

WINE

WINE

6oz/8oz

SPARKLING WINE | ROSE

187ml bottle

Mionetto Brut Prosecco D.O.C, *Italy* 12.00
Charles & Charles Rose, *Columbia Valley* 9.00/11.50

WHITE WINES

Tommasi "Le Rosse" Pinot Grigio, *Italy* 9.50/12.50
Clean Slate Riesling, *Germany* 9.50/11.50
Wildsong Sauvignon Blanc, *New Zealand* 10.00/13.00
Simi 'Sonoma' Chardonnay, USA 14.50/19.00

RED WINES

Kenwood Vineyards Pinot Noir, *California* 11.00/14.00
Clos du Bois Merlot, *California* 11.00/14.00
MERF Cabernet Sauvignon, *Washington* 11.50/15.00
19 Crimes Red Wine, *Australia* 11.00/14.00

BEER

CRAFT BEERS / IMPORTED BEERS 6.75

BLUE MOON BELGIAN WHITE CALI LAGER
CORONA LIGHT CORONA EXTRA
HEINEKEN SAMUEL ADAMS
SIERRA NEVADA PALE ALE STELLA ARTOIS
MISSION DOUBLE IPA MISSION IPA

DOMESTIC BEERS 5.75 SELTZERS 6.75

BUDWEISER MILLER LIGHT
BUD LIGHT MICHELOB ULTRA LIGHT
TRULY VARIETY

KIDS MENU

BREAKFAST

KIDS CHARACTER PANCAKE - 6.50
strawberries | blueberries | whip cream | maple syrup
KIDS CHOICE CEREAL - 6.50
milk | banana | strawberry slices
KIDS BANANA PB&J - 6.50
fruit cup

LUNCH & DINNER

LARGE PIZZA 12" - 15.00
cheese or pepperoni
KIDS CAESAR SALAD - 6.50
hearts of romaine | croutons | parmesan | caesar dressing
KIDS PB&J - 6.50
fruit cup
KIDS CHICKEN TENDERS - 6.50
fruit cup | ranch | bbq sauce
KIDS CHEESEBURGER* - 6.50
white cheddar cheese | fruit cup
KIDS QUESADILLA - 6.50
scratch made salsa
KIDS TURKEY SANDWICH - 6.50
toasted white bread | turkey | white cheddar
little gem lettuce | mayo | fruit cup

BISTRO

CLASSICS WITH A TWIST

HOURS OF OPERATION

BREAKFAST
6:30AM — NOON

LUNCH
NOON-5:00PM

DINNER
5:00PM — 11:00PM

STARBUCKS
7 DAYS A WEEK — 6:30AM TO 11:00PM

HOTEL NUMBER (714) 254-1442

MORNING

FRUIT | GRAINS | BOARDS

FRUIT & BERRY CUP <small>60 cal.</small>	7.00
cantaloupe, strawberries, blueberries	
CLASSIC FRUIT & YOGURT CUP <small>340 cal.</small>	8.00
greek yogurt fresh berries granola honey	
STEEL CUT OATMEAL <small>350 cal.</small>	7.50
blue berries maple syrup	
AVOCADO TOAST <small>520 cal.</small>	11.00
avocado whole grain toast oven roasted tomatoes green onions hard-cooked egg lemon dressed arugula	

SANDWICH | EGG | GRIDDLE

BISTRO BREAKFAST SANDWICH <small>820 cal.</small>	9.00
eggs bacon white cheddar arugula avocado brioche roll	
BALANCED BREAKFAST SANDWICH <small>430 cal.</small>	11.50
egg whites turkey breast green chile white cheddar arugula english muffin	
EGG WHITE FRITTATA <small>380 cal.</small>	12.00
egg whites monterey jack cheese arugula cucumber tomato green onions avocado mash lemon vinaigrette	
BREAKFAST BURRITO <small>920 cal.</small>	11.00
scrambled eggs bacon breakfast potatoes white cheddar caramelized onions jack cheese salsa avocado mash	
FRENCH TOAST WITH STRAWBERRIES <small>540 cal.</small>	10.00
strawberries powdered sugar butter maple syrup	
LEMON BLUEBERRY RICOTTA PANCAKES <small>700 cal.</small>	12.00
blueberries powdered sugar blueberry sauce ricotta lemon zest maple syrup	
BREAKFAST QUESADILLA <small>980 cal.</small>	10.50
eggs bacon green chiles jack cheese aged white cheddar garlic aoli green onions salsa avocado mash	
FARMSTAND BREAKFAST BOWL <small>660 cal.</small>	12.00
breakfast potatoes scrambled eggs oven roasted tomatoes baby kale green onions parmesan avocado mash	
SIDE BREAKFAST POTATOES	4.00
SIDE (2) SCRAMBLED EGGS	4.50

BREAKFAST GRAB AND GO

PLAIN OR EVERYTHING BAGEL <small>360-460 cal.</small>	4.50
plain cream cheese or herb cream cheese	
PASTRIES <small>280 cal.</small>	3.50
croissant coffee cake banana bread	
MUFFINS	3.50
blueberry apple-cinnamon double chocolate chip*	
* gluten-free option available	

AFTERNOON/EVENING

SOCIAL SNACKS

GRILLED CHICKEN & BACON QUESADILLA <small>850 cal.</small>	11.50
chicken bacon green chile salsa avocado mash	
CHICKEN WINGS <small>1160 cal.</small>	14.00
traditional or chili-lime	
FRENCH FRIES & DIP DUO <small>990 cal.</small>	8.50
harissa ketchup garlic aioli green goddess ranch	
AVOCADO LEMON YOGURT DIP <small>560 cal.</small>	9.00
avocado lemon yogurt cucumber and carrots flatbread	
SKILLET MEATBALLS <small>690 cal.</small>	11.50
marinara parmesan arugula garlic toast	
LOADED TOT-CHOS <small>660 cal.</small>	10.50
tater tots chilies jack cheese bacon green goddess & buffalo ranch scallions	

GREENS & GRAINS

CAESAR SALAD * <small>900 cal.</small>	10.00
* add chicken for 3.50 hearts of romaine croutons lemon cracked black pepper parmesan caesar dressing	
MEDITERRANEAN GRAIN BOWL <small>860 cal.</small>	13.00
chicken baby kale arugula oven roasted tomatoes parmesan quinoa & brown rice lemon dressing	

BISTRO CLASSICS

LARGE 12" CHEESE PIZZA	15.00
mozzarella cheese marinara	
LARGE 12" PEPPERONI PIZZA	15.00
mozzarella cheese marinara pepperoni	
BISTRO CHEESEBURGER * <small>790-1450 cal.</small>	14.00
brioche bun gruyere cheese roasted garlic aioli tomato lettuce french fries	
BRT SANDWICH <small>750-1120 cal.</small>	12.50
bacon romaine tomato garlic parmesan spread caesar dressing french fries	
GREEN GODDESS CHICKEN BLT <small>800-1460 cal.</small>	12.50
chicken bacon avocado mash pickled red onions tomatoes lettuce green goddess ranch artisan bread	
GRILLED CHEESE & TOMATO SOUP <small>840 cal.</small>	11.00
white cheddar gruyere parmesan scratch made soup	

COURTYARD ANAHEIM THEME PARK ENTRANCE

1420 South Harbor Boulevard, Anaheim, California 92802 USA +1 714-254-1442

SWEETS

DARK CHOCOLATE + SEA SALT COOKIE <small>380 cal.</small>	3.50
OLD FASHIONED CARROT CAKE <small>380 cal.</small>	5.75

COCKTAILS – ON THE ROCKS

OLD FASHIONED <small>170cal</small>	14.00
knob creek whiskey bitters cane sugar orange cherry lemon zest	
MAI TAI <small>130cal</small>	14.00
cruzan rum orange pineapple orgeat coconut	
COSMOPOLITAN <small>130cal</small>	14.00
effen vodka cranberry triple sec lemon zest lime	
JALAPENO PINEAPPLE MARGARITA <small>130cal</small>	14.00
tres generaciones* tequila pineapple jalapeño triple-sec	
MARGARITA <small>130cal</small>	14.00
hornitos tequila lime juice triple-sec	

Additional nutrition information is available on 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

*Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions