

GREAT for SHARING!

NIBBLES

hot kettle chips	7
<i>sea salt, curried or Cajun</i>	
spinach artichoke dip pita	10
hummus pita	7
cauli fries creamy onion dip	8
spanish ratatouille sourdough	7
mint-yogurt dip pita	7
olive tapenade pita	9

GF Corn Chips Available Upon Request
add Vegetable Crudités 2

APPETIZERS

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

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

fried calamari **15**
spicy aioli & sesame-ginger dipping sauce

sesame seared rare tuna **(GF) 18**
sesame-ginger-soy sauce

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

tiny lamb meatballs **8**
chuk-chuka sauce **(GF)**

SIDE DISHES

baguette & cream cheese	2
grilled sourdough & honey	2
english muffin & jam	2
potato hash	2
turkey bacon	2
cheesy-creamy polenta	2
grilled asparagus	9
big bowl of truffle fries	8

Valentine's Brunch Menu | \$30 per person

Thursday, Feb 17, 2019 | 1100 am to 300 pm

the First Brunch Cocktail included! (Your Choice)

MIMOSA | BELLINI | BLOODY MARY | SALTY DOG | KIR ROYALE^H
and

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)**

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*

SUNDAY SPECIAL

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

MAIN SELECT ONE

BRIOCHE FRENCH TOAST with BERRIES
fresh berries, maple syrup, grilled turkey bacon

HUEVOS RANCHEROS
sunny side up organic eggs, bean stew, pico de gallo,
guacamole, sour cream on a flour tortilla

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*
bibí'z steak sauce, lettuce, tomato, onion, fries

HAIR-of-the-DOG Cocktails

*A socially acceptable way
to drink at breakfast!*

Brunch Bar

\$20 PER PERSON

****1 hr. 45 mins. starts once ordered****

Mimosa, Bellini, Bloody Mary

Regular Brunch Cocktails A la Carte

7 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