



## BRUNCH MENU

Saturdays and Sundays until 2:00 pm

ALL ENTREES INCLUDE TWO SIDES | 13.99

### SPECIALS

View our current offerings at [bettosbistro.com/specials](http://bettosbistro.com/specials)

### OMELETTES, SCRAMBLES AND FRITATTAS

Ham and Cheese Omelette | Smoked ham and melted cheddar

Bacon and Avocado Omelette | Crispy bacon, avocado and melted cheddar

Vegetarian Omelette | Sautéed mushrooms, spinach, tomatoes and avocado

Cobb Omelette | Chicken breast, bacon, tomatoes, onions, avocado and swiss

Smoked Salmon Scramble | Fluffy eggs, smoked salmon, scallions and cream cheese

Frittata | Oven baked omelette with bacon, mushrooms, spinach, tomatoes and mozzarella

South of the Border Frittata | Oven baked omelette with chorizo, onions, bell peppers, tomatoes, avocado, sour cream and salsa

Steak Hash | Grilled prime filet mignon, spinach, mushrooms, onions, and potatoes topped with poached eggs and hollandaise

### BENEDICTS

All served on an English muffin

The Classic | Canadian bacon, Swiss, poached eggs and hollandaise

Crab Cake | Crab cakes, avocado, poached eggs and hollandaise

Avocado | Avocado, tomatoes, poached eggs and hollandaise

Chorizo | Chorizo, poached eggs and hollandaise

Potato | Potato skins, pork shoulder bacon, cheddar, green onions, poached eggs and hollandaise *No English muffin*

California | Chicken apple sausage, avocado, poached eggs and hollandaise

Smoked Salmon | Smoked salmon, cream cheese, poached eggs and hollandaise

Filet Mignon Wellington | Grilled prime filet mignon medallions, swiss, poached eggs and hollandaise

### THE CLASSICS

Ham and Eggs | Slices of smoked and grilled ham and two eggs

Steak and Eggs | Grilled 8oz prime NY steak and two eggs

Country Fried Steak | Ribeye breaded and fried, country gravy and two eggs

Biscuits and Gravy | Homemade biscuits with country gravy and two eggs

Bacon or Sausage and Eggs | Bacon or chicken apple sausage or sausage links and two eggs

Pancake Stack | Homemade pancakes and two eggs

Brie French Toast | Brie french toast, chocolate and strawberry sauce and two eggs

Fried Chicken and Bacon Waffle | Fried chicken, homemade bacon waffle and country gravy

## SIDES

*Available la carte for 4.99*

Pancakes  
Brie French Toast  
1/2 Bacon Waffle

Seasonal Fruit  
Grapefruit Brûlée  
Crêpe with Berries  
Carrot Bread

English Muffin Pizza  
Cottage Cheese  
Sliced Tomatoes  
Biscuits and Gravy

Chicken Apple Sausage  
Sausage Links  
Smoked Ham  
Bacon

## GLUTEN FREE SIDES

*Available la carte for 4.99*

Banana Chocolate Chip Muffin  
Banana Bread

Bacon Cheddar Grits  
Potato Hash  
Bruschetta Hashbrowns

## TOAST

*As a side or a la carte for 2.99*

Sliced Sourdough  
Sliced Wheat

Sliced Rye  
English Muffin

## MORNING COCKTAILS

**Bloody Mary** | Vodka or tequila, fresh horseradish, housemade bloody mary mix and a stalk of celery 7

**Bloody Maria** | Vodka or tequila, fresh horseradish, housemade bloody mary mix and a stalk of celery 7

**Michelada** | Beer, tomato juice, hot sauce and lime juice with a chili salted rim 6

## MIMOSAS AND BUBBLES

**Classic or Raspberry Mimosa** | Fresh squeezed orange juice or raspberry puree and sparkling wine 6

**Peach Bellini** | Peach puree, lemon juice, sugar and sparkling wine 6

**French 75** | Cognac or gin, simple syrup, lemon and sparkling wine 7

**Sparkling Wine, Mumm Brut, Napa Split** 12

**Sparkling Wine, Zonin Prosecco, Italy Split** 10

## COFFEE DRINKS

**Keoke Coffee** | Kahlua, brandy and coffee 8

**Irish Coffee** | Baileys, whiskey and coffee 8

**Mexican Coffee** | Kahlua, tequila and coffee 8

**Almond Mocha** | Amaretto, chocolate syrup and coffee 8

## NON-ALCOHOLIC

**Juices** | Fresh Squeeze Orange Juice, Apple, Cranberry, Grapefruit 3

**Hot Beverages** | Coffee, Tea, Hot Chocolate 3

**Soft Drinks** | Coke, Diet Coke, Sprite, Lemonade, Rootbeer 3

**Shirley Temple or Roy Rogers** 3

**Iced Tea** | Regular, Peach, Raspberry, Arnold Palmer 3

**SIGNATURE COCKTAILS, WINE AND BEER ARE LISTED ON OUR BEVERAGE MENU**



Betto's Bistro proudly serves only the *Certified Angus Beef*® brand. With quality measures more selective than USDA Choice and Prime, each *Certified Angus Beef*® brand cut must pass 10 exacting standards to qualify for the brand – and our menu.

*If substitutions are requested, additional charges may apply | Split plate charge 2.99 | 18% gratuity will be added for parties of 10 or more | \*Although we do have gluten-free menu options, we have shared preparation and cooking areas | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*