

WE TAKE PRIDE IN OFFERING SCRATCH-MADE SPECIALTIES CRAFTED WITH LOCALLY SOURCED INGREDIENTS, BOTH IN THE KITCHEN AND BEHIND THE BAR. EACH DISH AND COCKTAIL IS CURATED TO SHOWCASE OUR COMMITMENT TO AUTHENTICITY, SEASONALITY, AND EXQUISITE FLAVOR.

WELCOME TO BISTRO 36!

Starters

WARM BLUE CHEESE & BACON DIP... 15

BACON • GARLIC • CRÈME FRAÎCHE • POINT REYES BLUE • GRILLED SOURDOUGH (GF0)

PARISIAN DEVEILED EGGS... 12

DIJON YOLK • SMOKED PAPRIKA • BACON JAM • CRISPY SHALLOT (GF, DF)

CALAMARI... 15

CRISPY CALAMARI • ASPARAGUS • HOUSE CAPER AIOLI (GF)

BISTRO MUSSELS... 16

WHITE WINE • SHALLOTS • GARLIC • PARSLEY • CRÈME FRAÎCHE •
SOURDOUGH • GARLIC AIOLI (GF0)

STUFFED MUSHROOMS... 14

MUSHROOM CAPS • HERBED BREADCRUMBS • GARLIC • PARMESAN •
STEAKHOUSE AIOLI (GF, VEG)

HOUSE PÂTÉ... 15

CHICKEN LIVER & PORK PÂTÉ • COGNAC • CREAM • RADISHES • CORNICHON •
MUSTARD SEED • CROSTINI (GF0)

POTATO CROQUETTES... 13

CRISPY MASHED POTATO • SOUR CREAM & ONION SAUCE (GF)

Charcuterie

EACH BOARD IS ACCOMPANIED BY AN ARRAY OF ACCOUTREMENTS AND SERVED WITH SOURDOUGH
(GLUTEN-FREE OPTION AVAILABLE FOR AN ADDITIONAL \$3)

2 SELECTIONS...23

4 SELECTIONS...34

6 SELECTIONS...49

CHEESES:

BRIE

MANCHEGO

POINT REYES BLUE

BURRATA



MEATS:

PROSCIUTTO

HIGH WEST WHISKEY SALAMI

BAROLO WINE SALAMI

CAPICOLA



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 CONTAIN 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.

Soups & Salads

ASPARAGUS VELOUTÉ...9

ASPARAGUS • POTATOES • CROUTONS • CREAM (VEG, GFO)

SOUP DU JOUR...9

CHEF'S DAILY SOUP • PREPARED FRESH (GF)

CAESAR À LA MAISON...16

WHITE ANCHOVIES • BOILED EGG • PICKLED ONION • BLUE CHEESE • BACON •

HOUSEMADE CROUTONS (GFO)

FRESH HERB SALAD...13

MIXED GREENS • RADISH • FRESH HERBS • VINAIGRETTE (GF, V)

ASPARAGUS AND RADISH CARPACCIO...15

ASPARAGUS • RADISHES • PEAS • PARSLEY • HOUSE VINAIGRETTE (GF, V)

Entrées

STEAK AU POIVRE & FRITES*...39

GRILLED RIBEYE • PEPPERCORN COGNAC SAUCE • GARLIC HERB BUTTER • FRIES (MAKE GARLIC OIL & PARMESAN +2) (GF)

SALMON AUX LENTILLES*...33

WILD-CAUGHT SALMON • WARM FRENCH LENTIL SALAD • CARAMELIZED LEMON (GF)

BISTRO BURGER*...19

BRIE CHEESE • ARUGULA • CARAMELIZED ONIONS • STEAKHOUSE AIOLI •

FRIES (MAKE GARLIC OIL & PARMESAN +2) (GFO)

LAMB NAVARIN...32

COLORADO LAMB • TOMATO GARLIC JUS • RADISHES • PEAS • ASPARAGUS • CARROTS •

PEARL ONIONS • MASHED (GF)

SEARED SEA SCALLOPS...35

SEA SCALLOPS • SHALLOTS • GARLIC • BASIL ARUGULA PURÉE • RICE PILAF •

GRILLED LEMON (GF)

TARRAGON CHICKEN...26

CHICKEN BREAST • TARRAGON • SHALLOTS • WHITE WINE • CREAM • MASHED •

ASPARAGUS (GF)

PASTA BOLOGNESE...25

EGG PASTA • BEEF & PORK • PROSCIUTTO • TOMATO PASSATA • PARMESAN • GARLIC

TOAST POINTS (GFO)

DUCK CONFIT & MAISON GAUFRE...35

CRISPY DUCK LEG • BUTTERMILK THYME WAFFLE • ORANGE BRANDY REDUCTION (GF)

FRENCH DIP SANDWICH...22

ROAST BEEF • GRUYÈRE • ONION • MUSHROOMS • HORSERADISH SPREAD • AU JUS • FRIES (MAKE

GARLIC OIL & PARMESAN +2)

SPRING VEGETABLE PASTA...24

CAVATAPPI • BASIL ARUGULA CREAM • ASPARAGUS • PEARL ONION • PEAS • GARLIC TOAST POINTS

(VEG, GFO)

VINEGAR CHICKEN...27

BONE-IN CHICKEN THIGHS • WARM RED WINE VINEGAR REDUCTION • SHALLOTS • RICE PILAF (GF)



Desserts

POTS DE CRÈME (GF)...18

CUSTARD TRIO • CHOCOLATE •
BUTTERSCOTCH • PISTACHIO

BURNT BASQUE CHEESECAKE (GF)...13

CARAMELIZED CRUSTLESS CHEESECAKE •
BLACKBERRY & LEMON PRESERVES

CRÈME BRÛLÉE (GF)...12

VANILLA CUSTARD •
CARAMELIZED SUGAR • BERRIES

STRAWBERRY TART...10

BUTTERY PÂTE SUCRÉE • FRESH STRAWBERRIES •
VANILLA CRÈME ANGLAISE

FROSTED LEMON CAKE (GF)...12

LEMON CAKE • MEYER LEMON PRESERVE •
TURMERIC GLAZE

ICE CREAM (GF)...9

INQUIRE FOR TODAY'S SELECTIONS

SORBET (GF,DF)...9

INQUIRE FOR TODAY'S SELECTIONS



CAFE

ESPRESSO	5
AMERICANO	6
CAPPUCCINO	7
CAFFÈ LATTE	7
FLAT WHITE	7

Specialty WINE

SPECIALTY WINE (3 OZ. POUR)

TAYLOR FLADGATE, 10 YEAR PORT	13
TAYLOR FLADGATE, 20 YEAR PORT	19
CH CLIMENS CYPRES SAUTERNES	24
INNISKILLIN PEARL ICEWINE	18