



# Bistro 36

DRINKERY & EATERY  
BRUNCH MENU

## Appetizers

<b>CROISSANTS &amp; CONFITURE</b>	13
<i>Flaky Croissants- Seasonal House Preserves- Cultured Butter (Veg)</i>	
<b>DEVILED EGGS</b>	12
<i>Dijon Yolk- Paprika- Bacon Jam- Crispy Shallot (GF, DF)</i>	
<b>CALAMARI</b>	15
<i>Crispy Calamari &amp; Asparagus- Housemade Caper Aioli (GF)</i>	
<b>BISTRO MUSSELS</b>	16
<i>White Wine- Shallot- Garlic- Parsley- Crème Fraîche- Grilled Sourdough (GFO)</i>	
<b>WARM BLUE CHEESE &amp; BACON DIP</b>	15
<i>Bacon- Garlic- Cream Cheese- Point Reyes Blue Cheese- Green Onion- Grilled Sourdough (GFO)</i>	

## Soups & Salads

<b>FRESH HERB SALAD</b>	13
<i>Mixed Greens- Radish- Fresh Herbs- Vinaigrette (GF, V)</i>	
<b>CAESAR À LA MAISON</b>	16
<i>Romaine- Anchovies- Boiled Egg- Pickled Onion- Blue Cheese- Bacon- Dijon- Housemade Croutons (GFO)</i>	
<b>ASPARAGUS &amp; RADISH CARPACCIO</b>	15
<i>Asparagus- Radish- Peas- Parsley House Vinaigrette (GF, V)</i>	
	
	
<b>ASPARAGUS VELOUTÉ</b>	9
<i>Asparagus- Potatoes- Cream- Croutons (Veg, GFO)</i>	
<b>SOUP DU JOUR</b>	9
<i>Soup of the day- Inquire About Today's selection</i>	

## Charcuterie

Each board is accompanied by an array of accoutrements and served with sourdough (Gluten-Free Option available for an additional \$3).



**Cheeses:**  
Brie  
Manchego  
Point Reyes Blue  
Burrata

Choose 2- \$23  
Choose 4- \$34  
Choose 6- \$49



**Meats:**  
Prosciutto  
High West Whiskey  
Salami  
Barolo Wine Salami  
Capicola

## Entrees

<b>EGGS BENEDICT*</b>	20
<i>Poached Eggs- English Muffin- Canadian Bacon- Spinach- Hollandaise- Brunch Potatoes (GFO)</i>	
<b>OMELETTE DU JOUR</b>	18
<i>Farm Fresh Eggs- Chef's Seasonal Ingredients- Potatoes (GF)</i>	
<b>CROQUE MADAME*</b>	19
<i>Sourdough- Gruyère- Canadian Bacon- Sunny-Side-Up Egg- Creamy Mornay Sauce- Mixed Greens (GFO)</i>	
<b>BREAKFAST CROISSANT SANDWICH</b>	18
<i>Local Bakery Made Croissant- Scrambled Eggs- Gruyère Cheese- Choice Of Canadian Bacon or Bacon- Potatoes</i>	
<b>STEAK &amp; EGGS À LA BISTRO*</b>	27
<i>Hanger Steak- Scrambled Eggs- Potatoes- Mustard Pan Sauce (GF)</i>	
<b>BISTRO 36 BREAKFAST*</b>	19
<i>Farm Fresh Eggs- Bacon or Canadian Bacon- Potatoes (GF)</i>	
<b>CRÈME BRÛLÉE FRENCH TOAST</b>	17
<i>Vanilla Custard Soaked Sourdough- Macerated Berries- Syrup- Whipped Cream (Veg)</i>	
<b>PORK CONFIT SLIDERS</b>	18
<i>Slow Cooked Pork Rillettes- Toasted Brioche- Arugula- Honey Garlic Aioli- Fries (Make Garlic Oil &amp; Parmesan +2)</i>	
<b>FRENCH DIP SANDWICH</b>	22
<i>Slow Roasted Beef- Gruyère Cheese- Mushrooms- Onions- Horseradish- Au Jus- Fries</i>	
<b>BISTRO BURGER*</b>	19
<i>Caramelized Onions- Brie Cheese- Arugula- A1 Aioli- Fries (Make Garlic Oil &amp; Parmesan +2) (GFO)</i>	
<b>VINEGAR CHICKEN</b>	25
<i>Bone-In Chicken Thighs- Red Wine Vinegar- White Wine- Dijon- Potatoes (GF)</i>	
<b>GRILLED CHEESE AND SOUP COMBO</b>	16
<i>Gruyère &amp; Sourdough- Choice of Asparagus Velouté or soup du jour (GFO)</i>	
<b>DUCK CONFIT &amp; MAISON GAUFRE</b>	27
<i>Crispy Duck Leg- Buttermilk Waffle- Orange Caramel Sauce- Maple-Dijon Jus (GF)</i>	

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

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

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!

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.



# Cocktails

- BLOODY MARY** 13  
Colorado Vodka- Housemade Bloody Mary Mix- Tajin
- BREAKFAST OLD FASHIONED** 15  
Bourbon- Kahlua- Espresso- Maple Syrup- Orange
- CHILLED BOURBON-VANILLA LATTE** 15  
Espresso- Vanilla- Bourbon- Cream- Cinnamon
- RASPBERRY LEMONADE MIMOSA** 14  
Muddled Raspberries- Fresh Lemonade- Bubbles
- MORNING MULE** 15  
Colorado Vodka- Ginger Beer- Lime- Fresh Orange
- CHAMPAGNE MARGARITA** 16  
Tequila Blanco- Lime- Orange Liqueur- Bubbles

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

# Wine

	GLASS	BOTTLE
<b>SPARKLING</b>		
PROSECCO DU JOUR.....	9	---
<b>SOMMELIER'S ROTATING SELECTION</b>		
BOUVET LADUBAY - CRÉMANT DE LOIRE.....	14	45
<b>CRISP • ELEGANT • GREEN APPLE</b>		
SAINT-HILAIRE - BLANQUETTE DE LIMOUX.....	13	39
<b>LIVELY • DRY • CITRUS</b>		
PIERRE SPARR - CRÉMANT D'ALSACE ROSÉ.....	14	42
<b>BRIGHT • RASPBERRY • DRY</b>		
BOLLINGER - BRUT SPECIAL CUVEE CHAMPAGNE.....	---	125
<b>BRIOCHE • ROASTED APPLE • WALNUT</b>		
<b>ROSÉ</b>		
PRATSCH - ORGANIC ROSÉ, AUSTRIA.....	11	---
<b>VIBRANT • WILD STRAWBERRY • RHUBARB</b>		
FABRE EN PROVENCE - ROSÉ, CÔTES DE PROVENCE.....	12	36
<b>PEACH • MELON • ROSE WATER</b>		
<b>WHITE</b>		
JEAN-LUC COLOMBO - PICPOUL DE PINET.....	10	32
<b>ZESTY • LIME • LIP STINGER</b>		
JACQUES DUMONT - VOUVRAY (CHENIN BLANC).....	11	36
<b>QUINCE • HONEY • DRIED FRUIT</b>		
LA FREYNELLE - WHITE BORDEAUX (SAUV. BLANC BLEND).....	15	---
<b>WHITE PEACH • TANGERINE • ACACIA</b>		
LA PERRIÈRE - POUILLY-FUMÉ (SAUVIGNON BLANC).....	17	51
<b>GRAPEFRUIT • CITRUS • BRIGHT</b>		
JEAN-LUC COLOMBO "LA VIOLETTE" - VIOGNIER.....	12	38
<b>APRICOT • FLORAL • LEMON</b>		
LOUIS JADOT - CHABLIS, 2023 (CHARDONNAY).....	17	51
<b>CLEAN • MINERAL • GREEN APPLE</b>		
LOUIS JADOT - BOURGOGNE BLANC (CHARDONNAY).....	15	47
<b>RICH • OAK • BALANCED</b>		
DOMAINE DES BAUMARD - SAVENNIÈRES, 2020.....	---	65
<b>STRUCTURED • HONEY • MINERAL</b>		
<b>RED</b>		
LOUIS JADOT - BEAUJOLAIS (GAMAY NOIR).....	11	33
<b>LIGHT • FRUITY • SMOOTH</b>		
CÔTÉ MAS - CÔTES DU RHÔNE 1L (SYRAH & GRENACHE BLEND).....	10	37
<b>SPICE • DARK FRUIT • SOFT</b>		
CHÂTEAU DU CAILLAU - CAHORS (MALBEC - "BLACK WINE").....	14	42
<b>BLACKBERRY • PLUM • EARTHY</b>		
CHÂTEAU TESSENDEY - BORDEAUX, 2020.....	15	45
<b>VELVETY • SWEET TOBACCO • OPULENT</b>		
CHÂTEAU GREYSAC - MÉDOC, 2019 (CABERNET BLEND).....	16	48
<b>STRUCTURED • BLACK CURRANT • CEDAR</b>		
CHÂTEAU MONGRAVEY - MARGAUX, 2023.....	---	87
<b>DELICATE • DEEP PURPLE • SILKY</b>		
CHATEAU LA NERTHE - CHÂTEAUNEUF-DU-PAPE, 2021.....	---	115
<b>FRESH • LICORICE • POWERFUL</b>		
E. GUIGAL - SAINT-JOSEPH, 2020 (SYRAH).....	---	91
<b>SMOKED MEATS • LEATHER • GRAPHITE</b>		

## Beer

**DRAFT SELECTIONS**

Please inquire with your server regarding our rotating selection of draft beers. We consistently offer ten options across the following categories:

- Stout/Porter**
- Rotating Dark Red/Amber**
- Hazy IPA**
- IPA**
- Sour**
- Hefeweizen**
- Rotating Light Lager**
- Pilsner/Kolsch**
- Cider (Dedicated Gluten-Free Line)**

# Mocktails

- SMOKED ZERO OLD FASHIONED** 13  
NA Whiskey • NA Bitters • Demerara • Smoke • Luxardo
- UNSPRITZ** 11  
NA Aperitif • Orange Essence • Bubbles • Fresh Citrus
- NO-KNEES BEES** 12  
NA Gin Spirit • Fresh Lemon • House-Made Honey Reduction • Agave
- CRANBERRY GINGER SPRITZ** 9  
Cranberry • Ginger Beer • Fresh Squeezed Lime Juice
- ROSEMARY CITRUS COOLER** 9  
Fresh-Pressed Orange Juice • Grapefruit • Rosemary Reduction
- FALSE CREAM** 13  
NA Whiskey • Cream • Fresh Espresso • Vanilla • Chocolate • Marshmallow
- MOCKARITA** 13  
NA Tequila • Fresh Lime Juice • Organic Agave • Fresh Orange

## Tour de France WINE FLIGHT

**PICPOUL DE PINET • JADOT CHABLIS • JADOT BEAUJOLAIS**  
A JOURNEY THROUGH CLASSIC FRENCH REGIONS—BRIGHT COASTAL WHITE • MINERAL-DRIVEN BURGUNDY • SOFT & FRUIT-FORWARD RED... **\$17**