

SUNDAY BRUNCH

GREAT for SHARING!

NIBBLES

- hot kettle chips 8
sea salt, curried or cajun
 - spinach | artichoke dip pita 10
 - hummus pita 8
 - cauli fries creamy onion dip 9
 - spanish ratatouille sourdough 9
 - mint-yogurt dip pita 8
 - marinated olives pita 9
- GF Corn Chips Available Upon Request
add Vegetable Crudités +2*

APPETIZERS

- steak tacos 14 | *add taco +4*
avocado-lime-cilantro, soft flour tortilla
**GF tortilla +2*

- grilled shrimp cocktail 18
marinated & grilled, cocktail sauce

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

- sesame seared rare tuna 18
sesame-ginger-soy sauce GF

- steamed mussels 15
sojuk, white wine & cilantro GF

- tiny lamb meatballs 9
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 9
- big bowl of steak cut fries 8
- big bowl of truffle-parm fries 10

2-COURSE BRUNCH MENU | \$25 per person | Sunday 11 a - 3 p

COMPLIMENTARY FRESH BAKED MINI BREAKFAST PASTRIES | for the table*

*additional mini pastries serves 2 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 +10
* add smoked salmon +7*

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

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

- CHEF'S ORGANIC OMELET
parmesan, spinach, tomato GF
** substitute egg whites +2
* add black angus skirt steak +10
* 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 +10
* 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
bibi'z steak sauce,
lettuce, tomato, onion, fries
** GF bun +2
* truffle fries +2*

HAIR-of-the-DOG Cocktails

*A socially acceptable way
to drink at breakfast!*

Bottomless Brunch Bar

\$20 PER PERSON

1 hr. 30 mins. starts once ordered

Unlimited Mimosa or Bellini

brunch cocktails (happy hour glass pricing)

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 3.50 | 4.50
- hot cocoa~cino 4.50
- ice cream float root beer or orange cream 7
- creamy milk shake 7



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