



CYNTHIA'S BRUNCH



BREAKFAST

FRIENDS WITH BENEDICTS

Poached Eggs resting on English Muffins or Potato's (GF) with your choice of -
 Vegetarian - Spinach & Tomato \$14
 Bacon or Smoked Salmon \$16
 Seared Ahi \$17

SWEET POTATO, EGGS & GREENS

Roasted & Smashed Sweet Potato, sauté of spinach, broccoli, mushrooms, onions & topped with 2 eggs your way -GF \$14
 Sub Tofu for Eggs- \$2.00 VG,V Avocado - \$3.00

CLASSIC BREAKFAST

2 Eggs, your way - served with choice of Bacon, Sausage Patty or Avocado/Tomato Choice of Red Potato Smash, Fresh Fruit or Breakfast Salad \$14

AVOCADO BOAT

Avocado Split & topped with 2 poached eggs Choice of Potato Smash, Fresh Fruit or Breakfast Salad \$14
 Add crumbled bacon or Smoked Salmon \$3.00
 Sub Tofu for Eggs - VG,V \$2.00

SALISH SEA SKILLET

Two Eggs nestled in Marinara Sauce, topped with Parmesan & baked - w/bread V \$13
 Add Sausage \$3

SWEDISH PANCAKES

Traditional Recipe served with Ligonberries, Whipped Cream & powdered sugar \$12

PANCAKES - GF - THE BEST

Our Flour Mix - served with Strawberries & Whipped Cream \$12

CLAIRE'S CINNAMON FRENCH TOAST

A new twist on a classic French toast served with whipped cream & berries \$12

FRIED EGG HARBOR

Breakfast Sandwich, Egg nestled in a croissant, mayo, lettuce, tomato, cheddar cheese \$8.00
 Add Bacon or Smoked Salmon - \$3.00

LUNCH

CLASSIC BURGER

Hand formed burger patty, Lettuce, Bacon Butter, Tomato, caramelized onions, Pickle slices \$15.95
 Add Swiss or Cheddar-\$2.00

AHI BURGER - MAUI TIME

fAhi Tuna Steak dusted with our spices, seared to your taste, sweet coleslaw, tomato, sautéed onions, wasabi aioli or Sweet Chili Sauce \$17.95

LAMB BURGER

Hand formed ground lamb, feta & spinach, Local Lettuce, Tomato, Mama Lil's peppers on a Teller Roll \$19.95

SPINACH NUT BURGER

A favorite from our time in Maui - Spinach, Non GMO Tofu, herbs/spices create a great burger - lightly sauced, local lettuce, tomato V,VG \$15.95

(Add Swiss or Cheddar - \$2.00)

BLT WITH A TWIST

Classic Bacon, Lettuce & Tomato on Whole Wheat buttered & coated in parmesan & grilled golden brown \$13.00

SALAD BURGER PLATES

Choice of your burger laid atop our Salads - Same price as Burger

SALADS -SM - \$8 LARGE -\$13

BISTRO SALAD

Local Greens, beets, carrots, cucumber, Pumpkin Seeds, Bistro Dressing

SPINACH SALAD

Spinach, Apple, Feta, cucumber, Pumpkin Seeds, Summer Berry Dressing

SOUPS

Grand'Mere's French Onion Soup - \$11
 French Onion Soup - rich in flavor & nourishing

Bistro's Soup - Changes with Season
 Cup - \$8 Bowl - \$12

Ask your server for our current creation!

THE BAR



Champagne

Ask your Server

Beer

Assorted

Bottles

Sm-\$6

San Juan Brewery -

\$9




Red Wine

Lapis Luna Zinfandel	\$28/\$12
Lapis Luna Pinot Noir	\$28/\$12
Alki Cabernet	\$32
PNW Cabernet	\$28/\$12
Madrone Cellars 2019	\$40
Cabernet Sauvignon	
Ryan Patrick 2018 Red	\$28/\$12

White Wine

Lapis Luna Chardonnay	\$28/\$12
PNW Chardonnay.	\$28/\$12
Alki Chardonnay	\$32
Menage a' Trois	
Pinot Grigio	\$28/\$12
Vinho Verde	\$25/\$12
Ryan Patrick Chardonnay	\$28/\$12



SWEETS



Butter Toffee Cake with Ice Cream or Whipped Cream - \$8

Warm Almond Cake with fresh Berries - \$8

Chocolate Decadence Cake & Raspberries - \$10

Affogato - Ice Cream, Espresso \$6 Add Chocolate - \$8

Butter Cake filled with Lemon Curd & berries - \$8

Chocolate Mac Nut Cookies - warmed - \$4

Lemon Bars - \$4

Macarons - \$3



BISTRO BURGERS

ALL BURGERS SERVED WITH CHOICE OF SMALL
BISTRO SALAD OR BAKED FRIES)

Classic Burger

\$15.95

Hand formed burger patty, Lettuce, Bacon Butter, Tomato, caramelized onions, Pickle slices (Add Swiss or Cheddar-\$2.00)

Ahi Burger – Maui Time

\$17.95

Ahi Tuna Steak dusted with our spices, seared to your taste, sweet coleslaw, tomato, sautéed onions, wasabi aioli or Sweet Chili Sauce

Lamb Burger

\$19.95

Hand formed ground lamb, feta & spinach, Local Lettuce, Tomato, Mama Lil's peppers

Spinach Nut Burger

\$15.95

A favorite from our time in Maui – Spinach, Non GMO Tofu, herbs/spices create a great burger – vegan– lightly sauced, local lettuce, tomato. Add Swiss or Cheddar - \$2.00

Salad Burger Plates-No Bun!

*Choice of any of the above laid atop our Salads. –
Same price as burger!*

Bistro Salad

Local Greens, beets, carrots, cucumber, Pumpkin Seeds, Bistro Dressing

Spinach Salad

Spinach, Apple, Feta, cucumber, Pumpkin Seeds, Summer Berry Dressing



CYNTHIA'S CLASSIC DINNERS

AROUND THE WORLD

M&E'S GREEK TACO'S \$24

Herb marinated Chicken Breast, grilled & nestled in Naan bread with House made Tzatziki, Feta, Kalamata Olives, Mama Lil's peppers served with Mediterranean slaw-
Inspiration via Mark & Erika

ALL AMERICAN Steak -GF \$33

8oz BaseBall Cut Steak grilled as you wish, Rosemary Potatoes, Seasonal Vegetables

BUON APPETITO!

Chicken Parmesan \$25

Tender Chicken Breasts, Fresh Mozzarella, Parmesan & rich Marinara for a taste sensation – served in a skillet

Eggplant Parmesan Vegan & GF & DF \$24

Eggplant, Plant based cheese, rich Marinara Sauce Skillet baked and good!

PACIFIC RIM WALL OF AHI -GF \$38

Sushi Grade Ahi – seared rare to well per your request – Coconut Rice, Asian Slaw

TNT'S BEEF BOURGUIGNON \$25

My Dad – Terry Neil Tunison (TNT) was known for his great spin of this classic French dish. Cubes of Beef marinated and lightly seared, tossed with root vegetables & baked in rich tomato herb sauce for hours, marrying the flavors together for meal full of comfort!



Consuming raw or undercooked eggs or meat may increase your risk of food borne illness.
GF gluten free • V vegetarian • VG vegan • DF dairy free

SMALL BITES, SOUPS, SALADS

SALADS

Small - \$8.00 Large - \$13.00

Bistro Salad

Local Greens, beets, carrots, cucumber, Pumpkin Seeds, Bistro Dressing

Spinach Salad

Spinach, Apples, Feta, Almonds, Red Onion, Rhubarb Dressing

SOUPS

Grand'Mere's French Onion Soup **\$11**

French Onion Soup – rich in flavor – nourishes the body – my Grand'mere would approve!

Bistro's Soup – Cup - \$8 Bowl - \$13

A Seasonal Treat - Ask your server for our current creation!

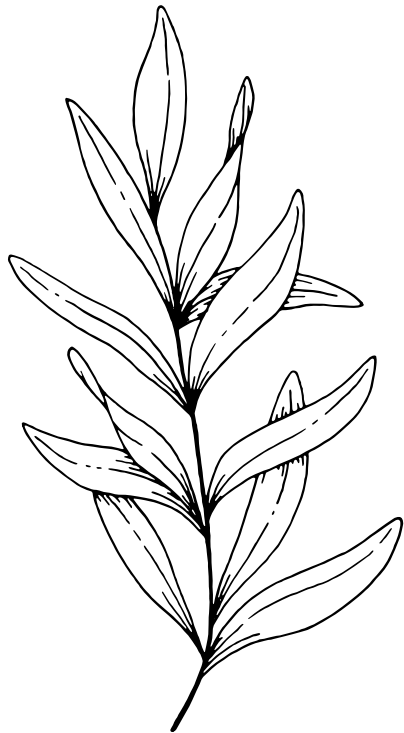
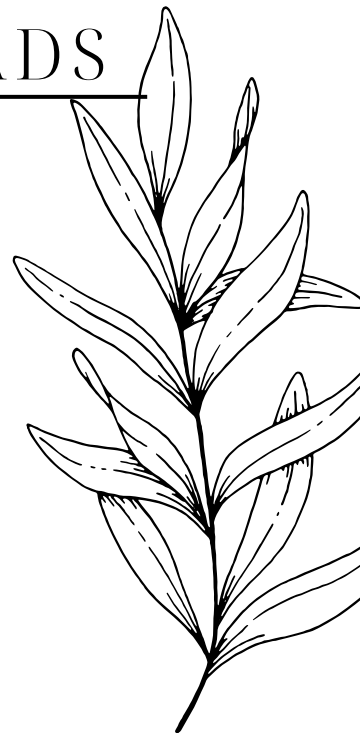
SMALL BITES

Phyllo Wrapped Feta with Warm Honey \$15

**Brie & Grapes in Tortilla baked golden
Sweet Pea Hummus \$15**

**Roasted Cherry Tomatoes, Olive Oil, Garlic
& Balsamic With Crostini \$15**

**Cynthia's Skillet Bread served
with herb butter
\$7**



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