

BISTRO DINNER CLASSICS



APPETIZERS

ONION SOUP GRATINÉE [10]

toasted baguette, gruyere & fontina cheeses

GOLDEN CALAMARI & ROASTED TOMATO SALSA [14]

lemon aioli, fresh cilantro

CRISPY DUCK CONFIT EGGROLLS [18]

peanut curry & chile-lime dipping sauces

SEARED RARE AHI TUNA [20]

tempura fried shoestring vegetables, avocado, tatsoi, sprouts, sesame-soy glaze & spicy mustard sauce

BREAD & SPREAD [13]

warm herb flatbread & cauliflower pita, rosemary whipped feta with Calabrian-orange chile oil, brie cheese 'fondue', apricot marmalade

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

SALAD OF BLOOD ORANGE & PORT SALUT CHEESE [12]

roasted beets, spinach & radicchio, grain mustard vinaigrette, toasted pistachios

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

ENTREES

CHICKEN PAILLARD SALTIMBOCCA [27]

Parma prosciutto, fresh sage, fontina cheese, linguine with piquillo peppers, peas & artichoke hearts, Marsala wine pan sauce

BLUE CORN CRUSTED WINTER SQUASH RELLENO [26]

red quinoa & black lentil pilaf, braised kale, curried pecan butter & mango gastrique

LOBSTER STUFFED RAVIOLI [30]

caramelized cauliflower, brussels sprouts leaves & crispy shallots, lemon oil, 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

GRILLED ATLANTIC SALMON [34]

creamed leeks & butternut squash, marble potatoes, roasted walnut-sage pesto, cranberry gremolata

GRILLED LAMB STRIP LOIN [35]

house made gnocchi & gorgonzola cream, garden vegetable mélange, Rhone red-thyme 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

artisanal bread plate, whipped butter [3]

marble potatoes

creamed leeks & butternut squash

garden vegetable mélange

GF CAULIFLOWER FLATBREAD MAY BE SUBSTITUTED FOR ANY BREAD PRODUCT. [+2]

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]

MAYBE MEMORIES ~ light, citrusy, unique

FORDS GIN, LEMON, LUSTAU VERMUT ROSÉ, CURAÇÃO, BITTER BIANCO, CLAIRIN MILOT – ROCKS

CASHMERE THOUGHTS ~ peaty, fresh, tangy

LAPHROAIG, PINEAPPLE, LIME, JAMESON, HOUSE LIME CORDIAL, TIKI BITTERS – ROCKS

FOOLISH BEHAVIOR ~ complex, balanced, smooth

ZAYA GRAN RESERVA 16, BANANA, COFFEE INFUSED ITALIAN VERMOUTH, MONTENEGRO, ANGOSTURA BITTERS – UP

SHADOWS ON THE SUN ~ fruity, funky, creamy

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

PINK SKIES ~ tart, sweet, bitter

SVEDKA VODKA, ITALIAN APERTIF BLEND, PINEAPPLE, AGAVE, LEMON – ROCKS

EMPTY PROMISES ~ soft, smokey, floral

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

POSITIVE BALANCE ~ rich, full-bodied, nutty

NONINO, PÈRE MAGLOIRE CALVADOS, NOVEIS ANTICO, AVERNA, FINO SHERRY – UP

CORDUROY DREAMS ~ oaky, spiced, bold

OLD OVERHOLDT RYE, DEL MAGUEY VIDA MEZCAL, HOUSE CINNAMON SYRUP, CYNAR – ROCKS

CLASSICS [13]

SIDECAR ~ classic, flavorful

RAYNAL VSOP, COINTREAU, LEMON – UP

MARTINEZ ~ elegant, dry

NEW AMSTERDAM GIN, ITALIAN VERMOUTH, MARASCHINO, ANGOSTURA BITTERS – UP

DAIQUIRI ~ vibrant, refreshing

EL DORADO 5 YEAR RUM, LIME, SUGAR – 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
L' ECOLE NO. 41 MERLOT, COLUMBIA VALLEY, WASHINGTON	14	21	56
IL FAUNO DI ARCANUM MERLOT BLEND, TOSCANA IGT, ITALY	16	24	64
ANCIANO NO. 10 TEMPRANILLO, GRAN RESERVA RIOJA, SPAIN	14	21	56
KENWOOD 'JACK LONDON' CABERNET SAUVIGNON, SONOMA MOUNTAIN, CALIFORNIA	14	21	56
SIMI 'LANDSLIDE' CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA	16	24	64
BEN MARCO MALBEC, MENDOZA, ARGENTINA	12	18	48

BEER

BEER ON TAP [6]

STEEL BENDER RED IRON RED NEW MEXICO

SANTA FE NUT BROWN ALE NEW 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]