

WINE

WINE

6oz/8oz

SPARKLING WINE | ROSE

187ml bottle

Mionetto Brut Prosecco D.O.C, *Italy* 15.00
Charles & Charles Rose, *Columbia Valley* 11.00/14.50

WHITE WINES

Tommasi "Le Rosse" Pinot Grigio, *Italy* 12.00/16.00
Clean Slate Riesling, *Germany* 11.00/14.50
Wildsong Sauvignon Blanc, *New Zealand* 12.00/16.00
Simi 'Sonoma' Chardonnay, *USA* 16.00/21.00

RED WINES

Kenwood Vineyards Pinot Noir, *California* 13.00/17.00
Clos du Bois Merlot, *California* 14.00/18.50
MERF Cabernet Sauvignon, *Washington* 15.00/20.00
19 Crimes Red Wine, *Australia* 13.00/17.00
Decoy Red Wine, *California* 16.00/21.00

BEER

CRAFT BEERS & IMPORTED BEERS

BLUE MOON BELGIAN WHITE	CORONA EXTRA
CORONA LIGHT	SAMUEL ADAMS
HEINEKEN	STELLA ARTOIS
HEINEKEN 0.0 (NON ALCOHOLIC)	HOPNOSIS IPA
	BALLAST POINT IPA

DOMESTIC BEERS & SELTZERS

BUDWEISER	MILLER LIGHT
BUD LIGHT	MICHELOB ULTRA
COORS LIGHT	ANGRY ORCHARD
805 CERVEZA	TRULY

KIDS MENU

BREAKFAST

KIDS CHARACTER PANCAKE - 7.50

strawberries | blueberries | whip cream | maple syrup

KIDS CHOICE CEREAL - 7.50

milk | banana | strawberry slices

KIDS BANANA PB&J - 7.50

fruit cup

LUNCH & DINNER

KIDS CAESAR SALAD - 7.50

hearts of romaine | croutons | parmesan | caesar dressing

KIDS PB&J - 7.50

fruit cup

KIDS CHICKEN TENDERS - 7.50

fruit cup | ranch | bbq sauce

KIDS CHEESEBURGER* - 7.50

white cheddar cheese | fruit cup

KIDS QUESADILLA - 7.50

scratch made salsa

KIDS TURKEY SANDWICH - 7.50

toasted white bread | turkey | white cheddar
little gem lettuce | mayo | fruit cup

BISTRO

CLASSICS WITH A TWIST

HOURS OF OPERATION

BREAKFAST
6:30AM — NOON

LUNCH
NOON — 5:00PM

DINNER
5:00PM — 11:00PM

PHONE ORDERS
NOON — 11:00PM

STARBUCKS
7 DAYS A WEEK — 6:30AM TO 11:00PM

**Courtyard Anaheim Theme Park
Entrance**
1420 South Harbor Boulevard,
Anaheim, California, USA, 92802

HOTEL NUMBER (714) 254-1442

MORNING

FRUIT | GRAINS | BOARDS

FRUIT & BERRY CUP <small>60 cal.</small>	8.00
cantaloupe, strawberries, blueberries	
CLASSIC FRUIT & YOGURT CUP <small>340 cal.</small>	9.00
greek yogurt fresh berries granola honey	
STEEL CUT OATMEAL <small>350 cal.</small>	9.50
blueberries maple syrup	
AVOCADO TOAST <small>520 cal.</small>	12.00

avocado whole grain toast oven roasted tomatoes	
green onions hard-cooked egg lemon dressed arugula	
PEANUT BUTTER & BERRY TOAST <small>370 cal.</small>	12.00
peanut butter multigrain toast bananas	
berries granola honey peanut butter drizzle	

SANDWICH | EGG | GRIDDLE

BISTRO BREAKFAST SANDWICH <small>820 cal</small>	11.00
eggs bacon white cheddar arugula avocado brioche roll	
BALANCED BREAKFAST SANDWICH <small>430 cal.</small>	13.50
egg whites turkey breast green chile white cheddar	
arugula english muffin	

FRITTATA <small>380 cal.</small>	12.50
Choice of cage-free liquid pasteurized:	
egg whites or whole eggs jack cheese arugula cucumber	
tomato green onions avocado mash lemon vinaigrette	

BREAKFAST BURRITO <small>920 cal.</small>	12.00
scrambled eggs bacon breakfast potatoes white cheddar	
jack cheese salsa avocado mash	

LOADED BREAKFAST TOTS	
+ SCRAMBLED EGGS <small>580-860 cal.</small>	10.00
tater tots chilies cheddar cheese bacon green goddess	
buffalo ranch scallions	

FRENCH TOAST WITH STRAWBERRIES <small>540 cal.</small>	11.50
strawberries powdered sugar butter maple syrup	

LEMON BLUEBERRY RICOTTA PANCAKES <small>700 cal.</small>	12.50
blueberries powdered sugar blueberry sauce ricotta	
lemon zest maple syrup	

BREAKFAST QUESADILLA <small>980 cal.</small>	12.00
eggs bacon green chiles jack cheese aged white cheddar	
garlic aioli green onions salsa avocado mash	

FARMSTAND BREAKFAST BOWL <small>660 cal.</small>	13.00
Choice of Quinoa + brown rice blend or breakfast potatoes	
scrambled eggs oven-roasted tomatoes baby kale	
green onions parmesan avocado mash	

SIDE BREAKFAST POTATOES	5.00
SIDE (2) SCRAMBLED EGGS	5.00

BREAKFAST GRAB AND GO

PLAIN OR EVERYTHING BAGEL <small>360-460 cal.</small>	6.00
plain cream cheese	

PASTRIES <small>260 cal.</small>	5.50
croissant coffee cake banana bread	

MUFFINS	5.50
blueberry apple-cinnamon double chocolate chip	
gluten-free muffin available up on request	

AFTERNOON/EVENING

SOCIAL SNACKS

GRILLED CHICKEN & BACON QUESADILLA <small>850 cal.</small>	12.00
chicken bacon green chile salsa avocado mash	

CHICKEN WINGS <small>1160 cal.</small>	16.00
traditional or chili-lime	

FRENCH FRIES & DIP DUO <small>990 cal.</small>	9.00
garlic aioli green goddess ranch	

HUMMUS AND FRESH VEGETABLES <small>700 cal.</small>	10.00
crisp veggies hummus flatbread tomatoes	

SKILLET MEATBALLS <small>690 cal.</small>	12.00
marinara parmesan arugula garlic toast	

LOADED TOT-CHOS <small>660 cal.</small>	11.00
tater tots chilies jack cheese bacon green goddess	
buffalo ranch scallions	

CRISPY BRUSSEL SPROUTS <small>530-810 cal.</small>	10.00
lemon vinaigrette parmesan cheese garlic aioli	

BISTRO CLASSICS

LARGE 12" CHEESE PIZZA	15.00
mozzarella cheese marinara	
➤ add pepperoni for 1.00	

GRILLED CHICKEN SANDWICH <small>680-1090 cal.</small>	14.00
Aged white cheddar lettuce tomato garlic aioli	
brioche bun	

BUFFALO FRIED CHICKEN SANDWICH <small>770-1180 cal.</small>	14.50
House-made coleslaw gorgonzola crumbles brioche roll	

HOT HONEY GARLIC FRIED CHICKEN SANDWICH <small>1260 cal.</small>	15.00
House-made sweet & sour coleslaw brioche roll	

BISTRO CHEESEBURGER* <small>790-1450 cal.</small>	15.00
brioche bun gruyere cheese roasted garlic aioli	
lettuce tomato	
➤ Beyond meat patty for 1.00	

BBQ PULLED PORK SANDWICH <small>810-1230 cal.</small>	15.50
House-made coleslaw dill pickles brioche roll	

BRT SANDWICH <small>750-1120 cal.</small>	12.50
bacon romaine tomato caesar dressing	

GRILLED CHEESE & TOMATO SOUP <small>840 cal.</small>	11.00
white cheddar jack parmesan scratch made soup	

SPICY RIGATONI A LA VODKA <small>840 cal.</small>	14.00
rigatoni pasta vodka sauce basil chicken parmesan	

BAKED FOUR CHEESE MAC + CHEESE <small>840 cal.</small>	14.00
fontina parmesan white cheddar jack cheese	
scallions side of garlic toast	

Additional nutrition information is available at your request.

2000 calories a day is used for general nutrition advice, but calorie needs vary.

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions

AFTERNOON/EVENING

GREENS & GRAINS

CHICKEN CAESAR SALAD <small>900 cal.</small>	14.50
hearts of romaine chicken breast croutons lemon	
cracked black pepper parmesan caesar dressing	

MEDITERRANEAN GRAIN BOWL <small>860 cal.</small>	14.50
chicken baby kale arugula oven roasted tomatoes	
parmesan quinoa & brown rice lemon dressing	

MODERN COBB SALAD <small>750 cal.</small>	14.50
chicken bacon hard-cooked egg tomatoes	
avocado gorgonzola green goddess dressing	

STRAWBERRY, ALMOND + ARUGULA SALAD <small>350 cal.</small>	14.50
strawberries almonds arugula goat cheese	
ginger dressing	

WATERMELON + TOMATO SALAD <small>280 cal.</small>	13.50
Fresh-cut watermelon tomato arugula basil	
goat cheese lemon vinaigrette	

SWEETS

DARK CHOCOLATE + SEA SALT COOKIE <small>380 cal.</small>	5.00
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SALTED CARAMEL CHEESECAKE <small>380 cal.</small>	7.50
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COCKTAILS | ON THE ROCKS

OLD FASHIONED <small>170 cal</small>	16.00
knob creek whiskey bitters cane sugar orange	
cherry lemon zest	

MAI TAI <small>130 cal</small>	16.00
cruzan rum orange pineapple orgeat coconut	

COSMOPOLITAN <small>130 cal</small>	16.00
effen vodka cranberry triple sec lemon zest lime	

JALAPENO PINEAPPLE MARGARITA <small>130 cal</small>	16.00
tres generaciones' tequila pineapple jalapeño triple-sec	

MARGARITA <small>130 cal</small>	16.00
hornitos tequila lime juice triple-sec	