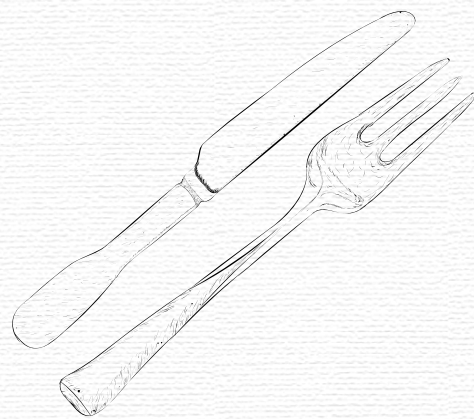




We are proud to present scratch-made specialties prepared with locally sourced ingredients. Every dish is thoughtfully crafted to reflect our dedication to authenticity, seasonality, and refined flavor.
Welcome to Bistro 36!



APPETIZERS

WARM BLUE CHEESE & BACON DIP	14
Bacon- Garlic- Crème Fraîche- Point Reyes Blue Cheese- Grilled Sourdough (GFO)	
DEVILED EGGS	12
Eggs- Dijon- Smoked Paprika- Bourbon Bacon Jam- Crumbled Bacon (GF, DF)	
CALAMARI	15
Crispy Calamari & Shishito Peppers- Housemade Dipping Sauces (GF)	
STEAK TARTARE*	18
Local Beef- Dijon- Capers- Cornichons- Shallots- Herbs- Microgreens- Crostini (GFO, DF)	
BISTRO MUSSELS	16
White Wine- Shallots- Garlic- Parsley- Crème Fraîche- Grilled Sourdough (GFO)	
STUFFED MUSHROOMS	14
Mushroom Caps- Herbed Breadcrumbs- Garlic- Parmesan- Lemon- Garlic Aioli (GF)	

SALAD

BISTRO HOUSE SALAD	13
Mixed Greens- Castelvetrano Olives- Slivered Almonds- Housemade Vinaigrette (GF, Veg, DF)	
CAESAR À LA MAISON	16
Romaine- White Anchovies- Boiled Egg- Pickled Onion- Blue Cheese- Bacon- Dijon- Housemade Croutons (GFO)	
RADISH CARPACCIO	14
Watermelon Radish- Capers- Beets- Goat Cheese- Vinaigrette- Microgreens (GF, Veg)	

ENTRÉES

DUCK CONFIT	31
Slow Cooked Duck Leg & Thigh- Potato Purée- Crispy Shishito Peppers (GF)	
BEEF BOURGUIGNON	32
Braised Beef- Red Wine- Bacon- Beef Stock- Carrot- Pearl Onion- Mushrooms- Potato Purée (GF)	
BISTRO BURGER*	19
Caramelized Onions- Brie Cheese- Arugula- A1 Aioli- Fries (Make Truffle +\$2) (GFO)	
BOURSIN-STUFFED CHICKEN	30
Chicken- Herbed Boursin- Prosciutto- Potato Purée- Balsamic Broccolini (GF)	
STEAK AU POIVRE & FRITES*	39
Prime Ribeye- Peppercorn Au Poivre- Herb Butter- Rosemary- Arugula- Tomatoes- Fries (GF)	
SALMON MEUNIÈRE*	33
Wild Caught Salmon- Brown Butter- Capers- Rice Pilaf- Balsamic Broccolini (GF)	
SCALLOP PROVENÇAL	35
Sea Scallops- Shallots- Garlic- White Wine Pan Sauce- Rice Pilaf- French Leeks (GF)	
PASTA BOLOGNESE	25
Egg Pasta- Beef- Pork- Prosciutto- Passata- Herbs- Parmesan- Garlic Toast Points (GFO)	
FRENCH DIP SANDWICH	22
Roast Beef- Gruyère- Onion- Mushrooms- Horseradish Spread- Au Jus- Fries (Make Truffle +\$2)	
HIBERNATION PASTA	24
Cavatappi- Beets- Green Beans- Rosemary Cream- Gruyère- Garlic Toast Points (Veg, GFO)	

CHARCUTERIE

Assorted meats and cheeses served with accomtrements and Sourdough (GFO+\$3)



Cheeses:
 Burrata
 Brie
 Smoked Gouda
 Manchego
 Point Reyes Blue

Choose 2- \$23
 Choose 3- \$28
 Choose 4- \$34
 Choose 5- \$41
 Choose 6- \$46
 Choose 7- \$51
 Choose 8- \$57
 Choose 9- \$62
 Choose 10- \$66
 Choose 11- \$72

Meats:
 Pork Rillettes
 Capicola
 Barolo Wine Salami
 Prosciutto
 High West Whiskey Salami
 Chicken & Pork Pâté



GF= Gluten Free, Veg= Vegetarian,
 GFO= Gluten Free Option,
 DF= Dairy Free

SOUP

FRENCH ONION SOUP	11
Caramelized Onions- Housemade Beef Broth- Toasted Brioche- Gruyère (GFO)	
SOUP DU JOUR	8
Ask Your Server About Today's Selection	

Allergen Notice: Please be advised that food in this establishment may be made with the following ingredients: Milk, Eggs, Fish, Crustacean, Tree Nuts, Wheat, Peanuts, Soy and/or Sesame. Please inform a member of our team if you have food allergies prior to ordering!

Toppers		Accoutrements	
Grilled Chicken	8	Balsamic Broccolini	7
Salmon*	12	Toasted Almond Green Beans	8
Steak*	11	Creamed Spinach	11
Scallops	13	Mashed Potatoes	10
Shrimp	10	Sautéed Mushrooms	12

Items marked with (*) may contain raw or undercooked components. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All substitutions are subject to charge
 A 20% service fee will be added to parties of 8 or more