

Phi Bar and Bistro is Committed to Using Fresh, Seasonal Ingredients that Support our Local Neighborhood and the Bounty of Southern California.

Our Portions are Designed to Share with Friends or Enjoy on Your Own.

Visit our green roof on the 9th floor to enjoy the beauty of the fresh herbs used daily.

DIPS

pita chips, spiced california olives and choice of traditional or feisty feta hummus	8
duo of hummus	15
artichoke dip with artesian crostini	11

CHEESES BY VENISSIMO

cheese trio with seasonal fruit, fig almond relish, and orange blossom honey	14
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FRIES

sweet potatoes tossed with california aged cheese with ancho chipotle sauce	7
waffle cut potatoes tossed with california blue cheese with red thai curry sauce	7

SEASONAL MARKET SALADS

thai peanut chicken salad with avocado, market greens and homemade pita chips	13
farmer's market salad featuring seasonal vegetables, almonds and greens	12
+ grilled chicken	14
+ grilled filet mignon	16

QUARTER BITES

two quarter bites served on mini bun with paired side

black angus quarter bite on brioche	10
pancetta and feisty feta sauce with sweet potato fries	
roasted chicken quarter bite on brioche	12
white cheddar cheese, tossed in bbq sauce and chipotle slaw with waffle fries	
lobster quarter bite crostini	14
fresh micro greens and vanilla lemon aioli with sweet potatoes fries	
quarter bite sampler	16
mix and match 4 of the above quarter bites, with sweet potato fries	

FLATBREADS

roasted chicken	14
ricotta, california blue cheese, pecans, applewood bacon and mozzarella topped with micro arugula and a sweet red chili sauce	
margherita pizza	10
olive oil, garlic, fresh tomatoes, basil and mozzarella, served with tomato tapenade	
spicy italian sausage	12
sautéed onions, bell peppers, mozzarella and marinara	

SEASONAL SPECIALTIES

Pan Seared Scallops	22
sweet corn puree, bacon brussels sprouts and roasted fingerling potatoes	
Stuffed Chicken Breast	20
spinach stuffed chicken wrapped in prosciutto with wild rice and sweet baby carrots	
Coronado Filet	26
balsamic white truffle compound butter served with scallop potatoes and baby carrots	

DESSERTS

Select from an assortment of desserts presented by our staff



We proudly feature organic seasonal ingredients from Crows Pass Farm's located in Temecula, the heart of Southern California's wine country. Their primary emphasis is providing chefs with the finest tasting local fruits and vegetables. Phi Bar and Bistro looks forward to hosting you at our upcoming wine dinners featuring Temecula wines paired with the freshest seasonal ingredients from our partners at Crows Pass Farm's

We Proudly Brew
STARBUCKS COFFEE

