

# Cloud BISTRO

## Breakfast

### Greek Yogurt Parfait Cups

greek yogurt + fresh berries + seasonal fruit compote + crunchy granola (nut free) 5.00

### House Waffles

buttermilk-quinoa waffles + powdered sugar + seasonal fruit compote + 100% maple syrup on the side 5.00

### Steel Cut Oats

steel cut oats + milk of choice (whole, non-fat, soy, or almond) + nuts + dried fruit + seasonal fruit, optional toppings on the side: honey, agave syrup, + cinnamon 4.00

### Fresh Fruit Bowl

seasonal cut fruit + berries 3.50

### Assorted Pastries & Cookies - 1.50 / 2.50

### Seasonal Desserts - 3.50 / 4.50

some sweets contain nuts

## Salads

add grilled chicken to any salad for 1.00 more

### Caesar Salad

chopped hearts of romaine + garlic croutons + parmesan cheese + grape tomatoes + housemade caesar dressing (contains fish and egg) 7.00

### Teriyaki-Sesame Salad

shredded romaine lettuce + green and red cabbage + carrots + crisp wontons, + chopped peanuts + mandarin oranges + teriyaki-sesame dressing (contains soy and nuts) 7.00

## Hot Sandwiches

all sandwiches come with a seasonal side and can be served cold upon request (with tomato and lettuce)

### Waffle Monte Cristo

country ham + roasted turkey breast + swiss cheese + buttermilk-quinoa waffle + seasonal fruit jam 9.00

### Pesto Chicken

shredded chicken breast in basil pesto + sun dried tomato + melted provolone+ ciabatta (nut free) 9.00

### Tuna Salad Melt

tuna with lemon zest + celery + red onions + mayo + melted white cheddar cheese + pickled onions + ciabatta 9.00

### Falafel Wrap

housemade falafel + red onions + cucumbers + tomatoes + green tahini spread + feta + spinach tortilla wrap 9.00

### Fire Roasted Vegetable Wrap

seasonal vegetables + artichoke + tomato + feta spread + spinach tortilla wrap 9.00

## Classic Comforts

all classics come with a seasonal side

### PB&J

organic peanut butter + seasonal fruit jam + whole wheat bread 3.50

Ask to have it warmed up "panini style" for an extra treat!

### Grilled Cheese

melted white cheddar + havarti cheese + buttered whole wheat toast 5.00

Allergen Key:



Gluten Free Vegan



## BISTRO HOURS

Monday & Tuesday	CLOSED
Wednesday	8 am - 5 pm
Thursday	8 am - 5 pm
Friday	8 am - 5 pm
Saturday & Sunday	10 am - 5 pm

## Weekly Seasonal Specials

*ask one of our friendly staff about our specials*

### Seasonal Salad

served with warmed sliced bread 8.00

### Hot Sandwich Special

served with seasonal side 9.00

## Hot Beverages

Drip Coffee - 2.00 / 2.25 / 2.50

Espresso - 2.2

Macchiato - 2.75

Americano - 2.25

Cappuccino - 3.25

Latte - 3.75

Mocha - 4.25

Seasonal - 4.50

### Pour Over

Seasonal Single Origin - 4.00

Seasonal Premium Single Origin - 4.50



## Tea

Assorted Premium Teas - 2.00

## Milk

Whole Milk - 2.00

Non-Fat Milk - 2.00

Soy Milk - 2.50

Almond Milk - 2.50

Chocolate Milk - 2.50

## Iced Beverages

*add 2 pumps of flavored syrup for .50*

Iced Tea - 2.50

Lemonade - 3.00

Arnold Palmer - 2.75

Hibiscus-Mint Arnold Palmer - 3.25

## Juices

OJ - 2.50

Apple - 2.50

Cranberry - 2.50

## House Sodas

Cherry Cola - 3.00

Raspberry "Mojito" - 3.00

Seasonal - 3.00

Soda Water - 2.00

## Beer / Wine Menu

### Wine - 9.00

Annabella Cabernet Sauvignon

Sequoia Grove Chardonnay

### Bottled Beer - 5.00

Blue Moon Belgium Wheat

Lagunita's Czech Pilsner

Deschutes Fresh Squeezed IPA