

# Lunch

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  
**POMEGRANATE GINGER MARTINI | 9**  
vodka, pomegranate juice, lemon, ginger, orgeat  
**BLOODY MARY | 8.5**  
house made mix, pickled veggies and bacon  
\* **SUGAR PLUM SMASH | 9** \*  
jalapeño + plum infused tequila, basil leaves, plum bitters, lemon

## GEORGE BISTRO + BAR

Monday-Friday 10:30am-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  
**BEEF CARPACCIO\* | 8**  
thinly sliced raw filet mignon, parmesan, arugula, cherry tomatoes, truffle olive oil, and 18-year aged balsamic  
**AVOCADO TARTINE | 10**  
whole wheat toast, avocado, tomatoes, radishes, pine nuts, scallions, cilantro, & olive oil served with mixed green salad or fries + blackened shrimp | 4.5  
**CHEESE BOARD | 12**  
assortment of three cheeses, artisan bread, lavender local honey, marcona almonds, dried cranberries, candied pecans, and olives + charcuterie | 8  
☞ **GEORGE FRIES | 12**  
hand cut fries, andouille sausage, cremini mushrooms, parmesan, feta, rosemary, sea salt, served with a trio of sauces  
**BACON MAC + CHEESE | 10**  
orecchiette pasta with sharp cheddar, mozzarella, bacon, and panko crust  
**CRISPY ARTICHOKE HEARTS | 8**  
crispy artichoke hearts, shaved parmesan, dill jalapeño sauce  
**MINI CRAB CAKES | 13**  
lump crab cakes, chipotle aioli, arugula, lemon  
☞ **PEAR + FIG RICOTTA SPREAD | 10** \*  
whipped lemon ricotta, poached pears, white turkish figs, spiced pumpkin seeds, thyme, and honey, served with toasted ciabatta bread

## SANDWICHES

served with hand cut rosemary sea salt fries or side salad with parmesan truffle fries | 2

**STEAK SANDWICH ON CIABATTA | 13.95**  
8oz. ribeye, shiitake mushrooms, caramelized onions, gruyère cheese, horseradish cayenne mayo  
☞ **BONITA'S LOBSTER ROLL | 19**  
Maine lobster, basil aioli, cucumber, micro greens + bacon | 1.5  
**CRISPY CHICKEN ON BRIOCHE | 11**  
chicken breast breaded in our artisan bread crumbs, bacon, smoked cheddar cheese, tomato, cucumber, roasted bell pepper cayenne aioli  
**GRILLED CHICKEN ON CIABATTA | 11**  
grilled chicken breast, bacon, mozzarella, tomato, cucumber, arugula, basil mayo  
**GRILLED SHRIMP + SAFFRON AIOLI BLT | 15**  
grilled tiger shrimp, thick cut bacon, arugula, tomato, saffron aioli on ciabatta  
☞ **LOCAL FISH SANDWICH | 12**  
grilled or blackened local fish with tri-colored slaw, cucumber, tomato, roasted garlic bacon 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

\* 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. }

## ENTRÉES

**QUICHE | 14.5**  
parisian ham, bacon, and sharp cheddar in a puff pastry shell, served with rosemary sea salt fries and mixed green salad  
☞ **SHRIMP + GRITS | 15.95**  
parmesan cheese grits, blackened shrimp, andouille sausage, cremini mushrooms, olive oil  
**MUSSELS AND FRIES | 16**  
Prince Edward Island mussels, celery, grape tomatoes, jalapeño, parsley with white wine dijon mustard broth served with rosemary sea salt fries  
**GRILLED CHICKEN PAILLARD | 16**  
thinly pounded chicken breast, arugula, spinach, kumato tomatoes, fennel, red bell peppers, scallions, toasted sliced almonds, signature lemon dressing  
☞ **SEASONAL VEGETABLES | 18** \*  
sautéed kale with garlic, marcona almonds + dried cranberries, mushrooms, asparagus, crispy artichoke hearts, lavender honey glazed tricolor carrots, roasted butternut squash, 18-year balsamic and arbequina olive oil  
+ grilled chicken | 4.5 + crispy chicken | 4.5 + salmon | 5  
+ shrimp | 4.5 + blackened shrimp | 4.5 + ribeye steak | 10

## SALADS

☞ **HARVEST SALAD | 13** \*  
roasted butternut squash, spinach, endives, scallions, dried cranberries, dolce gorgonzola, candied pecans, toasted pumpkin seeds, maple cider balsamic creamy dressing  
**KALE CAESAR | 10**  
kale, tomatoes, cucumbers, radishes, aged parmesan, artisan toast, tossed in our signature caesar dressing  
**ROASTED BEET | 9**  
greens, roasted beets, green apples, scallions, walnuts, fried goat cheese, 18-year aged balsamic dressing  
**KALE + QUINOA | 11**  
kale, tricolor quinoa, cranberries, marcona almonds, avocado, walnut mustard olive oil 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  
☞ **WILD BLACKBERRY FIELDS SALAD | 15**  
blackberries, arcadian mixed greens, radicchio, scallions, goat cheese, walnuts, pickled onions, lemon dressing, blackberry gastrique  
+ 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  
**GRILLED CHICKEN COBB | 14**  
grilled chicken, mixed greens, tomatoes, scallions, gorgonzola cheese, bacon, hard-boiled egg, avocado, lemon dressing  
**GRILLED SEAFOOD SALAD | 15**  
grilled salmon + shrimp, arugula, grape tomatoes, scallions, fennel, celery, orange segments, avocado, dill, cilantro, blood orange citrus dressing

## SIDES

Sautéed Spinach | 5 Sautéed Kale with Garlic, Marcona Almonds, and Dried Cranberries | 8 Grilled Asparagus | 7  
Sautéed Exotic Mushrooms | 6 Truffle Parmesan Rosemary Fries | 7

SHARE YOUR MEAL ON SOCIAL MEDIA (f) (i) (t) @GEORGEBISTROBAR