

Brunch

Burnt Sugar Latte | 5.75
☞ Spicy Maple Chai | 5.5
Toasted Coconut Iced Latte | 5.5
Iced Honey Latte | 5
Single Origin Cold Brew | 4.5

Chai Latte | 3.5 Espresso | 2.75
Mocha | 4.5 Americano | 2.75
Latte | 4 Drip Coffee | 2.75
Cappuccino | 3.5 Hot Tea Selection | 3.5
+ Caramel 0.5 + Chocolate 0.5 + Vanilla 0.5

HAND-CRAFTED CAFFEINE

COCKTAILS

MIMOSA | 5
champagne with orange, pineapple, grapefruit, apple cider, or cranberry juice
BELLINI or RASPBELLINI | 6
sparkling wine + white peach or raspberry purée
LUBA'S FAVORITE | 7
champagne and strawberries on ice
☞ **THE LET IT SNOW-JITO | 10** ☞
Flor de Caña rum, lime, coconut cream, mint, candy cane
SPICED PEAR MARGARITA | 10
tequila, pear purée, St. George spiced pear liqueur, Grand Marnier, lime, salt + cinnamon sugar rim
☞ **MISTLETOE MULE | 9** ☞
vodka, cranberry juice, pomegranate, orgeat, lime, ginger beer, dehydrated cranberries and rosemary
☞ **THE EARL | 8**
house infused earl grey vodka, fresh lemon juice, agave nectar syrup, elderflower st-germain liquor, candied lemon
CHAMPAGNE POP | 10
champagne and handcrafted popsicle
BLOODY MARY | 8.5
house made mix, pickled veggies + bacon
☞ **SANTA CLAUSMO | 9** ☞
Catdaddy Spiced Liqueur, Grand Marnier, lemon, white cranberry juice, simple, greek yoghurt

GEORGE BISTRO + BAR

Saturday + Sunday 9am-3pm
GeorgeBistroAndBar.com

Iced Tea | 2.5
Soda | 2.5
Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper
Perrier | 3.5
Apple Cider Iced Tea | 4
Lemonade | 3
Arnold Palmer | 3
Milk | 3
Orange, Pineapple, or Grapefruit Juice | 3
Sparkling Mint Lemonade | 5.5

BEVERAGES

SHARING PLATES

PEAR GORGONZOLA ROSEMARY TART | 9
flaky puff pastry, green d'anjou pear, dolce gorgonzola, rosemary, arugula, scallions, walnuts, 18-year aged balsamic

BERRIES + MELON | 7

BEEF CARPACCIO* | 8
thinly sliced raw filet mignon, parmesan, arugula, cherry tomatoes, truffle olive oil, and 18-year aged balsamic

☞ **CHEESE BOARD | 12**
assortment of three cheeses, artisan bread, lavender local honey, marcona almonds, dried cranberries, candied pecans, and olives + charcuterie | 8

☞ **CRISPY ARTICHOKEs | 8**
crispy artichoke hearts, shaved parmesan, dill jalapeño sauce

PEAR + FIG RICOTTA SPREAD | 10 ☞
whipped lemon ricotta, poached pears, white turkish figs, spiced pumpkin seeds, thyme, and honey, served with toasted ciabatta bread

☞ **SHORT RIBS MAC + CHEESE | 15.95**
orecchiette pasta with sharp cheddar, mozzarella, creamy alfredo sauce, and our 48-hour braised short ribs + egg | 1.5

+ Croissant | 3.25 + Almond Croissant | 3.85 + Chocolate Croissant | 3.85

CLASSICS

QUICHE | 14.5
parisian ham, bacon, and sharp cheddar in a puff pastry shell, served with roasted herb potatoes and mixed green salad

SHRIMP + GRITS | 15.95
parmesan cheese grits, blackened shrimp, andouille sausage, cremini mushrooms, olive oil + poached egg* | 1.5

☞ **SAVORY BREAD PUDDING BENEDICT* | 15**
biscuit & baguette bread pudding made with bacon, leeks, thyme, gruyère cheese, poached eggs, chive cayenne hollandaise served with roasted herb potatoes

STEAK + EGGS | 18.95
8oz. grilled ribeye, eggs any style, herb potatoes and mixed green salad

☞ **VERY BERRY FRENCH TOAST | 14**
artisan challah bread with vanilla bean & brown sugar mascarpone, topped with raspberry and blueberry sauce, house-made caramel, fresh whipped cream and berries + side of bacon | 3.5

☞ **GEORGE SHORT RIB HASH | 22**
braised short ribs, roasted herb potatoes, parmesan cheese, sautéed red bell peppers, mushroom & onions, chives, roasted red bell pepper aioli, avocado cilantro lime jalapeño sauce + egg | 1.5

CLASSIC EGGS BENEDICT* | 13.5
parisian rosemary ham, spinach, chive cayenne hollandaise, artisan toast, served with herb potatoes

SMOKED SALMON POACHED EGGS* | 13.5
smoked salmon, cucumbers, capers, dill, scallions, cream cheese, artisan toast, served with herb potatoes

CRAB CAKES EGGS BENEDICT* | 17.95
lump crab cakes topped with poached eggs, grilled asparagus, roasted red bell pepper cayenne aioli, served with herb potatoes

SANDWICHES

served with roasted herb potatoes or side salad | parmesan truffle potatoes + 2

☞ **BONITA'S LOBSTER ROLL | 19**
Maine lobster, basil aioli, cucumber, micro greens + bacon | 1.5

CROISSANT SANDWICH | 11
toasted croissant, thick cut bacon, cheddar cheese and scrambled eggs

CRISPY CHICKEN ON BRIOCHE | 11
chicken breast breaded in our artisan bread crumbs, bacon, smoked cheddar cheese, tomato, cucumber, roasted bell pepper cayenne aioli

☞ **GL BURGER ON BRIOCHE | 12.5**
100% angus beef patty, arugula, heirloom tomato, pickled red onion, sharp cheddar served with a trio of sauces (curry ketchup, basil mayo, roasted red bell pepper aioli) + bacon | 1.5 + avocado | 1.75 + egg | 1.5

OMELETTES

served with roasted herb potatoes or side salad
parmesan truffle potatoes + 2

☞ **SHORT RIB OMELETTE | 15**
braised short ribs, sautéed mushrooms, caramelized onions, gruyère cheese, chives

COASTAL OMELETTE | 13.5
crab, shrimp, tomatoes, scallions, gruyère cheese, topped with avocado cilantro lime jalapeño sauce & fresh pico de gallo

GARDEN OMELETTE | 11.5
grilled asparagus, spinach, red bell peppers, mushrooms, onions & goat cheese

+ side of thick cut bacon | 3.5 + side of rosemary ham | 3.5
+ side of honey maple cayenne sausage | 3.75

SALADS

☞ **HARVEST SALAD | 13** ☞
roasted butternut squash, spinach, endives, scallions, dried cranberries, dolce gorgonzola, candied pecans, toasted pumpkin seeds, maple cider balsamic creamy dressing

AVOCADO POWER BOWL | 15
kale, tricolor quinoa, avocado, black beans, hard-boiled egg, red bell pepper, radishes, pickled onions, pumpkin seeds, avocado cilantro lime jalapeño dressing

+ grilled chicken | 4.5 + crispy chicken | 4.5 + salmon | 5
+ shrimp | 4.5 + blackened shrimp | 4.5 + ribeye steak | 10

CHICKEN SALAD | 10.5
chicken salad, cranberries, walnuts + celery, served over mixed greens, cucumbers, and tomatoes with artisan toast

☞ **CRAB + SHRIMP LOUIE | 16.5**
crab, shrimp, lettuce, grape tomatoes, hard-boiled egg, scallions, red bell pepper, cilantro, avocado, radishes, asparagus, and our signature creamy rosé dressing

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
{ Extra dressings and sauces are 25¢ each. }