

# THANK YOU!

Teaching these students is such a pleasure  
and we appreciate your support.

Chef Instructor: Bob Rogers

Hospitality Instructor: Kathleen Proud

# BISTRO 41 AT NEWTECH

## BREAKFAST MENU

CULINARY ARTS & HOSPITALITY MANAGEMENT



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## BEVERAGES

\$.92

### PURE LEAF ICED TEA

Unsweetened Green  
Unsweetened Lemon  
Pomegranate

### HOT COFFEE

### HOT TEA

### ORANGE JUICE

### CANNED SODA

Pepsi  
Diet Pepsi  
Cherry Pepsi  
Diet Cherry Pepsi  
Mountain Dew  
Diet Mountain Dew  
Mug Root Beer  
Diet Mug Root Beer  
Lemon Lime Twist  
Diet Lemon Lime Twist

## ENTRÉE

### BISTRO BREAKFAST \$5.50

Two eggs cooked to order, hash browns, choice of sausage or bacon & choice of toast.

### BUTTERMILK PANCAKES \$5.50

Three cakes with sweet cream butter and maple syrup. Served with two eggs, cooked to order and fresh seasonal fruit.

### DENVER OMELETTE \$5.50

Smoked ham, cheddar, peppers and onions in a three egg omelet served with hash browns.

### BISCUITS & GRAVY \$5.50

Buttermilk biscuits & sausage gravy served with two eggs and choice of bacon or sausage.

## SIDES & ADD-ONS

2 eggs any style	\$2.00
Bacon or Sausage	\$2.00
Seasonal Fresh Fruit	\$2.00
Side of Hashbrowns	\$1.00



