



Bistro 36

DRINKERY & EATERY

BRUNCH MENU

Appetizers

STUFFED MUSHROOMS	14
Mushroom Caps- Herbed Breadcrumbs- Garlic- Parmesan- Lemon- Garlic Aioli (GF)	
DEVEILED EGGS	12
Farm Fresh Eggs- Hollandaise- Bourbon Bacon Jam (GF, DF)	
CALAMARI	15
Crispy Calamari & Shishito Peppers- Housemade Dipping Sauces (GF)	
BISTRO MUSSELS	16
White Wine- Shallot- Garlic- Parsley- Crème Fraîche- Grilled Sourdough (GFO)	
WARM BLUE CHEESE & BACON DIP	14
Bacon- Garlic- Cream Cheese- Point Reyes Blue Cheese- Chives- Grilled Sourdough (GFO)	

Soup & Salad

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



FRENCH ONION SOUP	11
Caramelized Onions-Housemade Beef Broth- Toasted Brioche- Gruyère (GFO)	
SOUP DU JOUR	8
Soup of the day- Inquire about today's selection	

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

Charcuterie

Assorted meats and cheeses served with accoutrements and sourdough (GFO+\$3)		
	Choose 2- \$23	<u>Meats:</u>
	Choose 3- \$28	Barolo Wine Salami
	Choose 4- \$34	Capicola
	Choose 5- \$41	High West Whiskey Salami
	Choose 6- \$46	Prosciutto
	Choose 7- \$51	Chicken Liver Pâté
<u>Cheeses:</u>	Choose 8- \$57	Pork Rillettes
Burrata	Choose 9- \$62	
Brie	Choose 10- \$66	
Gouda	Choose 11- \$72	
Manchego		
Point Reyes Blue		

Entrees

EGGS BENEDICT*	20
Poaced Eggs- English Muffin- Canadian Bacon- Spinach- Hollandaise- Dressed Greens- Brunch Potatoes (GFO)	
OMELETTE DU JOUR	18
Farm Fresh Eggs- Chef's Choice Ingredients- Potatoes- Lemon Dressed Greens (GF)	
BISTRO BURGER*	19
Caramelized Onions- Brie Cheese- Arugula- A1 Aioli- Fries (Make Truffle +\$2) (GFO)	
BOURSIN-STUFFED CHICKEN	28
Chicken- Herbed Goat Cheese- Prosciutto- Mashed Potatoes- Balsamic Glaze- Broccolini (GF)	
STEAK AU POIVRE & EGGS*	26
NY Strip Steak- Brandy Peppercorn Au Poivre- Eggs- Potatoes- Lemon Dressed Greens (GF)	
BEEF BOURGUIGNON	30
Braised Beef- Red Wine- Bacon- Carrot- Pearl Onion- Mushrooms- Potato Purée (GF)	
BISTRO 36 BREAKFAST*	18
Farm Fresh Eggs- Bacon or Candadian Bacon- Potatoes- Dressed Greens (GF)	
FRENCH DIP SANDWICH	21
Slow Roasted Beef- Gruyère Cheese- Mushrooms- Onions- Horseradish- Au Jus- Fries	
BANANAS FOSTER FRENCH TOAST	16
Sourdough- Bananas- Cinnamon & Brown Sugar Reduction- Powdered Sugar- European Butter (Veg)	
BREAKFAST CROISSANT	17
Local Bakery Made Croissant- Scrambled Eggs- Gruyère Cheese- Canadian Bacon or Bacon- Greens- Potatoes	

*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 Colorado Vodka- Housemade Bloody Mary Mix- Tajin	13
CORPSE REVIVER #2 Colorado Gin- Lillet Blanc- Orange Liqueur- Absinthe	15
BRUNCH PUNCH Colorado Vodka- Grapefruit- Pineapple- Orange- Luxardo	15
BREAKFAST OLD FASHIONED Bourbon- Kahlua- Fresh Espresso- Maple Syrup- Orange	15
CHILLED BOURBON-VANILLA LATTE Fresh Espresso- Vanilla- Bourbon- Cream- Cinnamon	15
STRAWBERRY LEMONADE MIMOSA Housemade Strawberry Simple- Fresh Lemonade- Bubbles	14
AMERICAN BREAKFAST Bourbon- Grapefruit- Maple	15
STRAWBERRY ROSÉ BELLINI Housemade Strawberry Simple- Sparkling Rosé	14
CINNAMON MAPLE WHISKEY SOUR Bourbon- Fresh Lemon- Maple- Cinnamon	14
BREAKFAST MARTINI Colorado Gin- Orange Liqueur- Fresh Lemon- Orange Marmalade	15
MORNING MULE Colorado Vodka- Ginger Beer- Fresh Lime- Fresh Orange	15
CHAMPAGNE MARGARITA Tequila Blanco- Fresh Lime- Orange Liqueur- Bubbles	16



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		
Pilsner/Kolsch		
Cider (Dedicated Gluten-Free Line)		
BOTTLED SELECTIONS		
Bud Light	6	
Heineken	7	
Heineken 0.0	6	
Michelob Ultra	6	
Michelob Ultra Zero	5	
Modelo	7	
Coors OG	6	
CANNED SELECTIONS		
Guinness	8	
Original Sin Dry Rose (GF)	7	
Holiday Favorite Blonde (GF)	7	

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

Sparkling		6 oz. Glass/ Btl.	
Bellafina Prosecco, <i>Italy</i>	8	--	
Medici Ermete, <i>Lambrusco, Italy</i>	--	38	
Ca’ Bianca, <i>Moscato, Italy</i>	13	48	
Pierre Sparr, <i>Crémant D’ Alsace Brut Rosé, France</i>	14	53	
Bollinger, <i>Special Cuvée, France</i>	--	120	
White & Rosé			
Pratsch, <i>Organic Rosé, Austria</i>	11	43	
Pine Ridge, <i>Chenin Blanc, California</i>	8	--	
Val de Loire, <i>Sauvignon Blanc, France</i>	14	55	
Louis Jadot, <i>Chablis, France</i>	17	67	
<i>Louis Jadot</i> , <i>Bourgogne Blanc, Chardonnay, France</i>	15	53	
Domaine Baumard, <i>Chenin Blanc, France</i>	--	110	
Red			
Côté Mas, <i>Syrah/Grenache Red Blend, France (1L)</i>	10	46	
Palivou Estate, <i>Nemea, Red Blend, Greece</i>	14	54	
Louis Jadot, <i>Beaujolais Villages, France</i>	11	41	
Seven Hills, <i>Cabernet Sauvignon, Washington</i>	18	67	
Marqués de Cáceres, <i>Crianza, Rioja, Spain</i>	13	51	
Comtesse Malet Roqfort, <i>Bordeaux, France</i>	14	49	
Château du Caillau, <i>Malbec, France</i>	16	57	
Château Mongravey, <i>Margaux, France</i>	--	129	
Beaurenard Rasteau, <i>Chateauneuf Du Pape, France</i>	--	93	