## **WINE**

### **KIDS MENU**

### WINE 6oz/8oz/BTL

### **SPARKLING WINE | ROSE**

Mionetto Brut Prosecco D.O.C, *Italy* 14-187ml BTL Charles & Charles Rose, *Columbia Valley* 11/14.00/40

### **WHITE WINES**

Tommasi "Le Rosse" Pinot Grigio, *Italy*Chateau Michelle Riesling, *Washington*Frenzy Sauvignon Blanc, *New Zealand*Simi 'Sonoma' Chardonnay, USA

13/15.50/47
11/13.50/40
13/15.50/47
14/16.50/48

#### **RED WINES**

Kenwood Vineyards Pinot Noir, *California* 12/14.50/43 Clos du Bois Merlot, *California* 13/15.50/47 Columbia Crest Cab Sauvignon, *Wa* 13/14.50/43 19 Crimes Red Wine, *Australia* 11/13.50/40 Decoy Red Wine, *California* 14/16.50/48

## **BEER**

#### **CRAFT BEERS & IMPORTED BEERS**

CORONA EXTRA SAMUEL ADAMS CORONA LIGHT STELLA ARTOIS

HEINEKEN

**HEINEKEN 0.0** (NON ALCOHOLIC)

### **DOMESTIC BEERS & SELTZERS**

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

## BREAKFAST – with choice of apple juice or milk

**KIDS CHARACTER PANCAKE - 8.50** 

strawberries | blueberries | whip cream | maple syrup

add blueberries, bananas or chocolate chips in pancake +1

**KIDS CHOICE CEREAL - 8.50** 

milk | banana | strawberry slices

KIDS BANANA PB&J - 8.50

fruit cup

## COURTYARD ANAHEIM THEME PARK ENTRANCE

1420 S HARBOR BLVD, ANAHEIM CA 92802

# LUNCH & DINNER – with choice of apple juice or milk

**KIDS CAESAR SALAD - 8.50** 

hearts of romaine | croutons | parmesan | caesar dressing

KIDS PB&J - 8.50

fruit cup

upgrade to french fries +1

**KIDS CHICKEN TENDERS - 8.50** 

fruit cup | ranch | bbg sauce

upgrade to french fries +1

KIDS CHEESEBURGER\* – 8.50

white cheddar cheese | fruit cup

upgrade to french fries +1

KIDS QUESADILLA - 8.50

scratch made salsa | sour cream



### STARBUCKS MENU

	tall / grande / venti
CAFFE LATTE	6.5 / 7.0 / 7.5
CAPPUCINO	6.5 / 7.0 / 7.5
AMERICANO	5.0 / 5.5 / 6.0
CAFFE MOCHA	7.0 / 7.5 / 8.0
CARAMEL MACCHIATO	7.0 / 7.5 / 8.0
WHITE MOCHA	7.0 / 7.5 / 8.0
DRIP COFFEE	4.5 / 5.0 / 5.5
CHAI LATTE	6.0 / 6.5 / 7.0
HOT CHOCOLATE	5.5 / 6.0 / 6.5
HOT TEAS	3.5 / 4.0 / 4.5
ICED COFFEE	/ 4.0 / 4.5
COLD BREW	/ 5.5 / 6.0
ICED TEAS	/ 4.0 / 4.5
FRAPPUCCINOS	/ 8.0 / 9.0

<sup>\*</sup>Most beverages can be ordered hot or iced. Please ask us about our seasonal beverages!

### **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

**HOTEL NUMBER (714) 254-1442** 

## **MORNING**

## AFTERNOON/EVENING

GRAINS   BOARDS		
STEEL CUT OATMEAL 350 cal. blueberries   maple syrup	10.50	
CLASSIC CONTINENTAL 650-820 cal. yogurt   muffin   banana   coffee, tea, or juice	12.50	
AVOCADO TOAST 520 cal. avocado mash   whole grain toast   oven roasted tomatoes green onions   hard-cooked egg   lemon dressed arugula	14.00	
BREAKFAST FLATBREAD 950 cal. eggs   herb cream cheese   cheddar   green onions bacon   avocado mash   salsa	15.00	
SANDWICH   EGG   GRIDDLE		
BISTRO BREAKFAST SANDWICH 820 cal.	13.50	
eggs   bacon   white cheddar   arugula   avocado mash   brioch		
FRITTATA 380 cal. egg whites or whole eggs   jack cheese   arugula   cucumber tomato   green onions   avocado mash   lemon vinegarette	15.50	
BREAKFAST BURRITO 920 cal. scrambled eggs   bacon   breakfast potatoes   white cheddar jack cheese   salsa   avocado mash   green onions	13.50	
FRENCH TOAST WITH STRAWBERRIES 540 cal. strawberries   powdered sugar   maple syrup	13.00	
LEMON BLUEBERRY RICOTTA PANCAKES 700 cal. blueberries   powdered sugar   blueberry sauce   ricotta lemon zest   maple syrup	14.50	
BREAKFAST QUESADILLA 980 cal. eggs   bacon   green chiles   jack cheese   white cheddar garlic aioli   green onions   salsa   avocado mash	13.50	
FARMSTAND BREAKFAST BOWL 660 cal.	14.50	
choice of quinoa + brown rice or breakfast potatoes scrambled eggs   oven-roasted tomatoes   baby kale green onions   parmesan   avocado mash		
EGGS YOUR WAY 480-1550 cal.	16.00	
choice of whole eggs or egg whites   bacon or sausage potatoes or tomatoes   artisan or multigrain toast		
HAM, EGG & CHEESE CROISSANT 540 cal. fried egg   ham   white cheddar   croissant	11.00	
<u>PEARL SUGAR WAFFLES + BERRIES</u> 1000 cal topped with blueberry reduction  fresh strawberries   candied walnuts   whipped cream	14.50	
BUILD YOUR OWN BOWL 660 cal.	15.00	
cage free eggs: whole eggs or egg whites   breakfast potatoes, tater tots, or quinoa + brown rice choose two toppings: kale   bacon   cheese   green onion   tomato		
salsa topped with avocado mash and green goddess dressing		

SOCIAL SNACKS	
GRILLED CHICKEN & BACON QUESADILLA 850 cal. chicken   bacon   green chile   salsa   avocado mash	15.00
CHICKEN WINGS – BONE IN OR BONELESS 1160 cal.	17.00
traditional buffalo or hot honey with carrots and cucumber	s
FRENCH FRIES & DIP DUO 990 cal.	12.00
garlic aioli   green goddess ranch	
HUMMUS AND FRESH VEGETABLES 700 cal. crisp veggies   hummus   flatbread   tomatoes	11.00
LOADED TOT-CHOS 660 cal.  tater tots   chilis   jack cheese  bacon   green goddess buffalo ranch   scallions   chili lime seasoning	12.50
CRISPY BRUSSEL SPROUTS 660 cal.	13.00
fried brussel sprouts   parmesan cheese   lemon   garlic ai	Oli
BISTRO CLASSICS	45.00
PEPPERONI FLATBREAD 620cal. sliced pepperoni   parmesan & jack cheese   marinara   ba	15.00 sil
MARGHERITA FLATBREAD 610cal.	14.00
marinara   parmesan & jack cheese   tomatoes   basil	
GRILLED CHICKEN FLATBREAD 930cal. marinara   grilled chicken   bacon	14.50
GRILLED CHICKEN SANDWICH 680-1090 cal.	15.50
aged white cheddar   lettuce   tomato   garlic aioli brioche bun   french fries or arugula salad	
BUFFALO FRIED CHICKEN SANDWICH 770-1180 cal.	16.00
house-made coleslaw   gorgonzola crumbles   brioche roll french fries or arugula salad	
BISTRO CHEESEBURGER* 790-1450 cal.	15.50
1/2 lb. burger   white cheddar   roasted garlic aioli	10.00
lettuce   tomato   brioche bun   french fries or arugula sala	
add beyond meat patty + 1.00 add avocado +2 add bacon - pickled jalapenos +1 add	F2 add
TURKEY AVOCADO BLT SANDWICH 750-1120 cal.	15.50
sliced turkey   bacon   romaine   tomato   garlic aioli	
avocado mash   texas toast   french fries or arugula salad	44.50
GRILLED CHEESE & TOMATO SOUP 840 cal. white cheddar   jack   parmesan   classic tomato soup	14.50
SPICY RIGATONI A LA VODKA 840 cal.	15.50
rigatoni pasta   vodka sauce   basil   parmesan add grilled chicken + 3.00	
BAKED FOUR CHEESE MAC + CHEESE 890 cal. fontina   parmesan   white cheddar   jack cheese scallions   side of garlic toast	16.00

18.00

16.00

**LARGE 12" PIZZA** PEPPERONI PIZZA

**CHEESE PIZZA** 

mozzarella | marinara

rustic crust | pepperoni | mozzarella | marinara

## **AFTERNOON/EVENING**

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CAESAR SALAD 900 cal.	13.00
hearts of romaine   croutons   lemon cracked black pepper   parmesan   caesar dressing add grilled chicken + 3.00	
MEDITERRANEAN GRAIN BOWL 860 cal. baby kale   arugula   oven roasted tomatoes parmesan   quinoa & brown rice   lemon dressing add grilled chicken + 3.00	14.00
MODERN COBB SALAD 750 cal.  chicken   bacon   hard-cooked egg   tomatoes avocado   gorgonzola   green goddess dressing	16.00
STRAWBERRY, ALMOND + ARUGULA SALAD 350 call strawberries   almonds   arugula   goat cheese ginger sesame dressing add grilled chicken + 3.00	14.50
SWEETS	
DARK CHOCOLATE + SEA SALT COOKIE 380 cal	6.50
COCKTAILS   ON THE ROCKS	
OLD FASHIONED 95cal. knob creek whiskey   bitters   cane sugar   orange cherry   lemon zest	16.00
STRAWBERRY DAIQUIRI 130cal cruzan light and dark rum   lime juice	16.00
MAI TAI 113cal. cruzan rum   orange   pineapple   tropical juices	16.00
COSMOPOLITAN 119cal. effen vodka   cranberry   triple sec   lemon zest   lime	16.00
MARGARITA 116cal. hornitos tequila   lime juice   triple-sec	16.00
JALAPENO PINEAPPLE MARGARITA 115cal. tres generaciones' tequila   pineapple   jalapeño   triple-s	16.00 sec

Additional nutrition information is available at 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.

<sup>\*</sup>Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.