

BISTRO DINNER CLASSICS



APPETIZERS

ARTISANAL BREAD PLATE [3]

whipped butter

ONION SOUP GRATINÉE [10]

toasted baguette, gruyere & fontina cheeses

CRISPY DUCK CONFIT EGGROLLS [18]

peanut curry & chile-lime dipping sauces

GOLDEN CALAMARI & ROASTED TOMATO SALSA [13]

lemon aioli, fresh cilantro

HERB MARINATED GOAT CHEESE, OLIVES & ROASTED GARLIC [14]

warm flatbread & cauliflower pita

SMOKED TROUT & POTATO PANCAKES [14]

crème fraîche & black truffle vinaigrette

SALADS

SIMPLE MIXED GREEN SALAD [9]

cherry tomatoes, English cucumber, balsamic-basil vinaigrette

TRADITIONAL CAESAR SALAD [10]

chopped romaine, garlic butter croutons, grated Grana Padano cheese

THAI BOWL [14]

coconut rice, cabbage, kale, carrots, edamame, peppers, mango, spicy asian vinaigrette

ADD GRILLED CHICKEN BREAST [7] SEARED TUNA [14] STEAK [15]

ENTREES

TUSCAN LEMON CHICKEN PAILLARD [27]

rosemary cured ham and truffled Pecorino cheese, cavatappi pasta tossed with grilled asparagus, red peppers, eggplant, cannellini beans and Monini olive oil, cracked pepper-lemon pan sauce

LOBSTER & ROCK SHRIMP STUFFED RAVIOLI [28]

grilled summer corn & exotic mushrooms, pea tendrils & heirloom cherry tomatoes, brandy-chive sauce

MANHATTAN STEAK FRITES [39]

char broiled 'baseball-cut' Black Angus strip loin, house made French fried potatoes, demi-glace and maître d'hôtel butter

SESAME SEARED RARE AHI TUNA [36]

wasabi rice, miso-sake broth with shaved ginger, nori, and steamed vegetables

ANGEL HAIR PASTA ALLA CAPRESE [17]

fresh peeled garden tomatoes, basil, fresh mozzarella cheese and slivered garlic, extra virgin olive oil

ADD 6 OZ. GRILLED CHICKEN BREAST [7]

GRILLED LAMB STRIP LOIN [35]

goat cheese stuffed artichoke bottoms, fava bean cous cous, tzatziki relish with pita chips, balsamic-mint jus

SLICED ROTISSERIE TENDERLOIN OF BEEF [42]

Point Reyes blue cheese mashed potatoes, sautéed haricot verts, ruby port wine sauce

SIDES TO SHARE [8 EACH]

house-cut french fried potatoes
blue cheese mashed potatoes
sautéed green beans

fava bean cous couss
asparagus & exotic mushrooms
garden vegetable mélange

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

~ 20% GRATUITY MAY BE ADDED TO ALL PARTIES OF 6 OR MORE ~



SPECIALTY COCKTAILS [14]

DIAMONDS AREN'T FOREVER ~ *Crisp, Light, Classic*

FORD'S GIN, FRENCH VERMOUTH, PAMPLEMOUSSE, BERGAMOT, HOPPED GRAPEFRUIT BITTERS – UP

ELECTRIC RELAXATION ~ *Citrusy, Bright, Refreshing*

EL TESORO BLANCO TEQUILA, GRAPEFRUIT, LEMON, COCCHI ROSA, HONEY – ROCKS

SHADOWS ON THE SUN ~ *Fruity, Funky, Creamy*

HOUSE RUM BLEND, LIME, COCONUT, HOUSE ORGEAT, BANANA, PORT FLOAT – ROCKS

PINK SKIES ~ *Tart, Sweet, Bitter*

DRAKE'S ORGANIC VODKA, ITALIAN APERITIF BLEND, PINEAPPLE, LEMON, AGAVE – ROCKS

ON YOUR MIND ~ *Fresh, Velvety, Herbaceous*

CARAVEDO PISCO, LIME, CUCUMBER PURÉE, MINT, EGG WHITE – UP

HONEST EXPRESSION ~ *Rich, Smooth, Complex*

RITTENHOUSE RYE, RAYNAL VSOP, BANANA, AMONTILLADO, DEMERARA – UP

EMPTY PROMISES ~ *Soft, Smoky, Floral*

EL TESORO REPOSADO TEQUILA, DEL MAGUEY VIDA MEZCAL, LEMON, CRÈME DE VIOLETTE, HOUSE ORGEAT, MARASCHINO – ROCKS

BARTENDER'S CHOICE ~ *Ask for something special*

WE CAN EVEN MAKE IT NON-ALCOHOLIC!

CLASSICS [13]

AMERICANO ~ *Bittersweet, Bubbly*

CAMPARI, ITALIAN VERMOUTH, SODA – ROCKS

MAI TAI ~ *Tart, Rich*

TROPICAL RUM BLEND, LIME, HOUSE ORGEAT, CURAÇAO – ROCKS

BAMBOO ~ *Nutty, Light*

AMONTILLADO, FRENCH VERMOUTH, ANGOSTURA, ORANGE BITTERS – UP

DAMN GOOD HOUSE WINES [10]

CHANGES PERIODICALLY BUT ALWAYS INVOLVES A SPARKLING, TWO WHITES, A PINK AND ONE RED

WINES BY THE GLASS ON CRUVINET

FULL WINE LIST AVAILABLE UPON REQUEST

	6OZ	9OZ	BTL
CAKEBREAD SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	16	24	64
PAUL HOBBS 'CROSSBARN' CHARDONNAY, SONOMA COAST, CALIFORNIA	14	21	56
JERMANN PINOT GRIGIO, DELLE VENEZIE, ITALY	14	21	56
MAISON SAINT AIX ROSÉ, COTEAUX D'AIX-EN-PROVENCE, FRANCE	12	18	48
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR, SANTA BARBARA COUNTY, CALIFORNIA	16	24	64
KERMIT LYNCH CÔTES-DU-RHÔNE, FRANCE	10	15	40
IL FAUNO DI ARCANUM MERLOT BLEND, TOSCANA IGT, ITALY	16	24	64
TORBRECK 'WOODCUTTER'S' SHIRAZ, BAROSSA VALLEY, AUSTRALIA	14	21	56
ANCIANO NO. 10 TEMPRANILLO, GRAN RESERVA RIOJA, SPAIN	14	21	56
KENWOOD 'JACK LONDON' CABERNET SAUVIGNON, SONOMA MOUNTAIN, CALIFORNIA	14	21	56
BEN MARCO MALBEC, MENDOZA, ARGENTINA	12	18	48
VIETTI 'PERBACCO' NEBBIOLO DELLE LANGHE, ITALY	16	24	64

BEER

BEER ON TAP [6]

STEEL BENDER RED IRON RED NEW MEXICO

PACIFICO MEXICO

LA CUMBRE ELEVATED IPA NEW MEXICO

EX NOVO PEARLE HAGGARD PILSNER NEW MEXICO

STELLA ARTOIS LAGER BELGIUM

BEER IN THE BOTTLE OR CAN

NEWCASTLE BROWN ALE ENGLAND [6]

PABST BLUE RIBBON USA [5]

CORONA MEXICO [5]

GUINNESS IRELAND [7]

CLAUSTHALER NON-ALCOHOLIC/ GERMANY [6]