

# DINNER

5 –9 p

MUCH OF OUR DELISH MENU IS GLUTEN FREE AND CAREFULLY MADE WITH LOVE INCLUDING OUR NIBBLES. HOWEVER, THE PITA IS NOT GF. WE WILL GLADLY SUBSTITUTE THE PITA FOR GF CORN CHIPS UPON REQUEST. PLEASE LET YOUR SERVER KNOW WHEN ORDERING.

IF YOU HAVE ANY DIETARY RESTRICTIONS, MANY DISHES CAN EASILY BE ADJUSTED TO YOUR TASTE. PLEASE DON'T HESITATE TO ASK!

GF = GLUTEN FREE

SOMETIMES, DUE TO THE WORLD WE LIVE IN, MENU AVAILABILITY & PRICES MAY CHANGE WITHOUT NOTICE.

WHEN IT DOES HAPPEN, PLEASE ACCEPT OUR SINCEREST APOLOGIES, AND KNOW THAT IT'S SOMETHING TOTALLY OUT OF OUR CONTROL. THANK YOU FOR UNDERSTANDING ❤️

PACKAGES FOR LARGE GROUPS AVAILABLE ONLINE AT BIBIZLOUNGE.COM

## LITTLE NIBBLES GREAT for SHARING!

(Optional GF Corn Chips or add Vegetable Crudités +2)

- HOT KETTLE CHIPS** GF 8  
*sea salt, curried or cajun*
- SPINACH | ARTICHOKE DIP** GF 10  
corn chips
- HUMMUS** pita 8
- CAULI FRIES** creamy onion dip 8
- SPANISH RATATOUILLE** sourdough 9
- MINT-YOGURT DIP** pita 8
- MARINATED OLIVES** pita 9

## CLASSIC APPETIZERS

### STEAK CUT FRIES GF

*Our fries are made in a dedicated gluten free fryer since the day we opened in 2011.*

Large Bowl 8

Parmesan-Truffle Fries 10

Small Side 4

- GRILLED ARTISAN PIE** 13  
personal size flat bread \*GF pie +2  
*\* sojuk-roast garlic (spicy pepperoni)  
\* wild mushroom-white truffle oil  
\* margherita artisan  
\* grilled veggies & 5-cheese  
\* roast garlic-shrimp artisan add +2*

- SHUCKED OYSTERS** 20  
cocktail sauce & champagne mignonette GF  
*extra oysters | \$1.50 each*

- GRILLED SHRIMP COCKTAIL** 18  
marinated & grilled, cocktail sauce GF

- FRIED CALAMARI** 15  
spicy aioli & sesame-ginger dipping sauce  
gluten free available

- SESAME SEARED RARE TUNA** 18  
sesame-ginger-soy sauce GF

## Mother's day DINNER \$50++ adults

INCLUDED A COMPLIMENTARY MIMOSA OR GLASS OF WINE FOR ALL MOMS

TAX & GRATUITY WILL BE ADDED

### DINNER APPETIZERS

#### SPRING BROCCOLI SOUP

chef's vegan specialty GF

#### COCONUT SHRIMP GF

mesclun, honey-mustard dipping sauce

#### GRILLED CHICKEN TACO

soft flour tortilla, guacamole, pico de gallo & sour cream  
*gluten free available*

#### 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*



SUN MAY 9TH, 2021

### DINNER MAIN DISHES

#### WILD MUSHROOM RISOTTO GF

white truffle oil, shaved parmesan  
*available vegan*

#### VEGAN PENNE GF

artichoke hearts, sun-dried tomatoes, broccoli, sautéed in garlic & olive oil

#### BRAISED BEEF SHORT RIBS GF

almonds & cranberries, mashed potatoes, broccoli

#### SPINACH RAVIOLI

fresh tomato, basil, garlic & oil, shaved parmesan

#### GRILLED SHRIMP & ORGANIC LINGUINE

spinach, fresh tomato, capers, spicy pepperoncini, parmesan

#### ROASTED WILD BRONZINO GF

cilantro, garlic & mild peppers, grilled veggies

#### CHICKEN PICCATA GF

broccoli, artichoke hearts, capers, lemon-white wine sauce, herb & lemon roasted potatoes

## KID'S MENU

\$20++

### BEVERAGE

*choice of one:*

Soda, Milk, Juice

OR

### MAIN DISH

*choice of one:*

**Kid Grilled Salmon**  
mashed potatoes, spinach

**Kid Chicken Tender**  
with fries

**Kid Plain Pizza**  
marinara & four cheese

**Kid Grilled Chicken Breast**  
mashed potatoes & broccoli

OR

### DESSERT

**Kid Vanilla Sundae**  
chocolate sauce, sprinkles, whipped cream & a cherry