

BISTRO 40

begin

MEDITERRANEAN HUMMUS 11

roasted red peppers / olive oil / grilled pita / Olives

BOOM BOOM SHRIMP 13.5

Panko crusted shrimp tossed in thai chili sauce/ napa slaw

CHIPOTLE CHICKEN QUESADILLA 13

Marinated chipotle chicken/ colby jack cheese/ pico de gallo/sour cream/guacamole

THAI SPRING ROLLS 12.5

Chicken /napa slaw /orange ginger sauce /sriracha aioli

BUFFALO CHICKEN WINGS 13

Eight (8) bone in /mild, medium or hot/ celery/ bleu cheese or ranch

CHICKEN NACHOS 13.5

Tortilla chips /, queso cheese / pico de gallo/ jalapenos / sour cream / guacamole

warmth

CHEF'S DAILY SOUP 7.5

- ### bread
- Served with french fries, sweet potato fries, housemade kettle chips or a small side salad.*
- ANGUS BURGER WITH CHEESE* 15**
traditional accompaniments
 - MARRIOTT BURGER* 15.5**
cheddar cheese / hardwood bacon / lettuce /tomato / onion/
brioche roll
 - TRADITIONAL TURKEY CLUB 15**
house roasted turkey breast/ swiss cheese/ hardwood bacon/
lettuce/ tomato/ choice of bread
 - CALI CHICKEN 15.5**
Grilled chicken/hardwood bacon/ avocado/ swiss cheese/ lettuce/
tomato
 - CHIPOTLE CHICKEN WRAP 15.5**
Grilled chicken/ guacamole/ pico de gallo/ jack and cheddar
sun-dried tomato wrap
 - BBQ BEEF BRISKET SANDWICH 15.5**
Slow smoked beef brisket / napa cabbage slaw / brioche roll

greens

CHICKEN CAESAR SALAD 16.5

romaine lettuce / Parmigiano-Reggiano cheese / classic dressing

ASIAN CHICKEN SALAD 16.5

Grilled spicy chicken / cucumber sticks / tomatoes / carrots
Mandarin dressing

12" Pizza

CHEESE 11.5

Mozzarella, tomato sauce

PEPPERONI 13.5

Twice layered pepperoni, extra cheese

VEGETABLE 14.5

Red and green peppers, onions, mushrooms, black olives

DELUXE 14.5

Pepperoni, Italian sausage, mushrooms, onions, green peppers

ADDITIONAL TOPPINGS 1 each

Extra cheese, sausage, pepperoni, bell peppers, onions, black olives,
mushrooms

after 5

add a house or caesar salad for 4

GRILLED SALMON * 29

Fire grilled filet/ jasmine rice/ meyer lemon butter

ANGUS NEW YORK STRIP STEAK* 35

Grilled center cut strip/onion frits / yukon gold mashed / broccolini

PARMANSAN SEARED BREAST OF CHICKEN 27

parmesan encrusted chicken/ tomato & fresh mozzarella
balsamic glaze /yukon gold mashed

CHICKEN CARBONARA 26

Cavatappi pasta/ hardwood bacon/ spring peas/ light cream
parmesan/ grilled chicken

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have any concerns regarding food allergies, please alert you server prior to ordering*

Sparkling	6 oz.	9oz.	btl
La Marca Prosecco, Treviso Italy			38
Mumm Napa, Brut Prestige, Napa Valley, California 187ml	16		
Wycliff, California			32

White Wine	6 oz.	9oz.	btl
Chloe Wine Collection Rose, Central Coast, CA			36
Canyon Road, Sauvignon Blanc, CA	8.5	13	32
SeaGlass Sauvignon Blanc, Santa Barbara County, CA	9.5	14.5	36
Hogue Cellars, Columbia valley, Washington	9.5	14.5	36
Canyon Road Chardonnay, CA	8.5	13	32
La Crema Chardonnay, Monterey County, CA	14.5	22	56
Sonoma-Cutrer "Russian River" Chardonnay, Sonoma Coast, CA			56

Red Wines	6 oz.	9oz.	btl
Migration by Duckhorn, Sonoma Coast, CA			85
Complicated, Red Blend, Central Coast, CA	14	21	55
Canyon Road Merlot, CA	8.5	13	32
Canyon Road Cabernet Sauvignon, CA	8.5	13	32
William Hill, Central Coast, CA			38
Rodney Strong Cabernet Sauvignon, Sonoma County, CA	12.5	19	48
Z. Alexander Brown Uncaged, CA			54
Black Stallion Estate Winery Cabernet, Napa Valley, CA			63