

GREAT for SHARING!

NIBBLES

hot kettle chips	7
<i>sea salt, curried or Cajun</i>	
spinach artichoke dip pita	9
hummus pita	7
cauli fries creamy onion dip	8
spanish ratatouille sourdough	7
mint-yogurt dip pita	7
olive tapenade pita	7
fava bean dip pita	7

GF Corn Chips *Available Upon Request*
add Vegetable Crudités 2

APPETIZERS

steak tacos 12 | *add taco +4*
avocado-lime-cilantro, soft flour tortilla
**GF Tortilla +2*

sweet roasted garlic 9
tomato chutney, baguette crisps
triple cream borgonzola cheese

grilled shrimp cocktail (GF) 18
marinated & grilled, cocktail sauce

fried calamari 15
spicy aioli & sesame-ginger dipping sauce

sesame seared rare tuna (GF) 15
sesame-ginger-soy sauce

steamed mussels 14
sojuk, white wine & cilantro (GF)

tiny lamb meatballs 8
chuk-chuka sauce (GF)

SIDE DISHES to SHARE

baguette & cream cheese	3
grilled sourdough & honey	3
english muffin & jam	3
potato hash	3
turkey bacon	3
cheesy-creamy polenta	6
grilled asparagus	6
big bowl of truffle fries	8

SUNDAY BRUNCH | \$20 per person 2-COURSE MENU

Sunday 11 a - 3 p

COMPLIMENTARY FRESH BAKED MINI BREAKFAST PASTRIES (for the table)
**additional mini pastries (croissant, scone, muffin) for TWO Guests +\$6*

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-olive oil dressing

CLASSIC CAESAR SALAD
shaved parmesan

HARVEST SALAD
pecan-raisin crostini, fresh fruit, roasted nuts,
champagne vinaigrette
** wedge of brie | crumbled blue cheese*

MAIN SELECT ONE

CHEF'S SPECIAL m/p
chef's creation for your pleasure

POACHED ORGANIC EGGS & ASPARAGUS
organic mesclun greens & shaved parmesan (GF)
** add black angus skirt steak +7*
** add smoked salmon +7*

CHEF'S ORGANIC QUICHE (GF)
mesclun greens, figs, orange
& champagne vinaigrette

SMOKED SALMON & BAGUETTE
cream cheese, tomato, onion, scallions, capers & dill

CHEF'S ORGANIC OMELET (GF)
parmesan, spinach, tomato
** substitute egg whites +2*
** add black angus skirt steak +7*
** add smoked salmon +7*

ORGANIC EGGS BENEDICT
** basterma (cured beef) | * smoked salmon*
** spinach | * turkey bacon*

THREE SCRAMBLED ORGANIC EGGS
turkey bacon, sour dough toast & jam
** add black angus skirt steak +7*
** add smoked salmon +7*

GRILLED ARTISAN PIE **GF pie +2*
personal size flat bread
** sojuk-roast garlic (spicy pepperoni)*
** wild mushroom-white truffle oil*
** roast garlic-shrimp artisan*
** margherita artisan*
** grilled veggies & 5-cheese*

CHEDDAR CHEESE BURGER **GF bun +2*
bibiz steak sauce, lettuce, tomato, onion, fries

HAIR-of-the-DOG Cocktails

*A socially acceptable way
to drink at breakfast!*

6 GLASS | 39 (CARAFE serves 6-7)

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

White Peach Sangria

8 GLASS | 39 CARAFE

organic peach vodka, moscato,
fresh florida orange juice,
organic gingerale & citrus fruits

JUICE | COFFEE | TEA

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



Global American

a feast or a nibble
tapas | brunch | lunch | dinner

Westwood, NJ | 201.722.8600
www.bibizlounge.com

SUNDAY SPECIAL
½ dozen shucked oysters (GF) \$9
cocktail sauce & champagne mignonette
extra oysters | \$1.50 each