

Great for Sharing!

NIBBLES

- hot kettle chips 7
sea salt, curried or cajun
 - spinach | artichoke dip pita 10
 - hummus pita 7
 - cauli fries creamy onion dip 8
 - spanish ratatouille sourdough 7
 - mint-yogurt dip pita 7
 - marinated olives pita 7
- GF Corn Chips Available Upon Request
add Vegetable Crudités +2*

APPETIZERS

- steak tacos 12
avocado-lime-cilantro, soft flour tortilla
add taco +4
- grilled shrimp cocktail 18
cocktail sauce (GF)
- fried calamari 15
spicy aioli & asian dipping sauce
- sesame CRUSTED RARE tuna 18
sesame-ginger-soy sauce (GF)
- steamed mussels 14
sojuk, white wine & cilantro (GF)
- tiny lamb meatballs 8
chuk-chuka sauce (GF)

SUNDAY OYSTER SPECIAL

- shucked oysters (GF) 9
½ dozen, cocktail sauce,
champagne mignonette
extra oysters | \$1.50 each

Father's Day Brunch

Sunday, June 16, 2019 | 1100 am to 300 pm

\$39 Prix-Fixe Menu includes

A COMPLIMENTARY BRUNCH COCKTAIL FOR DAD!

MIMOSA | BELLINI | BLOODY MARY | CRAFT BEER | HOUSE WINE

add-on **\$20 Brunch Bar*** 1 HOUR UNLIMITED mimosa, bellini, bloody mary

FOR THE TABLE

FRESH-BAKED BREAKFAST PASTRIES

APPETIZER *SELECT ONE*

SOUP OF THE DAY m/p
chef's specialty (GF)

ORGANIC GRANOLA

fresh berries | labne yogurt | honey

SWEET POTATO-BLUEBERRY PANCAKE

maple syrup

SPICY CAJUN SHRIMP & GRITS

over asiago creamy polenta (GF)

SMOKED SALMON APPETIZER

scallion, potato, sour cream-onion,
capers, red onion, egg (GF)

CAPRESE APPETIZER

tomato, mozzarella, fresh basil
& olive tapenade (GF)

BIBI'Z CHOPPED SALAD

romaine, parsley, mint, tomatoes,
cucumbers, onions, toasted pita chips
fresh lemon juice & olive oil dressing

CLASSIC CAESAR SALAD

shaved parmesan

HARVEST SALAD

pecan-raisin crostini, fresh fruit, roasted nuts,
champagne vinaigrette

with brie wedge or crumbled blue cheese

If you have dietary restrictions, many dishes can easily be adjusted to your needs. Please don't hesitate to ask!
bibiz restaurant | lounge | 284 center avenue, westwood, nj | 201.722.8600 | www.bibizlounge.com

7% tax & 20% gratuity applies | kindly confirm or cancel by Friday, June 16

HAIR-of-the-DOG Cocktails

*A socially acceptable way
to drink at breakfast!*

7 GLASS | 39 (CARAFE serves 6)

wine spritzer

white wine, seltzer, lemon twist

mimosa

bubbly wine & orange juice

bellini

bubbly wine & peach nectar

kir royale

bubbly, crème de cassis, lemon twist

bloody mary

vodka & house blend spicy tomato juice

salty dog

vodka & grapefruit juice, salted glass rim

JUICE | COFFEE | TEA

- fresh squeezed OJ 4
- ruby red grapefruit juice 3
- berry bliss 6
- peach or pear nectar 3
- coffee | tea 4.50
- cappuccino | latte 4.50
- espresso | double 3 | 4.50
- chocolate milk | hot cocoa 4.50

white peach sangria

8 GLASS | 39 CARAFE

moscato, orange juice, gingerale,
splash of crème de peche



Global American

a feast or a nibble

tapas | brunch | lunch | dinner

GF = Gluten Free