

CINÉBISTRO

MOVIES WITH TASTE®

PREVIEWS

- MEZZE PLATTER White Bean Hummus, Smoky Eggplant and Tomato Dip, Olives, Roasted Fresh Vegetables, served with Grilled Pita. \$12
- OVEN BAKED GOAT CHEESE Baked Creamy Chevre topped with Pistachios, Dried Black Figs, fresh Herbs and Sweet Balsamic Reduction. With Crusty Bread for dipping. \$12
- "POPCORN" CHICKEN, ROCK SHRIMP OR CALAMARI Crispy and tender, with fresh Popcorn in the mix! Choose all one type, a combination of two, or all three. Served with Fresh Tomato Sauce and Lemon Garlic Aioli. \$11
- MEATLOAF SLIDERS Flavorful homemade Meatloaf with Caramelized Shallots and Roasted Tomato Jam on Cheddar Rolls. \$9
- THE BAY CRAB DIP Lump Crab and Three Cheeses with Aged Cheddar Pull-Apart Rolls for dipping. \$13
- BACON WRAPPED DATES Dried Dates stuffed with Gorgonzola and wrapped in Smoky Bacon, with Balsamic Glaze and Herb Oil. \$8
- LAMB LOLLIS* Marinated and grilled Lamb with Potato Sauce, fresh Thyme and Pomegranate Glaze. \$13

FEATURES

- FLORIDA ROCK SHRIMP RISOTTO Creamy Arborio Rice, seasonal Vegetables, Domestic Rock Shrimp, and Habañero Emulsion. \$17
- PAN SEARED ATLANTIC SALMON* On Lemon Whipped Potatoes, with Smoky Bacon Collard Greens, Sautéed Rock Shrimp and Ripe Avocado Key Lime Butter sauce. \$19
- SESAME SEARED TUNA* Field Greens, Ripe Avocado, Crisp Cucumber, Crunchy Carrot, Tomatoes and Ginger-Lime Dressing. \$16
- HABANERO GLAZED PORK TENDERLOIN* Served with Smoked Gouda Grits, Sundried Pineapple, Jicama and Green Onions. \$18
- SEARED FREE-RANGE CHICKEN Served with Olive Oil Smashed Potatoes, Collard Greens and Sweet Garlic Jus. \$17
- BLACKENED RIBEYE* Served with Cumin-Scented Home Fries, Bacon Wrapped Asparagus and a Smoked Tomato Butter. \$25
- PENNE FRA DIAVOLO Fresh Tomato Sauce, Chilies and Garlic, Roasted Tomato Confit, Basil, Mozzarella and Parmesan Cheeses. \$14
- FETTUCCINE AL FORNO Italian-made Pasta tossed in Roasted Garlic Cream Sauce with Spinach, Bacon, Ham and a Parmesan Crust. \$15
- LUMP BLUE CRAB CAKES Broiled Lump Blue Crab Cakes on Pan Roasted Asparagus, Sundried Tapenade, and Ancho Ranch Tartar Sauce. \$23

SALADS

Add Grilled or Popcorn Chicken \$4, Grilled Salmon* \$7, Sesame Ginger Seared Tuna* \$8

- ROASTED BEETS AND ARUGULA SALAD Roasted Beets, Arugula, Salted Shaved Almonds, tossed with Gorgonzola Dolce flavorfully combined. \$9
- CAESAR SALAD Baby Romaine, Parmesan Crisps and Cracked Black Pepper. Anchovies on request. \$10 *Caesar Side Salad. \$5*
- "COBB" SALAD Grilled Marinated Chicken with Mixed Greens, Chopped Eggs, Bacon, Ham, Avocado, Tomatoes, and Ricotta Salata in a Garlic and Buttermilk Dressing. \$14

SANDWICHES

All Sandwiches served with choice of Shoestring or Sweet Potato Fries

- HOUSE-GROUND BISTRO BURGER* Our own signature mix of fresh Shortrib, Brisket and Chuck Beef with our special sauce, Tillamook Cheddar, Lettuce, Tomatoes, Onions and Pickles. \$11 Add *Compart Farms thick-cut Applewood Bacon. \$1.50* Add a second patty and cheese. \$3.50
- GRILLED CHICKEN BLT Marinated Chicken Breast with melted Swiss Cheese, Compart Farms Applewood Bacon, Ripe Tomatoes, Avocado and Shredded Romaine. \$12
- HOUSE-MADE VEGGIE BURGER Brown Rice, Lentils, Black Beans, melted Swiss with Shredded Lettuce, Ripe Tomatoes and Onions. \$11
- CHEESESTEAK In-House Shaved Slow Roasted Ribeye sautéed with Peppers and Onions and topped with creamy American Cheese and Cherry Pepper Garnish. \$15

DESSERTS

- BLUEBERRY AND COCONUT TART Fresh Blueberries baked with shredded Coconut and Custard, toasted Coconut Crust, Vanilla Bean Cream and Powdered Sugar. \$9
- WARM CHOCOLATE AND CHERRY BREAD PUDDING Moist Bread Pudding with chunks of Tart Cherry and Dark Chocolate finished with a Maker's Mark Anglaise Sauce. \$9
- DECONSTRUCTED PEANUT BUTTER PIE Graham Cracker Crust, Malted Chocolate Sauce and Roasted Banana Cream. \$8
- CINÉFUL CHOCOLATE CAKE Moist Chocolate Cake with a hint of Almond, layered with Silky Rich Mousse and wrapped in Chocolate Lattice. With Chocolate and Raspberry Sauces. \$9

CINÉSENTIALS

- Popcorn (Complimentary Refills) \$8
- | | |
|-------------------|----------------------------|
| Milk Duds \$4 | Sun-Maid |
| Buncha Crunch \$4 | Milk Chocolate Raisins \$4 |
| Twizzlers \$4 | Peanut M&M's \$4 |
| | Reese's Pieces \$4 |

SOFT DRINKS

- Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale,
Lemonade, Pibb Xtra, Sweet Iced Tea,
Unsweetened Iced Tea \$3.75 (Complimentary Refills)
- Acqua Panna Bottled Water \$4
S. Pellegrino Bottled Sparkling Water \$4

LAVAZZA PREMIUM COFFEE

- All Coffees can be served Iced
- | | | |
|------------------------|------------------------|-----------------------------|
| Gran Crema Coffee \$3 | Triple Espresso \$4.25 | Café Mocha \$4 |
| Single Espresso \$2.25 | Cappuccino \$4 | Americano \$3 |
| Double Espresso \$3.25 | Café Latte \$4 | Caramel Macchiato \$4.25 |
| | | Assorted Herbal Teas \$2.50 |

* Denotes items cooked to order. Consumption of undercooked items may increase your risk of foodborne illness.

A gratuity is automatically added to your check for in-theater dining only. The payment of this gratuity is subject to your complete discretion and may be increased, decreased or eliminated entirely. The consumption of under-cooked food products may increase your risk for food borne illnesses.

CINEBISTRO

MOVIES WITH TASTE®

MARTINIS

SEX AND THE CITY COSMOTINI

Skyy Citrus Vodka, Cointreau, splash of Cranberry, garnished with a Lemon twist - \$9.25

GREEN LANTERN APPLLETINI

Stoli Vodka, Apple Pucker, Midori, Sour Mix, garnished with a Sugar rim and a Cherry - \$9.25

GILBERT GRAPE

Three Olives Grape Vodka, Grape Pucker, splash of Sour and Sprite - \$9.25

ALICE'S WONDERLAND

Bacardi Strawberry Rum, Sour Mix, Cranberry, splash of Sprite, garnished with a Sugar rim - \$9.25

THREE MUSKETEERS

Stoli Vanilla Vodka, Godiva Chocolate Liqueur, Kahlua and a splash of Cream garnished with a Chocolate drizzle - \$10

HOUSE SPECIALTIES

THE HANGOVER

Patron Silver Margarita, Grand Marnier, Lime Juice and a splash of Sour Mix, garnished with a Lime and Salted rim - \$9.50

TYLER CHERRY

Skyy Cherry Vodka, Midori, Chambord, Orange Juice, Pineapple Juice, garnished with a Cherry sword - \$9.50

TRUTH OR DARE

Skyy Raspberry Vodka, Absolut Mandrin, Sour Mix, splash of Strawberry Daiquiri Mix and Sprite, garnished with a Sugar rim - \$9.50

THE LOVE BUG

Malibu Coconut Rum, Banana Liqueur, Midori, Pineapple Juice, Cranberry Juice, garnished with a Pineapple Wedge - \$9.50

SIN CITY SANGRIA

House signature red blend with Cointreau, Seasonal Fruits, Wine and Herbs - \$9

MAD HATTER'S ICE TEA

Skyy Vodka, Bacardi Rum, Beefeater Gin, Triple Sec, splash of Sour Mix, splash of Coke, garnished with a Lemon Wedge - \$10

MOJITOS

CLASSIC MOJITO

Bacardi Limon Rum, Mint, Lime Juice, Simple Syrup and a splash of Club Soda - \$9.95

WATERMELON MOJITO

Bacardi Grand Melon Rum, Watermelon Pucker, muddled Mint Leaves and Watermelon, Simple Syrup and garnished with a Watermelon Wedge - \$9.95

POMEGRANATE MOJITO

Bacardi Rum, Fresh Mint, Simple Syrup and real Pomegranate Juice topped with a splash of Sprite - \$9.95

STRAWBERRY MOJITO

Bacardi Strawberry Rum, muddled Mint Leaves and Strawberries, Simple Syrup, garnished with a Lime - \$9.95

BEER

DRAFT BEER

Blue Moon - \$4.95/13.95

Bud Light - \$4.50/11.95

Stella Artois - \$5.95/16.95

Sweetwater 420 - \$5.95/16.95

Yuengling - \$4.50/11.95

BOTTLED BEER

DOMESTIC

Budweiser - \$3.25

Bud Light - \$3.25

Coors Light - \$3.25

Michelob Ultra - \$3.95

Miller Lite - \$3.25

Rolling Rock - \$3.75

Sierra Nevada Pale Ale - \$4.75

Sweetwater Georgia

Brown Ale - \$4.75

Sweetwater IPA - \$4.75

IMPORT

Amstel Light - \$4.75

Corona Extra - \$4.75

Guinness Draft - \$4.75

Heineken - \$4.75

Pilsner Urquell - \$4.75

Red Stripe - \$3.95

NON-ALCOHOLIC

O'Douls - \$3.25

WINE LIST

For your convenience and ease of use, our entire wine menu is listed in progressive style from light-bodied to full-bodied.

	6oz	70oz	Bottle
SPARKLING/CHAMPAGNE			
Freixenet Cordon Negro (Spain) 187 ml	\$8		
Banfi Rose Regale (Italy) 187 ml	\$14		
Emeri Pink Moscato (Australia)			\$38
Moët & Chandon Imperial (Champagne, France)			\$99
Perrier Jouët Fleur Brut (Champagne, France)			\$230

PINOT GRIGIO

Danzante (Italy)	\$7	11	.27
Graffigna (San Juan, Argentina)	\$8	12	.27
Luna (Napa)	\$9	14	.34
Maso Candli (Italy)	\$10	15	.36

SAUVIGNON BLANC

Kim Crawford (Marlborough, New Zealand)	\$10	15	.36
Hall (Napa)	\$9	14	.34
Murphy-Goode (North Coast)	\$8	12	.27

CHARDONNAY

Georges Duboeuf Pouilly Fuisse (Mâconnais, France)	\$13	18	.43
Kunde (Sonoma, California)	\$9	14	.34
Cambria Katherine's Vineyard (Santa Maria Valley)	\$12	17	.42
Sonoma Cutrer (Russian River Valley, Sonoma)	\$14	19	.46
Coppola Director's Cut (Russian River Valley)	\$10	15	.36
CakeBread (Napa)			\$97

INTERESTING WHITES

Chateau Bonnet Blanc (Bordeaux, France)	\$10	15	.36
Salneval Albarino (Spain)	\$8	12	.27
SA Prum Essence Riesling (Mosel, Germany)	\$9	14	.34
Ferrari-Carano Fume Blanc (Sonoma, California)	\$9	14	.34
Angoves Nine Vines Rose (South Australia)	\$8	12	.27
Caymus Conundrum (California)	\$11	17	.40

PINOT NOIR

Erath (Oregon)	\$13	18	.43
Fat Monk (Central Coast)	\$8	12	.27
King Estate (Williamette Valley, Oregon)			\$58
La Crema (Sonoma, California)	\$15	20	.47

MERLOT

Columbia Crest Grand Estates (Columbia Valley, Washington)	\$7	11	.27
Milbrandt (Columbia Valley, Washington)	\$9	14	.34
Folie a Deux (Napa)	\$10	15	.36

CABERNET SAUVIGNON

B.R. Cohn Silver Label (North Coast)	\$12	17	.42
Villa San-Juliette (California)	\$8	12	.27
Joel Gott 815 (Napa)	\$11	17	.40
Avalon (Napa)	\$10	15	.36
St. Supery (Napa)	\$14	19	.46
Ferrari-Carano (Alexander Valley)	\$14	19	.46
Silver Oak (Alexander Valley)			\$122

INTERESTING REDS

Rocca delle Macie Chianti Classico (Tuscany, Italy)	\$10	15	.36
Chateau Greysac Medoc (Bordeaux, France)	\$13	18	.43
Brazin Zinfandel (Lodi)	\$9	14	.34
Abadia Retuerta Seleccion Especial (Spain)			\$58
Tenuta di Castiglioni (Super Tuscan)	\$14	19	.46
Parducci True Grit Petite Syrah (Mendocino County)	\$15	20	.47
Bodega Tamari Reserva Malbec (Mendoza, Argentina)	\$9	14	.34
Razor's Edge Shiraz (McLaren Valley, Australia)	\$10	15	.36
Cosentino CigarZin (California)	\$11	17	.40