

# Bistro Elene

AT THE KINGSTAD

<i>White Wines</i>	<b>Glass</b>
Eola Hills <i>Chardonnay</i> '05, Oregon Tropical fruit & pear flavors with a subtle crisp finish.	7
Eola Hills <i>Pinot Gris</i> '06, Oregon Bartlett pear aromas. Light, refreshing and little fruity with a light finish.	6
 <i>Red Wines</i>	
Mitolo <i>Jester Cabernet Sauvignon</i> '06, Australia Luscious hints of ripe plums, blueberry and cassis fruit with hints of spice. Balanced acidity, ripe tannins, with beautiful texture and length.	9
Eola Hills <i>Pinot Noir</i> '06, Oregon Fresh & juicy with aromas of clove and ripe cherries. Flavors of cherry and raspberry. A bit of spice and clean acidity.	8
Eola Hills <i>Merlot</i> '05, Oregon Rich, smoky plum that yield to cherry, cassis & barrel elements.	7
Eola Hills <i>Cabernet Sauvignon</i> '06, Oregon Blueberries and raspberries with a soft finish and a hint of oak.	7
Pendulum <i>Red Blend</i> '04, Washington Plums and herbs with bits of black pepper and vanilla highlights. Supple tannins and good acidity leads to a nice finish.	9
 <i>Specialty Non-Alcoholic Drinks</i>	
Basil Lime-aide Crushed basil leaves and house-made lime-aide over ice	5
Non-alcoholic Sangria White grape juice, cranberry juice, seasonal fruits and sprite	6
Shirley Temple Sprite and grenadine	4
"Champagne" Club soda and frozen white grape juice	4
Citrus Cooler Pineapple juice, orange juice, lemon juice and ginger ale	5
Citrus Iced Tea Cooler Iced tea, lemon juice, sprite and orange juice	4
Torani Italian sodas Please ask your server for the flavor of the day	4
Harvest Cider Apple juice, lemon juice and ginger ale	3
Iced Applemint Tea Iced tea, fresh mint, apple juice and lemon juice	5

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## **AT THE KINGSTAD**

### *SALADS / SOUPS*

- classic iceberg wedge 7  
buttermilk blue cheese dressing, marinated cucumbers, crispy bacon crumbles
- mixed greens salad 6  
tomatoes, croutons, balsamic vinaigrette
- soup du jour 5  
please ask your server for our daily options

### *APPETIZERS*

- bruschetta 7  
daily seasonal toppings
- mezze platter 6  
house-made lemon-garlic hummus, kalamata olives, seasonal fruit and warm pita triangles
- bacon wrapped dates 8  
stuffed with goat cheese and pistachios, balsamic glaze and endive slaw

### *SANDWICHES*

- bistro elene turkey sandwich 9  
cranberry sauce, sweet/sour red onions, cream cheese, turkey, lettuce, tomato on wheat
- club sandwich 11  
ham, turkey, bacon, tomato and swiss piled on three layers of lightly grill toasted 9-grain bread
- blt 7  
bacon, lettuce and tomato on 9-grain wheat served with a side salad
- farmers market sandwich 9  
seasonal grilled vegetables, lettuce, tomato on a ciabatta roll
- flame grilled burger 10  
topped with cheddar cheese, lettuce, tomato

### *ENTRÉES*

- pan seared salmon 13  
grilled endive and a lemon coriander compound butter
- shrimp and crab penne pasta 14  
tossed with kalamata olives, sun dried tomatoes and artichokes in a creamy pesto sauce
- pecan crusted chicken salad 10  
mixed greens, honey-dijon dressing, bacon, herbed goat cheese and tomatoes
- grilled NY steak salad 18  
served with an oregon blue cheese vinaigrette
- grilled chicken breast salad 11  
mixed greens, chipotle ranch, chorizo, avocado and fried onions