
Appetizers & Flat Breads

Phyllo Wrapped Baked Brie

Cranberry & Pear Chutney
Focaccia Toast Points
\$11.95

Grilled Chicken Flatbread

Grape Tomatoes ~ Smoked Gouda ~ Roasted
Yellow Bell Pepper ~ Mozzarella
\$9.95

Boneless Beef Short Rib

Caramelized Onions ~ Asparagus
May Tag Blue Cheese
\$9.95

Mediterranean Flatbread

Basil Pine Nut Pesto ~ Roasted Artichokes
Bell Pepper ~ Olives ~ Feta ~ White Balsamic
Reduction
\$9.95

Classic Pepperoni & Cheese Flatbread

\$9.95

Crispy Chicken Fingers

House Made Ranch Dressing
\$7.95

Quesadilla

Havarti Cheese ~ Scallion ~ Chipotle Aioli
\$7.95

Waffle Fries

Truffle Aioli ~Smoked Paprika
\$5.95



Salads

Add Grilled Chicken to any salad \$3.00

Farmer's Market Chopped Vegetable Salad with Grilled Shrimp

Avocado ~ Frisee' ~Balsamic and
Lemon Vinaigrette
\$14.95

Warm Spinach Salad

Tot Soi ~ Endive ~ Golden Raisins Smoked Gouda
Apple Smoked Bacon ~ Balsamic Vinaigrette
\$10.95

Organic Greens

Gorgonzola ~ Baby Beets ~ Currants ~ Grape
Tomatoes ~ Caramelized Pecans ~ Creamy
Lemon Vinaigrette
\$10.95

Caesar Salad

Romaine ~ Crispy Capers ~Lemon Parmesan
Brioche Croutons
\$9.95

Soup DuJour

Served with Toasted Focaccia Bread
Cup \$3.95/Bowl \$6.95

Entrees and Pasta

Add a Cup of Soup or Side Salad for \$3.00

The Coast Bistro Burger

1/2 lb. Prime Beef ~Truffle Aioli ~ Caramelized
Onions ~ Provolone ~ Apple Smoked Bacon ~
Tomato ~ Artisan Bun ~ Waffle Fries
\$12.95

Mac N Cheese

Campanelle Pasta ~ Aged Cheddar ~ Truffle Oil
Served with Toasted Focaccia
\$12.95

Add Grilled Chicken \$3.00

Add Shrimp \$5.00

Boneless Beef Short Rib

Yukon Gold Mash Potatoes ~ Caramelized Pearl
Onions & Carrots ~ Red Wine Reduction
\$17.95

Angel Hair Pasta

Artichokes ~ Capers ~ Olives ~ Grape Tomatoes
Parmesan ~ Lemon Buerre Blanc
Served with Toasted Focaccia
\$13.95

Add Grilled Chicken \$3.00

Add Shrimp \$5.00

Free Range Chicken Roulade

Stuffed with Herbed Goat Cheese ~
Sundried Tomatoes & Asparagus ~
Served with Steamed Fingerling Potato ~
Artichoke & Grape Tomato Ragout
\$16.95

MESSAGE FROM THE CHEF

Our commitment to using the freshest and finest ingredients obtainable is what sets Coast Bistro and Catering apart. Every item is produced on site by our chefs.

We work closely with small local farms, dairies and artisan purveyors in order to bring these items to your table. When you order lunch from Coast Bistro or have an event catered by Coast Catering, you can be assured that you are enjoying real food that has been carefully produced and masterfully prepared.

CUSTOM CATERING

If you desire a customized catering experience in your home or at Coast Bistro, Coast Catering by Barry Layne offers full-service event planning from intimate gatherings to large galas. Whether planning a small private party, major celebration, or high-profile corporate event, let Coast give you the ultimate experience by providing the perfect blend of event strategy, custom menu design, and culinary execution.

For more information on event planning and custom catering, please call 877.577.1718 or visit www.CoastCatering.com.

Desserts

Coke Float

Coke ~ Vanilla Bean Ice Cream
Whipped Cream ~ Cherry
\$3.95

Warm Chocolate Brownie

Vanilla Bean Ice Cream ~ Whipped Cream
Caramelized Macadamia Nuts
\$6.95

Meyer Lemon Tart

Fresh Berries
\$7.95

Vanilla Bean Crème Brulee

\$6.95

Beverages

Coke ~ Diet Coke ~ Sprite
Lemonade ~ Iced Tea
Coffee ~ Hot Tea
\$2.00

San Pellegrino \$5

Draft Beer \$5
Domestic Beer \$4
Imported Beer \$5
Full Wine List

C O A S T

Bistro
& CATERING

Hours of Operation

Tues – Fri
11am-3pm

Cruisin Grand
Friday
4pm-9pm

113 East Grand Avenue
Escondido, CA 92025
877.577.1718
www.CoastCatering.com