

# BISTRO DINNER CLASSICS



## APPETIZERS

### ONION SOUP GRATINÉE [12]

toasted baguette, gruyere & fontina cheeses

### SEARED RARE AHI TUNA [20]

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

### GOLDEN CALAMARI & ROASTED TOMATO SALSA [14]

lemon aioli, fresh cilantro

### CRISPY DUCK CONFIT EGGROLLS [14]

~ CONTAINS PEANUTS ~

peanut curry & chile-lime dipping sauces

### BREAD & SPREAD [13]

3 milk fromage blanc, black garlic hummus, prickly pear-fig jam, herb flatbread & cauliflower pita

### SMOKED TROUT & POTATO PANCAKES [14]

crème fraîche & black truffle vinaigrette

## SALADS

### SIMPLE MIXED GREEN SALAD [9]

cherry tomatoes, english cucumber, citrus vinaigrette

### TRADITIONAL CAESAR SALAD [11]

chopped romaine, garlic butter croutons, grated grana padano cheese

### GALA APPLE SALAD & CAMBAZOLA CHEESE [13]

watercress & bibb lettuce, shaved broccoli crudo, pomegranate-soy vinaigrette, toasted hazelnuts

**ADD** GRILLED CHICKEN BREAST [8] SEARED TUNA [14] GRILLED ATLANTIC SALMON [14] 4 OZ WAGYU STEAK [10]

## ENTREES

### GRILLED LAMB STRIP LOIN [38]

goat cheese, tomato & olive tart, wilted autumn greens & white beans, dijon-green peppercorn sauce

### LOBSTER STUFFED RAVIOLI [32]

melted leeks, sugar snap peas & braised fennel, brandy chive cream

### CAST IRON SEARED WAGYU FLANK STEAK [32]

buttermilk mashed potatoes, batter fried mushrooms & onions, espagnole sauce

### ZA'ATAR SPICED CAULIFLOWER STEAK [26]

grilled local oyster mushroom, blistered shishito peppers, lentil risotto cake, pine nut agrodolce

### CHICKEN PAILLARD SALTIMBOCCA [28]

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

### SLICED ROTISSERIE TENDERLOIN OF BEEF [42]

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

### GRILLED ATLANTIC SALMON [34]

wild rice-cranberry almond pilaf, butternut squash & brussels sprouts, tarragon-crayfish beurre blanc

### MANHATTAN STEAK FRITES [39]

char broiled 'baseball-cut' black angus strip loin, house made french fried potatoes, demi-glace and maître d'hôtel butter

## SIDES TO SHARE [8 EACH]

### BUILD YOUR OWN FALL PLATTER

Choose any 3 sides for [22]

house-cut french fried potatoes  
blue cheese mashed potatoes  
sautéed green beans  
goat cheese, tomato & olive tart

butternut squash & brussels sprouts  
wilted autumn greens & white beans  
wild rice cranberry-almond pilaf  
lentil risotto cake

artisanal bread plate, whipped butter [3]

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



## SPECIALTY COCKTAILS [14]

### **SHE WILL BE LOVED** ~ soft, refreshing, floral

EL TESORO BLANCO, LEMON, HOUSE ORGEAT, CINNAMON, HIBISCUS SYRUP – **ROCKS**

### **LOYAL TO NONE** ~ bold, complex, rich

OLD OVERHOLDT RYE, RAYNAL VSOP, BENEDICTINE, TEMPUS FUGIT MOKA, AMARO NONINO – **ROCKS**

### **EASY RIDER** ~ fruity, funky, tropical

BUMBU RUM, OLD FISHERMAN CACHAÇA, PINEAPPLE, COCONUT, GINGER, APEROL, CLARIN PIGNON, WRAY & NEPHEW, LIME, TIKI BITTERS – **ROCKS**

### **ONE IN A MILLION** ~ smokey, balanced, pleasant

DEL MAGUEY VIDA MEZCAL, AMONTILLADO LOS ARCOS SHERRY, PEACH, ANGOSTURA – **UP**

### **TIMES LIKE THIS** ~ fresh, sweet, basic

SVEDKA VODKA, GRAPEFRUIT, LEMON, VERMUT ROSÉ, HONEY, PASSIONFRUIT – **ROCKS**

### **EYES WIDE SHUT** ~ bright, light, tart

HAYMANS OLD TOM GIN, BITTER BIANCO, FORDS GIN, LIME, SUGAR, COCCHI AMERICANO, DOLIN BLANC, ABSINTHE – **UP**

### **SLOW BURN** ~ smooth, unique, spicy

REDEMPTION BOURBON, VANILLA, HOUSE ORGEAT, CHERRY HEERING, ANCHO REYES, ANGOSTURA – **ROCKS**

### **BARTENDERS CHOICE**

LET US KNOW OF ANY ALLERGIES & PUT YOUR TRUST IN US, SORRY, NO REFUNDS.

## CLASSICS [13]

### **LITTLE ITALY**

RITTENHOUSE RYE, ITALIAN VERMOUTH, CYNAR 70 – **UP**

### **GOLD RUSH**

HOUSE WHISKEY BLEND, LEMON, HONEY – **ROCKS**

### **JASMINE**

FORDS GIN, ORANGE LIQUEUR, CAMPARI, LEMON – **UP**

## N/A REFRESHERS [9]

### **HIGH REGARD** ~ fizzy, delightful

FREIXENET N/A SPARKLING, POMEGRANATE, LEMON, HONEY, AQUAFABA – **UP**

### **MASS APPEAL** ~ sweet, herbal

SEEDLIP GROVE 42, GRAPEFRUIT, LIME, CINNAMON, FLOREAL N/A APERITIVO – **ROCKS**

## WINES BY THE GLASS

FULL WINE LIST AVAILABLE UPON REQUEST

	6OZ	9OZ	BTL
<b>SIMMONET-FEBVRE CREMANT BRUT</b> , BURGUNDY, FRANCE	14	21	56
<b>CARL EHRHARD 'BERG ROSENECK' REISLING KABINETT</b> , RHEINGAU, GERMANY	12	18	48
<b>FROG'S LEAP SAUVIGNON BLANC</b> , NAPA VALLEY, CALIFORNIA	14	21	56
<b>BURGANS ALBARIÑO</b> , RIAS BAIXAS, SPAIN	12	18	48
<b>SOLENA ESTATE PINOT GRIS</b> , WILLAMETTE VALLEY, OREGON	13	19	52
<b>THEVENET &amp; FILS CHARDONNAY</b> , MACON-PIERRECLOS, BURGUNDY, FRANCE	14	21	56
<b>WILLAMETTE VALLEY VINEYARDS ROSE OF PINOT NOIR</b> , OREGON	12	18	48
<b>ROESSLER 'BLACK PINE' PINOT NOIR</b> , SONOMA COAST, CALIFORNIA	13	19	52
<b>ANCIANO NO. 10 TEMPRANILLO GRAN RESERVA</b> , RIOJA, SPAIN	14	21	56
<b>KAIKEN ESTATE MALBEC</b> , MENDOZA, ARGENTINA	12	18	48
<b>VIETTI BARBERA D'ASTI</b> , PIEDMONTE, ITALY	13	19	52
<b>SAINT COSME SYRAH</b> , COTES DU RHONE, FRANCE	12	18	48
<b>JUSTIN CABERNET SAUVIGNON</b> , PASO ROBLES, CALIFORNIA	14	21	56
<b>CHATEAU LASSEGUE 'LES CADRANS' ST-EMILION GRAND CRU</b> , BORDEAUX, FRANCE	16	24	64

**CHECK OUT OUR CRUVINET WINE SYSTEM IN THE CELLAR**

**DAMN GOOD HOUSE WINES [10/15/40]** CHANGES PERIODICALLY BUT ALWAYS DELICIOUS

## BEER

### BEER ON TAP [6.5]

**EX NOVO MEXICAN LAGER** NEW MEXICO  
**SANTA FE NUT BROWN ALE** NEW MEXICO  
**LA CUMBRA ELEVATED IPA** NEW MEXICO  
**STEEL BENDER RED IRON RED** NEW MEXICO  
**EX NOVO PERLE HAGGARD PILSNER** NEW MEXICO

### BEER IN THE BOTTLE OR CAN

**CORONA** MEXICO [5]  
**GUINNESS** IRELAND [7]  
**TRACTOR DELICIOUS RED** HARD APPLE CIDER, NM [6]  
**CLAUSTHAULER** NON-ALCOHOLIC, GERMANY [6]