

Parched.

Sweet Ice Tea	\$10 carafe
Un-sweet Tea	\$10 carafe
Orange or Apple Juice	\$10 carafe
Milk (skim, 2%, whole)	\$10 carafe
Coke-Cola Cans	\$2 per can (based on consumption)
Uncle Scott's Root Beer	\$2.75 per bottle (based on consumption)
Pellegrino Sparkling Water	\$3 per bottle (16.9oz.) (based on consumption)
Mountain Natural Spring	\$2 per bottle (based on consumption)
Coffee Regular	\$20 per airpot (64oz.)
Coffee Decaf	\$20 per airpot (64oz.)
Hot Water/Asst. Teas	\$1.25 per bag (based on consumption)
Red Bull	\$4 per can (based on consumption)
Sugar Free	
Total Zero	
Regular	
Vitamin Water	\$3 per bottle (based on consumption)
Naked Smoothies	\$4 per bottle (based on consumption)
Pellegrino	\$3 per bottle (based on consumption)
Limonata or Aranciata	
Beers (assorted)	\$3.50-\$4.75 per bottle
Wines (red/white/bubbly)	\$24-\$72 per bottle
Cocktails	contact Bistro Manager

Breaks & Breakfast.

House-made Muffins/Scones	\$5.25 per person
Whole Fresh Fruit	\$1.25 per fruit
Croissants (butter & preserves)	\$3.50 per person
Bagels (cream cheese & preserves)	\$3.50 per person
Vanilla Yogurt/Almond Granola Parfaits	\$5.00 per person
Steel Cut Oatmeal	\$7.50 per person
brown sugar, toasted pecans, sundried apricots, local honey	
Lox Plate	\$9.50 per person
pastrami smoked salmon on toasted bagel with cream cheese, shaved red onion, fresh tomato and seasonal mixed greens	
House-made Baked Cookies/Brownies	\$3.25 per person
Gourmet Chips (assorted)	\$2 per bag
Marinated Olives & Hummus	\$9.00 per person
House-made humus and olives garnished with feta cheese & olive oil served with herbed lavash crackers	
Warm Double-cut Potato Chips	\$6.00 per person
A bowl of warm chips served with a cheese fondue for dipping	
Local Three Graces Dairy Cheese Plate	
House-made chutney, Lusty Monk mustard, marinated olives, Crackers and toast.	
2 cheeses	\$12 (per plate)
3 cheeses	\$15 (per plate)
Salsa & Chips or Guacamole & Chips	\$6.00 per person
House-made salsa or guacamole with chips	
Pimento Cheese & Crackers	\$6.00 per person
House-made pimento cheese & lavash crackers	

Soiree.

Please let us know your interests—we will connect with our Chef to come up with something delicious!

Please contact Sales for any soiree, reception, party food, corporate or business group meeting food selections. Susan Newton, snewton@hlihotels.com or Kristen Houghtaling, khoughtaling@hlihotels.com

Lunch.

Sandwich + choose one: house salad, made to order chips, or fries
\$13 per person

Signature fresh ground Angus Burger

Cooked to your liking, on a soft brioche roll—lettuce, tomato, red onion and pickle. Choice of Bistro burger sauce or Chili mayo.

Add ons:
Avocado \$1.50
Local all natural chorizo \$2
Swiss, cheddar, feta, American, queso fresco \$1
Smoky blue cheese \$1.50
Apple wood bacon \$2
Black Forest ham \$2

Black bean veggie Burger

Homemade black bean patty, lettuce, tomato, red onion, salsa Verde, chili mayo on a soft brioche roll.

Portabella Burger

Three local cheeses on Pullman loaf. Served with a cup of tomato soup
Add Bacon \$1.00 *Add Tomato \$.50*

Smoked Chicken Wrap

All natural house-smoked chicken breast, Apple-wood bacon, dates, smoky blue cheese, marinated tomato and crisp greens tossed in a buttermilk herb dressing.

oneFIFTYone Gourmet BLT

Generous portion of Apple-wood bacon, seasonal greens, fresh tomato and chili mayo on an artisan bread.

Smoked Chicken & Ham Flatbread

Ashley Farms house-smoked chicken breast, Black forest ham, fresh pineapple, red onion and melted Swiss cheese.

Ranchero Flatbread

All natural Mexican chorizo sausage, avocado, salsa verde, queso fresco, cheddar, onion, crema and tomato.

Caprese Flatbread

Marinated heirloom tomato, fresh mozzarella, olive oil and basil.

Veggie Flatbread

Locally-grown greens, garlic oil marinated olives, and heirloom tomato.
Add Cheese \$2

Bistro Salad

Assorted lettuces, marinated tomato, cucumber, choice of honey whole grain mustard vinaigrette, buttermilk herb dressing or tomato balsamic vinaigrette
Add chicken \$4 \$10 per person

Baby Gem Lettuce Salad

Classic Caesar dressing, parmesan, capers and crouton.
Add Chicken \$4 \$10 per person

Can't make up your mind for your group?

Create a mixed sandwich platter of 4 sandwiches and one side. **\$13 per person**