



SUNDAY BRUNCH

11 a - 3 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!

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
<i>sea salt, curried or cajun</i>	
SPINACH ARTICHOKE DIP GF	12
corn chips	
HUMMUS pita	9
CAULI FRIES creamy onion dip	9
SPANISH RATATOUILLE sourdough	9
MINT-YOGURT DIP pita	9
MARINATED OLIVES pita	10

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

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	
<i>extra oysters \$1.50 each</i>	
GRILLED SHRIMP COCKTAIL	19
marinated & grilled, cocktail sauce GF	
FRIED CALAMARI	16
spicy aioli & sesame-ginger dipping sauce	
gluten free available	
SESAME SEARED RARE TUNA	19
sesame-ginger-soy sauce GF	

BRUNCH STYLE APPETIZERS

SOUP OF THE DAY	m/p
chef's specialty GF	
ORGANIC GRANOLA	8
fresh berries labne yogurt honey GF	
SWEET POTATO-BLUEBERRY PANCAKE (1)	8
maple syrup *add 1 pancake +5	
SMOKED SALMON APPETIZER	13
scallion, potato, sour cream-onion, capers, red onion, egg GF	
CAPRESE APPETIZER	15
tomato, mozzarella, fresh basil & olive tapenade GF	
BIBI'Z CHOPPED SALAD	13
romaine, parsley, mint, tomatoes, cucumbers, onions, toasted pita chips	
fresh lemon-olive oil dressing	
CLASSIC CAESAR SALAD	13
shaved parmesan	
HARVEST SALAD	13
pecan-raisin crostini, fresh fruit, roasted nuts, champagne vinaigrette	
*wedge of brie crumbled blue cheese	



GF = GLUTEN FREE

BRUNCH MAIN DISHES

BRIOCHE FRENCH TOAST	18
turkey bacon, fresh berries & maple syrup	
WILD MUSHROOM RISOTTO	19
white truffle oil, shaved parmesan GF	
PETITE BLACK ANGUS SKIRT STEAK	27
chimichurri, brussels sprouts, steak cut fries GF	
*add grilled shrimp +12	
SPINACH RAVIOLI	18
fresh tomato, basil, garlic & oil, shaved parmesan	
CHEF'S ORGANIC QUICHE	17
mesclun greens, figs, orange & champagne vinaigrette GF	
SMOKED SALMON & BAGUETTE	18
cream cheese, tomato, onion, scallions, capers & dill	
CHEF'S ORGANIC EGG OMELET	16
parmesan, spinach, tomato GF	
*substitute egg whites +2	
*add black angus skirt steak +10	
*add smoked salmon +7	
ORGANIC EGGS BENEDICT	18
*basterma (cured beef) *smoked salmon	
*spinach *turkey bacon	
TWO SCRAMBLED ORGANIC EGGS	15
turkey bacon, sour dough toast & jam	
*add black angus skirt steak +10	
*add smoked salmon +7	
ANGUS CHEDDAR CHEESE BURGER & FRIES	15
cheddar, lettuce, tomato, onion, bibi'z steak sauce on brioche bun (GF bun +2)	
*add truffle fries +2	
*add sautéed mushrooms or sautéed onions +2	
*add fried organic egg +2	

HAIR-of-the-DOG COCKTAILS

A socially acceptable way to drink at breakfast!

Brunch Cocktails 11-3 p

\$7 GLASS | \$39 CARAFE SERVES 6-7

MIMOSA bu1bbly 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