***Bistro Verde Spring 2016***

***Small Plates***

Seafood Crepe with Miso Butter…$8

Pineapple, Honey, and 5 Spice Country Rib with Green Onion Pancake…$7

\*Pan-Asian Trio with Pineapple Crab Rangoon, Spring Roll, and Crispy Tofu with Citrus Chili Sauce…$7

Steam Bun – changes daily…$6

\*Sushi rolls- changes daily…$7

***Large Plate***

*Family Style for Sharing*

*served with jasmine rice*

Crispy Whole Fried Fish, Banchan, Lettuce and Plum Sauce…$13

Bangkok Coconut and Lime Chicken Curry…$11

Vietnamese Pork Tenderloin with Green Mango Salad…$14

\*Black Pepper Beef and Vegetable Lo-Mein…$12

Mushroom and Black Bean Garlic Stir Fry…$10

*\*Denotes can be made vegetarian*

**Desserts**

Selections change daily. See server for details.

$3.50

**Drinks**

Coffee, Iced Tea, Hot Tea $1.50 Coke, Diet Coke, Sprite $1

Cappuccino, Latte, Espresso $2 Frappe $2.50 Iced Latte or Coffee $2

*Chocolate or Vanilla Flavoring $.50 each*

*Prepared and Served by Culinary Arts, Baking and Pastry, and Hospitality Students. In lieu of tips, please share your thoughts on your experience here on the comment card left by the server.*