

# BREAKFAST AT BIN 189

DAILY • 7:30AM TO 11:30AM

## FORK & SPOON

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<b>FRUIT &amp; YOGURT</b> yogurt, seasonal fruit, granola, berries	16	<b>CLASSIC BREAKFAST</b> two eggs any style, breakfast potatoes, toast choice of bacon or sausage	22
<b>OATMEAL</b> dried cranberries, brown sugar	10	<b>DENVER OMELETE</b> ham, onion, bell peppers, cheddar cheese, breakfast potatoes, toast	24
<b>AVOCADO TOAST</b> smashed avocado, tomato, pickled onion, micro salad add two eggs \$8	16	<b>EGG WHITE FRITTATA</b> spinach, roasted tomatoes, micro salad, toast	26
<b>EGGS BENEDICT</b> poached eggs, biscuits, ham, hollandaise	24	<b>BREAKFAST BURRITO</b> bacon, egg, cheddar, breakfast potatoes, ranchero sauce, crema	19
<b>STEAK &amp; EGGS</b> two eggs any style, breakfast potatoes, top sirloin, toast	29	<b>THE RANCHERO</b> two eggs any style, corn tortilla, black beans, chorizo, cojita cheese, ranchero sauce, crema	23

## FROM THE GRIDDLE

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<b>BUTTERMILK PANCAKES</b> berries, maple syrup	14	<b>BELGIAN WAFFLE</b> berries, whipped cream, maple syrup	16
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## SIDES

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<b>BACON</b>	8	<b>TOAST</b>	5
<b>SAUSAGE</b>	8	<b>BAGEL</b>	5
<b>TWO EGGS</b>	8	<b>BISCUITS</b>	5
<b>BREAKFAST POTATOES</b>	8	<b>ENGLISH MUFFIN</b>	5
<b>HAM STEAK</b>	10	<b>MIXED BERRIES</b>	7
<b>NEW YORK STEAK</b>	15	<b>YOGURT</b>	7
		<b>SEASONAL FRUIT</b>	7

## BEVERAGES

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<b>JUICE</b>	7	<b>BLOODY MARY</b>	13
<b>COFFEE</b>	5	<b>MICHELADA</b>	15
<b>TEA</b>	5	<b>MIMOSA</b>	15
<b>HOT COCOA</b>	5	<b>MOZAIK PROSECCO</b>	10

BIN 189 RESTAURANT & BAR

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Please notify your server of any food allergies. Some menu items may contain nuts, wheat, or soy. Updated 6/28/2023

# BIN 189 DINING

SUNDAY TO THURSDAY 12:00PM - 9:00PM • FRIDAY & SATURDAY 12:00PM - 10:00PM

## SNACKS & SHARES

<b>CHIPS AND QUESO</b> warm flour tortilla chips, chile con queso, corn and roasted poblano	16	<b>CHARCUTERIE BOARD</b> chef's curated artisanal meats and cheeses, candied walnuts, preserved fruit, crostini	27
<b>CRISP BRUSSELS SPROUTS</b> miso honey garlic and onion straws	16	<b>SMOKEY MOUNTAIN WINGS</b> choice of classic buffalo, tamarind, ginger glaze, or house bbq	19

## SOUP AND SALAD

ADD: seared salmon \$14, shrimp \$13, sirloin steak \$15, grilled chicken \$12, tofu \$8

<b>HOUSE CAESAR SALAD</b> crisp little gem lettuce, croutons, shaved parmesan, fried capers	17	<b>CHOPPED HARVEST SALAD</b> kale and brussels sprouts, grapes, pickled fennel stems, glazed walnuts, red onions, shaved parmesan, lemon, white balsamic vinaigrette	16
<b>BURRATA CITRUS SALAD</b> blood orange, grapefruit, navel oranges, tossed fennel and arugula, cracked olives, lemon, and olive oil	25	<b>CHEF'S SOUP OF THE DAY</b> add Tillamook grilled cheese sandwich	9/12 8

## ENTREES

<b>VEGAN WILD MUSHROOM RAVIOLI</b> pomodoro, fried basil	34	<b>SEARED MISO SALMON</b> miso honey garlic glaze, jasmine rice, asparagus	38
<b>BIN 189 TACOS</b> corn tortilla, fire roasted tomato salsa, guacamole, siracha aioli, cabbage slaw, choice of one: grilled shrimp or chicken	22	<b>FREE-RANGE AIRLINE CHICKEN BREAST</b> red wine reduction, orange scented yams, seasonal vegetables	36
<b>BIN 189 BURGER</b> special beef blend, bacon jam, tomato aioli, wisconsin cheddar, brioche bun served with fries	23	<b>16oz GRILLED PRIME RIBEYE</b> demi, grilled asparagus, parmesan fries	68
<b>CRISPY CHICKEN SANDWICH</b> spiced breaded chicken breast, slaw, spicy aioli, brioche bun served with fries	19	<b>12oz PORK OSSO BOCCO</b> cipollini agrodolce, cheddar polenta, chicharrones	48
<b>FISH &amp; CHIPS</b> hand-breaded halibut, house seasoned chips, lemon garlic tartar sauce	20	<b>8oz PRIME SIRLOIN OSCAR</b> bearnaise, garlic truffle mashed, asparagus, blue crab	58
		<b>7oz BEEF SHORT RIB</b> boneless braised short rib, yukon mashed, seasonal vegetables, crispy onions	38
		<b>RIGATONI BOLOGNAISE</b> pork & beef ragu, mushrooms, ricotta, basil	29

## SIDES

<b>MASHED POTATO</b>	12	<b>ASPARAGUS</b>	12
<b>TRUFFLE FRIES</b>	12	<b>ROASTED MUSHROOMS</b>	12
<b>REGULAR FRENCH FRIES</b>	8	<b>JASMINE RICE</b>	8

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# SWEETS & TREATS AT BIN 189

## COFFEE & TEA

CARAMEL LATTE | 7

espresso | steamed milk

MOCHA | 7

choice of white or dark chocolate | espresso | steamed milk

ESPRESSO | 6

FLOWERING HOT TEA | 7.50

FORTE HOT TEA | 6

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## DESSERTS

CHOCOLATE MOELLEUX | 13

molten chocolate cake | fresh berries

TIRAMISU | 13

mascarpone sabayon | lady finger cookies

CARROT CAKE | 13

cream cheese frosting | white chocolate drizzle

WARM BREAD PUDDING | 13

rum and coke caramel sauce | berries | chantilly cream

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## AFTER DINNER DRINKS

PORT

GRAHAMS SIX GRAPES | 15

SHERRY

BODEGAS YUSTE, AURORA PEDRO XIMENEZ PX | 16

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