

BISTRO 36

Lunch

- STARTERS -

BISTRO MUSSELS 16

White wine- shallots- garlic- parsley-
crème fraîche- grilled bread (GFO)

CALAMARI 15

Crispy Calamari & Shishito Peppers-
Housemade Dipping Sauces (GF)

DEVILED EGGS 12

Farm fresh eggs- hollandaise-
bourbon bacon jam (GF, DF)

BACON & BLUE CHEESE DIP 14

Bacon- crème Fraîche- Point Reyes
blue cheese- grilled bread (GFO)

- CHARCUTERIE -

Assorted meats and cheeses served with
accoutrements and sourdough (GFO)

Meats:

Pork Rillettes
Capicola
Barolo Wine Salami
Prosciutto
High West Whiskey Salami
Chicken Liver Pâté



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



Cheeses:

Burrata
Brie
Gouda
Manchego
Point Reyes Blue

- SOUP -

FRENCH ONION 10

Caramelized onions- housemade beef
broth- Brioche- Gruyère (GFO)

SOUP DU JOUR 8

Soup of the day- inquire about today's
selection (GF)

- SALAD -

HOUSE SALAD 10

Mixed greens- sliced Almonds-
marinated olives- housemade
vinaigrette (GF, Veg)

CAESAR À LA MAISON 12

Romaine- anchovies- boiled egg-
pickled onion- blue cheese- bacon-
Dijon- housemade croutons (GFO)

- LUNCH COMBOS -

FRENCH ONION SOUP & SALAD 15

Bowl french onion soup & bistro house
salad (GFO) Caesar salad +4

SOUP DU JOUR & SALAD 14

Chef's choice of soup of the day & bistro
house salad (GF) Caesar salad +4

GRILLED CHEESE & SOUP 16

Grilled cheese on sourdough- choice of
french onion or soup du jour (GFO)

- ENTRÉE -

BISTRO BURGER* 19

Caramelized onions- brie cheese-
crème fraîche- arugula- AI Aioli (GFO)

FRENCH DIP SANDWICH 19

Roast beef- gruyère- onion-mushroom-
horseradish cream- au jus- fries (GFO)

BEEF BOURGUIGNON 20

Braised beef- red wine- bacon- beef
stock- carrots- onions- mushrooms-
potato purée (GF)

PASTA BOLOGNESE 18

Pasta- beef- pork- prosciutto- Passata-
herbs- parmesan- garlic toast (GFO)

GF= Gluten Free, Veg= Vegetarian

GFO= Gluten Free Option, DF= Dairy Free

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

BISTRO 36

drinks

- COCKTAILS -

WALNUT MANHATTAN	14
CHERRY OLD FASHIONED	14
GRAND 75	13
SPICY MARGARITA	12
APEROL SPRITZ	11
LIMONCELLO SPRITZ	10
CAMPARI SPRITZ	11
RED WINE SANGRIA	12
WHITE WINE SANGRIA	11
COLORADO GIN MARTINI	10
COLORADO VODKA MARTINI	10
LAVENDER LEMON DROP	11

- MOCKTAILS -

NON-ALC OLD FASHIONED	7
MOCKARITA	7
CRANBERRY GINGER SPRITZ	6
ROSEMARY CITRUS SPRITZ	6



- DRAFT BEER -

INQUIRE WITH YOUR SERVER	7
ABOUT LOCAL DRAFT SELECTIONS	

- COLD DRINKS -

FOUNTAIN: COKE, DIET COKE, COKE ZERO, SPRITE, DR. PEPPER	4
FRESH PRESSED LEMONADE	6
IBC ROOTBEER	5
GINGER ALE	4
CRANBERRY JUICE	4
FRESH PRESSED ORANGE JUICE	5
FRESH BREWED ICED TEA	4

- WHITE WINE -

PINE RIDGE- CHENIN BLANC	8
TIAMO- PINOT GRIGIO	8
VAL DE LOIRE- SAUV. BLANC	14
LOUIS JADOT- CHABLIS	17
LOUIS JADOT- CHARDONNAY	15

- SPARKLING/ROSÉ -

BELLAFINA- PROSECCO	8
CA' BIANCA- MOSCATO	13
PIERRE SPARR- BRUT ROSÉ	14
LA VIEILLE FERME- ROSÉ	8

- RED WINE -

COTE MAS- RED BLEND	10
LOUIS JADOT- BEAUJOLAIS	11
COMTESSE- BORDEAUX	14
CAILLAU- MALBEC	16

- HOT DRINKS -

FRENCH DRIP COFFEE	4
HOT TEA	4
ESPRESSO	5
CAPPUCCINO	7
LATTE	7

- DESSERT -

CHOCOLATE POT DE CRÈME	12
BURNT BASQUE CHEESECAKE	13
CRÈME BRÛLÉE	12
CINNAMON APPLE TART	11