

## 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 Crudites 2

### APPETIZERS

steak tacos (2)	12	add a taco +4
avocado-lime-cilantro, soft flour tortilla		
<b>*GF Tortilla +2</b>		
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 | \$49 per person

Sunday, February 16<sup>th</sup>, 2020 | 1100 am to 300 pm

Includes soft drinks & open brunch bar (limited to 1 hr 45 min from seating time)

MIMOSA | BELLINI | BLOODY MARY | SALTY DOG | KIR ROYALE<sup>®</sup>  
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**  
bibiz 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