

O bistro

Your Neighborhood Restaurant & Martini Bar

Special Brunch O Tinis

Mimosas and Bloody Marys

O Bistro Bloody Mary
Mako Vodka, green olives & celery

Wasabi Bloody Tini
Yazi Ginger Vodka, spicy bloody mary mix, wasabi, tuna sashimi garnish

Mimosa Tuscano
Zonin Prosecco & fresh squeezed oj

Pomosa Tini
Van Gogh Pomegranate Vodka, fresh squeezed oj & a splash of Zonin Prosecco

Bloody Mary
Hangar One Chipotle Vodka, spicy bloody mary mix

Peach Bellini
Zonin Prosecco, Stirrings peach nectar

Absolut Peppar Bloody Mary

Beverages

Fresh Squeezed Orange Juice 3/5

Lemonade & Juices 2.5

Imported Bottled Water 3

China Black Iced Tea 2.5

Republic of Tea 4.5

Assorted Flavors

Sodas 2.5

Coke, Diet Coke & Sprite

Milk 2.5

Hot Cocoa / Chocolate Milk 2.5

Specialty Coffee & Teas

European Dark Roasted Coffee 2.5

Our Special Selection of Hot Teas 2.5

Espresso 3

Cappuccino 3.5

Latte 3.5

Mocha Latte 4

Flavored Cappuccino or Latte 4

Domestic Beer

Bud 3

Bud Light 3

Miller Lite 3

Coors Light 3

Michelob Ultra 3

Imported Beer

Heineken 4

Amstel Light 4

Newcastle 4

Stella Artois 4

Corona 4

Beamish Stout 4

St. Pauly Girl n/a 4

Specialty Crepes & Waffles

Classic French Crepes
Rolled with fresh strawberries, topped with suzette sauce & strawberries 8

Belgian Waffle
Served with pure maple syrup & whipped butter 6

Fresh Berry Crepe
Fresh, seasonal berries enveloped in crepes & topped with whipped cream 9

Bananas Foster Crepe
Caramelized bananas & toasted pecans in a butter rum sauce 8

Strawberry Waffle
Belgian waffle topped with a bounty of fresh strawberries 8

Florentine Crepe
Cheddar cheese, fresh leafy spinach & topped with our house made hollandaise 8

Pecan Waffle
Belgian waffle topped with fresh roasted pecans 8

Signature Breakfast Collection

Eggs Benedict
An English muffin, topped with Canadian bacon, two poached eggs & our house made hollandaise 9

Florentine Benedict
fresh, leafy spinach 9.5

Crab Cakes Benedict
jumbo lump blue crab cakes 15

Smoked Lox Benedict
An English muffin, topped with Nova Scotia Lox, two poached eggs, house made hollandaise 15

Mediterranean Benedict
An English muffin, topped with spinach, feta & sun dried tomatoes, two poached eggs & house made hollandaise 11

Crème Brûlée French Toast
Thick slices of Challah bread, served with pure maple syrup & whipped butter 7

Bananas Foster Toast
Caramelized bananas & toasted pecans in a butter rum sauce 9

Potato Pancakes
Crisp, freshly grated potato pancakes served with chunky apple sauce or sour cream 8

The "Oy" Smoked Salmon Platter
Thinly sliced smoked Norwegian Salmon, New York style bagel, served with capers, vine ripened tomatoes, red onion & cream cheese 14

Omelettes

Cheese Omelette
your choice of cheddar, provolone or swiss 8.5

Vegetarian Omelette
broccoli, onions, tomatoes, mushrooms 9

Western Omelette
ham, cheddar, bell peppers, onions 9

Reuben Omelette
swiss cheese, sauerkraut, corned beef 10

Mediterranean Omelette
fresh chopped spinach, sun dried tomatoes, feta 11

Wild Mushroom and Brie Omelette 11

Smoked Salmon and Boursin Omelette 12

Eggs and...

Two Grade AA Eggs any style and served with fresh muffin toast may be substituted upon request

Your choice of "O" Gratin potatoes, "O" Gratin Grits or American fried red bliss potatoes

Thick Sliced Applewood Smoked Bacon 8

Sausage Patties 8

Sliced Canadian Bacon 9

Hickory Smoked Ham 9

Andouille 10

Side Dishes

Applewood Smoked Bacon 4

Sausage Patties 3.5

Sliced Canadian Bacon 5

Hickory Smoked Ham 5

Andouille 6

Bagel with Cream Cheese 3

"O" Gratin Potatoes 4

"O" Gratin Grits 4

Assorted Fresh Muffins (2) 4

Croissant with Jam and Butter

Bagel 2

Sharon is available to provide personalized catering services for your special occasions.

Cocktail Parties • Corporate Functions • Wedding Receptions • Theme Parties • Picnics • Grand Openings

* We specialize in business breakfasts, luncheons and meetings *

We greatly appreciate your business and strive to make every one of your special events memorable with quality ingredients expertly prepared. In order to guarantee service and prompt delivery we ask that you please call the day before with a catering order for lunch delivery.

All of our trays are exquisitely presented to suit your particular occasion or holiday.

Servers are also available: \$25.00 per hour (three hour minimum)

Call for an Appointment

727.381.1212