

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

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
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|--------------------|-----------|-------------------|-----------|
| Add Chicken | 9 | Add Salmon | 12 |
| Add Shrimp | 10 | Add Steak | 14 |

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



Eggs Benedict & More

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

SHORT RIBS BENEDICT 25
red wine braised short ribs, caramelized
onions, poached eggs, hollandaise
sauce, toasted muffin

SMOKED SALMON BENEDICT 24
smoked salmon, fried capers, ricotta
cheese, poached eggs, hollandaise
sauce, toasted muffin

CRAB CAKE BENEDICT 23
lightly breaded crab, poached eggs,
hollandaise sauce, toasted muffin

STEAK AND EGGS 26
two eggs any style, grilled ribeye steak,
chimichurri sauce

STRAWBERRY BANANA PANCAKE
double stacked fluffy pancake, fresh
strawberry & banana, homemade whip
cream

AVOCADO BACON OMELETTE 19
chopped bacon, fresh diced tomato,
onions, avocado, cheddar cheese

CHICKEN FIESTA OMELETTE 18
fresh tomato, bell pepper, onions, black
beans, provolone cheese, pico de gallo
sauce

VEGGIE OMELETTE 17
fresh tomato, onions, olives, bell
peppers, spinach, cheddar cheese

Lunch

TRUFFLE MUSHROOM RAVIOLI 25
served with olives, calabrian peppers,
fresh mushrooms garlic cream sauce
with truffle essence

GRILLED SALMON 32
red quinoa tabbouleh, mixed in diced
cucumber, sweet onion, orange
segmentsserved with green goddess
sauce

Cocktails

- MIMOSA** 12
bottomless \$28, pitcher \$36
- SANGRIA** 12
pitcher \$36
- APEROL SPRITZ** 12
pitcher \$36
- KIR ROYALE** 12
pitcher \$36
- ESPRESSO MARTINI** 13
soju, espresso, Irish cream
- POMEGRANATE MARTINI** 13
soju, pomegranate, sweet-sour
& sugar rim

Coffee & Tea

sub almond 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

Sides

- ONE EGG** 3
- TWO EGGS** 5
- 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