/16

Beer \$7

eight point ipa, va (draft)
stella artois, be (draft)
rotating seasonal draft
blue moon
bud light
goose island ipa

db gold leaf lager
o'connor great dismal black ipa
smuttynose robust porter
bold rock cider
becks non-alcoholic
select seasonal bottles

Other Beverages

coffee \$3.50
espresso \$3.50
latte \$5
iced or hot tea \$3.50
juice \$3

milk \$4
almond milk \$4
soda \$3.50
lemonade \$3.50
sparkeling or still saratoga \$5.50

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