

ALL DAY

11:30AM – 12:00PM

CHILDREN

Grilled Cheese Sandwich 15
Cheddar, Sliced Tomato, Crusty Sourdough, Seasonal Fruit

Grilled Chicken Breast or Salmon 19
Seasonal Veggies or Seasonal Fruit

Chicken Tenders 15
Fries or Seasonal Fruit

Mac & Cheese or Buttered Noodles 15

The “Young Adult” Cheeseburger 24

Chopped Bistro Salad 15
Romaine lettuce, Parmesan, Croutons, Caesar Dressing

Seasonal Fruit Bowl 16

BREAKFAST

7:00AM – 10:30AM

SOMETHING LIGHT

Steel Cut Oats DF/GF 12
Harvest Blueberries, Walnuts, Sugarman Farms Maple Syrup

From Our Pastry Kitchen 24
Fresh Baked Muffin, Artisanal Pastries, Greek Yogurt
House-Made Granola, Harvest Seasonal Berries, Coffee, Juice

FRUITS, NUTS & GRAINS

Seasonal Fruit Bowl & Berries - GF 18
Choice of Yogurt or Cottage Cheese

House Granola Parfait - GF 14
Greek Yogurt, House-Made Granola, Seasonal Berries

TOASTED

Plain or Everything Bagel & Smoked Salmon 21
Tomato, Shaved Red Onion, Dill, Whipped Cream Cheese, Cress

Avocado Toast on Local Truckee Sourdough 21
Chopped Avocados, Meyer Lemon, Poached Cage Free Egg, Baby Farm Greens
Jumbo Lump Crabmeat 12

EGG SPECIALTIES

Rise and Shine 22
Two Eggs, Skillet Potatoes, Applewood Smoked Bacon or English Banger
Choice of toast, Sourdough, Wheat, Marble Rye, English Muffin, Gluten Free

Edgewood Breakfast 24
Two Eggs any Style, Applewood Bacon or English Banger
Short Stack Buttermilk Pancakes

Meat Omelet - GF 23
Bacon, Ham, Sausage, Cheddar Cheese, Onion, Skillet Potatoes

Veggie Omelet - GF 22
Onions, Mushrooms, Tomato, Spinach, Bell Peppers, Skillet Potatoes

SWEET & SAVORY

Huevos Rancheros 24
Sunny Side-Up Eggs, Fire Roasted Salsa, Refried Beans, Chorizo, Potatoes, Corn
Tostada Shell, Onions, Cotija Cheese, Smashed Avocado, Cilantro

Bistro Buttermilk Pancakes – Short 17 | Tall 22
Whipped Butter, Sugarman Farms Maple Syrup
Applewood Smoked Bacon or English Banger

Flat Iron Steak & Eggs 44
Marinated Flat Iron Steak, Two Eggs any Style, Skillet Potatoes

Kids Pancake 12
With Whipped Cream and Seasonal Fruit

MORNING SIPS

Lavender French 75 16
Hendrick’s Gin, Torani Lavender Syrup, Fresh Lemon Juice
Prosecco

Bloody Mary 16
Bistro’s Signature Bloody Mary Mix
with the choice of: Tahoe Blue Vodka or Hanson’s Habanero Organic
Vodka

Mimosa Flight 45 Four Seasonal Juices and Sparkling Wine Combinations

Mimosa 12
Prosecco, Choice of Juice

SIDES

Applewood Smoked Bacon (4) 7

Chicken and Apple Sausage (2) 9

English Bangers (2) 6

Two Cage Free Eggs 8

Skillet Potatoes 6

Cottage Cheese 5

Bowl of Mixed Seasonal Berries 16

Toast – Truckee Sourdough, Wheat, Rye, English Muffin 4

Local Bagels – Blueberry, Plain, Everything, Jalapeño Cheddar 8

Shaved Red Onion & Vine Ripe Tomatoes 5

Half Avocado 5

LATE BREAKFAST

10:30AM – 11:30AM

Seasonal Fruit Bowl & Berries - GF 18
Choice of Yogurt or Cottage Cheese

House Granola Parfait - GF 14
Greek Yogurt, House-Made Granola, Seasonal Berries

Plain or Everything Bagel & Smoked Salmon 21
Tomato, Shaved Red Onion, Dill, Whipped Cream Cheese, Cress

Avocado Toast on Local Truckee Sourdough 21
Chopped Avocados, Meyer Lemon, Poached Cage Free Egg, Baby Farm Greens
Jumbo Lump Crabmeat 12

Rise and Shine 22
Two Eggs, Skillet Potatoes, Applewood Smoked Bacon or English Banger,
choice of toast, Sourdough, Wheat, Marble Rye, English Muffin, Gluten free

\$5 In Room Dining Delivery

An additional 20% service charge will be added to all in room delivery orders. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne allergies.
GF – Gluten Free | DF – Dairy Free
Prices and Items are subject to change

LUNCH

11:30AM – 3:30PM

APPETIZERS & SALADS

Artisan Cheese & Charcuterie 45

A Selection of 3 Domestic & Imported Cheeses, Selection of 3 House Cured Meats, Assorted Wafers, Apricot & Fig Jam, Pickled Mustard Seeds & Vegetables, House Roasted Nuts, Marinated Olives

Roasted Chickpea Hummus 18

Olive Relish, Cucumbers, Baby Carrots, Spiced Hazelnut Soil, Lavash

Bistro Caesar Salad 15

Baby Kale Leaves, Hearts of Romaine, Parmigiano-Reggiano White Anchovies, Heirloom Cherry Tomatoes, Garlic Caesar Dressing, Crostini

Braised Chicken 12 Salmon 16

Little Gem Salad 17

Gem Lettuce, Cherry Tomatoes, Nueske Bacon, Pickled Shallots, Green goddess Dressing, Parmesan Cheese

Summer Breeze 17

Foraged Lettuces, Roasted Beets, Watermelon, Local Goat Cheese & Mascarpone Smear, Heirloom Cherry Tomatoes, Candied Walnuts, Aged Balsamic Vinaigrette

Sea Salted Fries & Cheese Curds 18

Beer Battered Potatoes, Crisp Curds, Herbs Smokey Ketchup Aioli

SOUPS

New England Clam Chowder 15

Nueske Bacon, Yukon Gold Potatoes, Clams, Celery, House Croutons

PIZZA

Aged Pepperoni & Cheese 32

Aged Pepperoni, San Marzano Tomato Sauce, Mozzarella Extra Virgin Olive Oil

Cherry & Taleggio 32

Candied Onion, Arugula, Goat Cheese, Basil Pesto

Margherita 32

San Marzano Tomato Sauce, Fresh Mozzarella, Basil, Cold Pressed Olive Oil

High Country Foraged Mushrooms 32

Wild Boar Salami, Soppressata, Mozzarella Cheese Organic Mushrooms, Herbs

ENTRÉES

The “Bistro” Cheeseburger 25

1/2 lb. Brandt Beef Patty, Aged White Cheddar, Heirloom Tomato, Gem Lettuce Bacon-Onion Jam, Crisp Onions, Bistro Secret Sauce, Brioche Bun, Beer Battered French Fries

Grilled Chicken Sandwich 24

Ciabatta, White Cheddar, Arugula, Basil Aioli, Heirloom Tomato Choice of Beer Battered French Fries or Sea Salted Chips

Pan Seared Verlasso Salmon 52

Beluga Lentils, Shaved Fennel Salad, Citrus Caper Beurre Blanc

Flat Iron Steak Frites 44

72 Hour Marinated Flat Iron, Marrow Butter, Frites, Chimichurri, Cress

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DINNER

5:00PM – 10:00PM

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High Country Foraged Mushrooms 32

Wild Boar Salami, Soppressata, Mozzarella Cheese Organic Mushrooms, Herbs

Cherry & Taleggio 32

Candied Onion, Arugula, Goat Cheese, Basil Pesto

ENTRÉE

The “Bistro” Cheeseburger 25

1/2 lb. Brandt Beef Patty, Aged White Cheddar, Heirloom Tomato, Gem Lettuce Bacon-Onion Jam, Crisp Onions, Bistro Secret Sauce, Brioche Bun, Beer Battered French Fries

Slow Braised Beef Short Rib 58

Horseradish Mash, Baby Carrots, Fried Parsnips

Pan Seared Verlasso Salmon 52

Beluga Lentils, Shaved Fennel Salad, Citrus Caper Beurre Blanc

10oz Jidori Chicken Breast “Hunter Style” 48

Chorizo, Local Mushrooms, Cipollini Onions, Tomatoes

Duck Fat Basted Brandt Farms Prime Filet Mignon 63

Grilled 7oz Filet, Seared Exotic Marble Potato Hash, Mushroom & Eggplant Caviar, Bordelaise Drizzle

Gnocchi Carbonara 42

Homemade Gnocchi, Guanciale, Pecorino Romano Charred Local Mushrooms, Winter Peas, Dijon Mustard, Crème Fraîche

Slow Braised Spring Vegetable Ratatouille 32

Spring Vegetables, Chickpeas, Basil Pesto, Portabella Mushrooms, Crisp Parsnip Chicken 12 Salmon 16 Scallop 16

Pan Seared Striped Bass 60

Roasted Pepper Sauce, Marble Potatoes, Tomatoes, Snap Peas, Watercress

14oz. Berkshire Pork Chop 58

Roasted Garlic marble Potatoes, Romanesco, Cranberry & Apple Mostarda, Whiskey Maple Sap

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Late Night Dinner

10pm-12am

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BEVERAGES

NON ALCOHOLIC

Alpen Sierra Coffee 6

Coffee Service 24

32oz Carafe, Cream & Sugar

Cappuccino 6

Mocha / Latte 6

Espresso 4

Double Espresso 6

Art of Tea Organic Hot Tea Display 6

Earl Grey Crème, White Coconut Crème, Mint Green, Egyptian Chamomile

English Breakfast, Happy Tea, Sencha Green, French Lemon Ginger

Art of Tea Black Iced Tea

Fresh Pressed Juice 10

Seasonally Inspired by our Chef

Juices 6

Orange, Pineapple, Cranberry, Apple, Lemonade,

Tomato, Red Grapefruit

Milk 5

2%, Whole Milk, Oat, Almond, Soy

Vellamo Sparkling Water 750ml. 12

Vellamo Flat Water 750ml. 12

Soda 6

Coke, Diet Coke, Seagrams Ginger Ale, Sprite

Mr. Pibb, Barg's Root Beer

FROM THE VINE

Mionetto, Prosecco, D.O.C. IT 15/58

Domaine Carneros, Brut Rose, Napa valley CA 104 Piper

Heidsieck, Brut Rosé, Napa Valley CA 30/120

Dom Perignon Brut, Euernay FR 2013 675

Hartford Court, Russian River Valley CA 202 17/66

Gilles Noblet, Puilly-Fuissé, Burgundy FR 2013 19/74

Rombauer, Carneros CA 2022 96

Far Niente, Estate, Napa Valley CA 2022 155

Peju, Sauvignon Blanc, Napa Valley CA 2022 14/54

Pascal Jolivet, Attitude, Loire Valley FR 2022 17/66

Tiefenbrunner, Pinot Grigio, Trentino Alto-Adige IT 2022 14/54

Chateau Peyrassol, La Croix, Rosé, Provence FR 2023 14/54

Chevalier de la Créé, Knights Templar Cuvée, Côtes de Beaune FR 2022 23/88

Goldeneye, Anderson Valley CA 2021 95

Domaine Serene, Yamhill Cuvee, Willamette Valley OR 2019 136

Peju, Napa Valley CA 2021 22/84

Beaulieu Vineyards, Napa Valley CA 2022 26/104

Jordan, Alexander Valley CA 2018 145

Silver Oak, Alexander Valley CA 2019 240

Peju, Merlot, Napa Valley CA 2018 18/72

Duckhorn, Merlot, Napa Valley CA 2020 110

8 Years in the Desert by Orin Swift CA 2022 84

Paraduxx, Red Blend, by Duckhorn, Napa Valley CA 2019 90

Justin 'Isosceles', Red Blend, Paso Robles CA 2018 105

Lamadrid Estate, Malbec, Mendoza Argentina 14/54

Francesco Rinaldi e Figli, Barolo IT 2018 155

Campogiovanni, Brunello di Montalcino IT 2018 165

BARLEY & HOPS/

Firestone Walker, '805', Blonde Ale, Paso Robles, CA | 11

Sierra Nevada, Pale Ale, Chico, CA | 11

Lagunitas, IPA, Petaluma, CA | 11

Stella Artois, Pilsner, Belgium | 11

Guinness, Draught, Dublin, Ireland | 11

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VODKA

Belvedere | **13**
Chopin | **13**
Grey Goose | **13**
Ketel One | **12**

GIN

Bombay Sapphire | **12**
Hendricks | **12**
Monkey 47 | **18**
Roku | **13**

RUM

Captain Morgan Spiced | **12**
Myers Dark | **13**
Ron Zacapa Centenario Solera 23 | **18**

COGNAC

Courvoisier VS | **15**
Hennessy VSOP Privilege | **22**
Martel Cordon Bleu | **45**
Remy Martin VSOP | **18**
Remy Martin Louis XIII | 1oz | **55**
0Reserva de la Familia | **30**

TEQUILA

Casamigos Blanco | **14**
Clase Azul Reposado | **36**
Don Julio Reposado | **15**
Don Julio 1942 Extra Anejo | **38**
Reserva de la Familia | **30**

WHISKEY

Angel's Envy Bourbon | **15**
Angel's Envy Finished Rye | **25**
Frey Ranch Bourbon | **14**
Frey Ranch Rye | **16**
Frey Ranch Farm Strength | **25**
Jefferson's Reserve | **20**
Knob Creek | **13**
Whistlepig Rye | **25**
Basil Hayden's | **14**
Writer's Tears Irish Copper Pot | **13**

SCOTCH

Dalwhinnie 15yr | **18**
Glenmorangie 18yr | **35**
Macallan 12yr | **18**
Macallan 25yr | 1oz | **450**
Oban 14yr | **25**