

BREAKFAST 7-10:30am		DINNER 5-10:30pm	
Continental Breakfast	\$14	APPETIZERS	
Greek yogurt, assorted cereals, breakfast pastr	ies,	- Chassa Oversadilla	Φ-0
fresh fruit, juice and coffee		3 Cheese Quesadilla Pico de Gallo, sour cream	\$10
Two Eggs Your Way	\$13	Add grilled chicken	\$ 4
Potatoes, toast, choice of bacon or sausage			
		Beef Sliders	\$12
Bacon & Egg Sandwich	\$13	Cheddar, tomato, grilled onion	
Bacon, two eggs, cheddar cheese on a bagel			
		House Made Chicken Tenders	\$11
Bagel with Lox	\$9		
Cream cheese, capers, onion		Chicken Wings	\$10
		Celery, carrots, choice of ranch or bleu	
House Made Oatmeal	\$9		
-		Garlic Fries	\$8
Choose to Conserve Menu		Parmesan, parsley, grained mustard aioli	*-
Hummus		ENTREES	
Pita and Olives			
		Bar Rouge Burger	\$16
Garlic Fries		Lettuce, tomato, red onion, side of fries	ΨΙΟ
Parmesan, parsley, grained mustard aioli		Choose a cheese: American, cheddar, bleu	
		Toppings \$1 each: Bacon, avocado, fried egg	
Cheese Quesadilla			
Pico de Gallo, sour cream		Salmon Salad	\$18
		Choice of caesar or mesclun greens with balsar	nic
Cocktail of the Month		O	
		Grilled chicken or Steak Tacos	\$ 15
Beer of the Month		Flour tortilla, onions, cilantro, radish	Ψ - J
		Sour cream, Pico de Gallo	
Wine of the Month		,	
while of the Month		Grilled Half Chicken	\$ 17
		Mach potatoes and daily grilled vegetable	
SWEET STUFF			
Crème Brulee a L'Orange	\$ 7	Bar Snacks	
Vanilla, Grand Marnier			
		Olives	\$3.00
Apple Brown Betty	\$7		
		Mixed Nuts	