

BRUNCH

10AM - 2:30PM

Bistro Central Parc

560 Central Avenue

(415) 525-3064

Starters

- BURRATA** 14
fig jam, pistachio, arugula,
honey lime vinaigrette
- FRIED CALAMARI** 18
lightly breaded calamari, artichoke
hearts, green beans, marinara
& tartar sauce
- BEEF CARPACCIO** 16
paper thin sliced raw filet mignon,
onions, capers, parmesan cheese,
arugula, mustard & lemon caper aioli
- WHITE WINE MUSSELS** 18
garlic, shallots, parsely, white wine
butter sauce & french fries

Salads

- MISTA SALAD** 12
baby mixed green, sliced strawberry,
cherry tomato, gorgonzola cheese,
candied nuts, balsamic vinaigrette
- CAESAR SALAD** 12
romaine lettuce, parmesan cheese,
croutons, homemade caesar dressing
- BISTRO SALAD** 13
mixed green, romaine lettuce, apple,
dried cranberries, walnuts, gouda
cheese, honey-lime vinaigrette
- WATERMELON SALAD** 13
arugula, burrata, feta cheese, almond,
honey-lime vinaigrette

Add Chicken 9 **Add Salmon** 12
Add Shrimp 10 **Add Steak** 14

Pancakes

- BLUEBERRY PANCAKE** 14
double stack fluffy pancake, blueberry
compote, homemade whip cream, fresh
fruit
- STRAWBERRY PANCAKE** 15
double stack fluffy pancake, strawberry
compote, homemade whip cream, fresh
fruit
- CHOCOLATE BANANA PANCAKE** 15
double stack fluffy pancake, banana,
strawberry, homemade whip cream

Eggs Benedict & more

All items served with roasted potato, and
salad. Sub truffle fries \$2

- FLORENTINE BENEDICT** 17
sautéed spinach, sliced tomato, poached
eggs, hollandaise sauce, toasted muffin
- SMOKED SALMON BENEDICT** 22
smoked salmon, fried capers, ricotta
cheese, poached eggs, hollandaise
sauce, toasted muffin
- CRAB CAKE BENEDICT** 23
lightly breaded wild caught crab,
poached eggs, hollandaise sauce,
toasted muffin
- SHORT RIBS BENEDICT** 24
red wine braised short ribs, caramelized
onions, poached eggs, hollandaise
sauce, toasted muffin
- STEAK & EGGS** 25
grilled steak, two eggs any style,
chimichurri sauce
- BREAKFAST SANDWICH** 16
scrambled eggs, in a croissant, bacon,
avocado, provolone cheese
- CHICKEN SANDWICH** 17
romaine lettuce, fresh tomato,
caramelized onion, provolone cheese
with red bell pepper aioli

Lunch Specials

- TRUFFLE MUSHROOM
RAVIOLI** 20
served with olives, calabrian peppers,
fresh mushrooms garlic cream sauce
with truffle essence
- BLACK PEPPER FETTUCCINE** 21
shrimp, salmon, sun-dried tomato, in a
garlic sun-dried infused cream sauce
- GRILLED SALMON** 28
red quinoa tabbouleh, diced cucumber,
orange segments, green goddess sauce
- BRAISED SHORT RIBS** 29
creamy mashed potatoes, grilled
asparagus, au jus

Omelettes

All items served with house potato and salad.
Sub truffle parmesan fries \$2. Egg whites \$4.

- TWO EGGS ANY STYLE** 14
choice of bacon, chicken apple
sausage or ham, served with
home fries & salad
- VEGGIE OMELETTE** 16
fresh tomato, onions, olives, bell
peppers, spinach, cheddar cheese
- MUSHROOM OMELETTE** 16
fresh tomato, spinach, mushroom,
goat cheese, hollandaise sauce
- MEDITERANEAN OMELETTE** ... 17
bell peppers, onions, capers, fresh
tomato, spinach, feta cheese
- CHICKEN FIESTA OMELETTE** ... 18
diced chicken breast, fresh tomato,
bell pepper, onions, black beans,
provolone, pico de gallo sauce
- AVOCADO BACON OMELETTE** ... 19
chopped bacon, fresh diced tomato,
onions, avocado, cheddar cheese
- SHRIMP OMELETTE** 21
shallots, onions, fresh tomato, bell
pepper, capers, provolone cheese
- CRAB OMELETTE** 23
crab meat, sliced jalapeno, fresh
tomato, hollandaise sauce

Kids Menu

sub egg whites \$4

- CHEESE OMELETTE** 12
cheddar cheese omelette, house
potato, english muffin
- SCRAMBLED EGGS** 12
two eggs scrambled with home
potatoes & english muffin
- KID'S PASTA** 12
choice of penne or spaghetti pasta
with butter or marinara, pesto,
alfredo sauce
- CHICKEN NUGGETS & FRIES** ... 12
kids chicken nuggets with french fries

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Cocktails

MIMOSA	9
bottomless \$24, pitcher \$30	
SANGRIA	12
bottomless \$28, pitcher \$35	
APEROL SPRITZ	12
prosecco, aperol, orange slice	
KIR ROYALE	12
brut champagne, creme de cassis	
ESPRESSO MARTINI	13
soju, espresso, Irish cream	
POMEGRANATE MARTINI	13
soju, pomegranate, sweet-sour & sugar rim	

Red Wine

HESS MAVERICK	15/60
Cabernet Sauvignon, Paso Robles	
BONANZA	14/56
Cabernet Sauvignon, Napa Valley	
MARTIN RAY	14/56
Pinot Noir, Sonoma Coast	
FAMILLE PERRIN	13/52
Cotes du Rhone, France	
PORTA SOLE	15/60
Montepulciano, Italy	
MICHAEL DAVID	13/52
Petite Syrah, Lodi	
TROUBLEMAKER	14/56
Maritage, Centra Coast	
DI LORENZO	12/48
Chianti, Tuscany	

White Wine

ALTITUDE PROJECT	12/48
Chardonnay, Napa Valley	
SONOMA CUTRER	15/60
Chardonnay, Sonoma County	
JUSTIN	14/56
Sauvignon Blanc, Central Coast	
STELLINA DI NOTTE	13/52
Pinot Grigio, Italy	
DAOU	13/52
Rose, Paso Robles	
PINE RIDGE	13/52
Viognier, Napa Valley	
CAVIT	12/48
Moscato, Italy	

Wine Flights

INTERESTING RED FLIGHT ...	32
Petite Syrah, Michael David Meritage, Troublemaker Montepulciano, Portal Sole	
WHITE & ROSE FLIGHT	26
Sauvignon Blanc, Justin Rose, Daou Pinot Grigio, Stellina di Notte	
BISTRO PARC FLIGHT	28
Chianti, Di Lorenzo Cabernet Sauvignon, Bonanza Pinot Noir, Martin Ray	
WESTERN ADDITION FLIGHT ..	26
Pinot Noir, Martin Ray Viognier, Pine Ridge Sauvignon Blanc, Justin	

Cheese & Charcuterie Board

Brie
Manchego
Pecorino

Prosciutto
Mortadella
Salami

Choose two	\$14
Choose three	\$21
Choose four	\$28

Sides

ONE EGG	3
TWO EGGS	4
ENGLISH MUFFIN	3
BACON	5
CHICKEN APPLE SAUCE	6
AVOCADO	4
FRENCH FRIES	7
TRUFFLE FRENCH FRIES	9
ASPARAGUS	9
SAUTEED SPINACH	9
SAUTEED MUSHROOM	9

Coffee & Tea

sub coconut milk, oatmilk extra \$2

COFFEE	3
ESPRESSO	3
AMERICANO	3.5
CAPPUCCINO	4
CAFE AU LAIT	4
LATTE	4.5
ICED LATTE	5
MOCHA	4.5
ICED MOCHA	5
MACCHIATO	4
ICED TEA	4
HOT TEA	4

Dessert

STICKY TOFFEE BREAD PUDDING ...	13
GRAND MARNIER CREME BRULEE ..	12
CHEESECAKE	12
FLOURLESS CHOCOLATE CAKE	12
AFFOGATO	12
SEA SALTED CARAMEL GELATO	10
VANILLA BEAN GELATO	10
DARK CHOCOLATE GELATO	10

**FOLLOW US
FOR
SPECIALS
CATERING
PRIVATE
EVENTS**

Consumer Advisory

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.