

In keeping with our commitment to authenticity, we are pleased to present our handcrafted specialties from both the kitchen and the bar. All of our cocktails are curated using only freshly pressed juices and the highest quality ingredients available.

Welcome to Bistro 36!

CURATED COCKTAILS

BELLEVIEW BOULEVARDIER 18

*Bulleit Bourbon- Campari- Foro
Amaro- Orange Essence*

OLD PAL 17

*Rye Bourbon- Campari- Lillet Blanc-
Fresh Lemon Juice*

LUMIÈRE 17

*Colorado Gin- Green Chartreuse-
St. Germain- Lime- Orange Bitters*

SOUTH PLATTE SAZERAC 17

*Dark Rye Whiskey- Peychaud's Bitters-
Sugar Reduction- Absinthe*

COLLETTI ROYALE 17

*Casamigos Reposado- Cointreau-
St. Germain- Orange- Lime- Prosecco*

NAKED & FAMOUS 18

*Mezcal- Yellow Chartreuse- Aperol-
Fresh Pressed Lime Reduction*

BISTRO 36 MARTINI 16

*Chopin Vodka- Chamboard-
Pineapple- Fresh Raspberries*

GRAND 75 15

*Colorado Gin- Fresh Lemon Juice-
Sparkling Rosé*

LAVENDER LEMON DROP 16

*Colorado Vodka- Housemade Lavender
Reduction- Fresh Lemon Juice- Honey*

FRENCH BLONDE 16

*Colorado Gin- Lillet Blanc- St.
Germain- Lemon- Grapefruit*

LA VIE EN ROSE 16

*Empress Indigo Gin- Lemon Juice-
Fresh Rose Water- Cardamom*

VIEUX CARRÉ 18

*Rye Whiskey- Cognac- Sweet
Vermouth- Pernod- Chartreuse*

CURATED COCKTAILS

ELDERFLOWER SPRITZ	15
<i>St. Germain- Italicus Bergamot- Prosecco- Orange</i>	
CLOVER CLUB	17
<i>Empress Rose & Elderflower- Lillet Rosé- Lemon- Raspberries</i>	
BOURBON ESPRESSO MARTINI	19
<i>Bourbon- Coffee Liqueur- Fresh Espresso- Cedar Infusion</i>	
CHERRY OLD FASHIONED	18
<i>Bourbon- Cherry Bitters- Cherry Simple Syrup- Luxardo- Orange- Cherry Infusion</i>	
LAVENDER HAZE & FIZZ*	19
<i>Empress Indigo Gin- Cream- Egg White- Simple- Lavender Infusion</i>	
WALNUT MANHATTAN	18
<i>Bourbon- Sweet Vermouth- Black Walnut Bitters- Orange- Walnut Smoke</i>	

BOURBON/WHISKEY

Angel's Envy	16
Axe and The Oak Bourbon 	13
Baker's 7 Year	22
Basil Hayden	16
Basil Hayden Dark Rye	17
Boulder Cask Strength 7 Year 	22
Breckenridge 	15
Bulleit	13
Bulleit Rye	13
Elijah Craig Toasted Barrel	14
Four Roses	11
Green River Rye	12
Horse Soldier	15
Jameson	12
Kentucky Owl Confiscated	39
Kikori Whiskey	14
Knob Creek 9 Year Small Batch	18
Laws Bourbon 4 Grain 	18
Leopold Brothers Blackberry 	12
Maker's Mark	13
Monkey Shoulder	13
Old Elk Single Barrel	22
Redbreast 12 Year Irish	22
Stranahan's 10 Year 	22
Tenth Mountain 	18
Woodford Reserve	13
Woody Creek 	15



SPIRITS

Belvedere	12
Breckenridge	10
Chopin	13
Chopin Reserve	40
Grey Goose	11
Haku Japanese	12
Ketel One	11
Ketel One Citroen	11
Ketel One Peach	11
Ketel One Grapefruit & Rose	11
Reyka Icelandic	11
Tito's	11



Avion 44 Extra Anejo	31
Casamigos Anejo	20
Casamigos Blanco	17
Casamigos Reposado	18
Don Julio 1942	40
Herradura Ultra Anejo	15
Koch Espadin Artesanal Mezcal	10
Union Mezcal El Viejo	17
Xicaru Silver Mezcal	12



Aviation	11
Beefeater	11
Bombay	11
Bombay Sapphire	12
Botanist Dry	14
Breckenridge	10
Empress Cucumber Lemon	12
Empress Elderflower Rose	12
Empress Indigo	12
Hendricks	13
Leopold's No. 25	12
Tanqueray	11



Bacardi	8
Captain Morgan	8
Malibu	8
Pusser's	12
Appleton Estate	13



WINE

Sparkling

6 oz. Glass/ Btl.

Bellafina Prosecco, <i>Italy</i>	12	--
Medici Ermente, Lambrusco, <i>Italy</i>	--	43
Ca' Bianca, Moscato, <i>Italy</i>	15	54
Pierre Sparr, Crémant D' Alsace Brut Rosé, <i>France</i>	14	52
Bollinger, Special Cuvée, <i>France</i>	--	174
Le Mesnil, Grand Cru, <i>France</i>	--	125

White & Rosé

La Vieille Ferme, Rosé, <i>France</i>	10	--
Pratsch, Organic Rosé, <i>Austria</i>	13	46
Pine Ridge, Chenin Blanc, <i>CA</i>	13	--
Domaine des Baumard, Chenin Blanc, <i>France</i>	--	110
Ingrid Gross, Grüner Vetliner, <i>Austria</i>	14	52
Tiamo, Organic Pinot Grigio, <i>Italy</i>	11	--
Famille Savary, Chablis, <i>France</i>	--	95
Foucher-Lebrun, Sauvignon Blanc, <i>France</i>	17	70
St. Francis, Chardonnay, <i>CA</i>	12	--
MacRostie, Chardonnay, <i>France</i>	15	55
Pieropan, Soave Classico, <i>Italy</i>	15	54
Domaine Dugois, Chardonnay, <i>France</i>	16	63

Red

Palivou Estate, Nemea, Red Blend, <i>Greece</i>	15	58
Perrin Côtes du Rhône Villages, Red Blend, <i>France</i>	12	46
Doña Paula Estate, Malbec, <i>Argentina</i>	14	54
Pike Road, Pinot Noir, <i>Oregon</i>	14	49
Joseph Drouhin, Gamay, <i>France</i>	--	69
Château Belles-Graves, Bordeaux, <i>France</i>	--	119
Seven Hills, Cabernet Sauvignon, <i>WA</i>	18	70
Marqués de Cáceres, Crianza, Rioja, <i>Spain</i>	14	50
Château Paul Mas, Clos des Mures, <i>France</i>	--	65
Domaine Jolivet Saint Joseph, L'Instinct, <i>France</i>	--	118
Mazzei Fonterutoli, Chianti Classico, DOCG, <i>Italy</i>	--	70
La Sirene De Giscours, Margaux, <i>France</i>	--	144
Bergstrom, Pinot Noir, Cumberland Reserve, <i>OR</i>	--	128

Specialty Wine (3 oz. Pour)

Taylor Fladgate, 20 Year Port	26
Blandy's Sercial 5 Year Madeira	14
Ch Climens Cypres Sauternes	24
Innishkillin Pearl Icewine	28
Royal Takaji Label 5 Puttonyos	30



Beverage Director: Cesar Cano

PLACEBOS

SMOKED ZERO OLD FASHIONED 15

*NA Whiskey- NA Bitters- Cane Sugar
Reduction- Smoke- Luxardo*

UNSPRITZ 14

*NA Aperitif- Orange Essence- Bubbles-
Fresh Orange*

NO-KNEES BEES 14

*NA Gin Spirit- Fresh Lemon-
Housemade Honey Reduction- Agave*

STRAWBERRY HONEY SODA 10

*Housemade Strawberry & Honey
Reduction- Bubbles*

MINT BERRY SPLASH 10

*Fresh Raspberries- Blueberries- Mint-
Fresh Lime- Organic Agave- Bubbles*

ESPRESSO MOCKTINI 15

*NA Coffee Liqueur- NA Cane Spirit-
Fresh Espresso- Vanilla- Smoke*

SWEET ALMOND SOUR* 14

*NA Amaretto- Lemon- Simple Syrup-
NA Bitters- Egg White*

FALSE CREAM 14

*NA Whiskey- Cream- Fresh Espresso-
Vanilla- Chocolate- Marshmallow*

MOCKARITA 13

*NA Tequila- Fresh Lime Juice- Organic
Agave- Fresh Orange*

BLACKBERRY LEMONADE 10

*Fresh Pressed Lemon Juice- Organic
Agave- Blackberry Reduction*

NO-NEGRONI 14

*NA London Gin- NA Aperitif- NA
Aperitif Rosso- Orange Essence*

NA BEER

*Shiner Rodeo Golden Brew 9
Paulaner München Weizen 8
Deschutes Black Butter Porter 8
Heineken 0.0 7*

NA WINE

*Hand on Heart Red Blend- Bottle 28
Serena Sauvignon Blanc- Bottle 28*

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.



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
Modelo	7
Coors OG	6

CANNED SELECTIONS

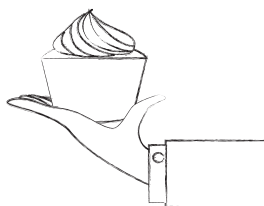
Guinness	8
Original Sin Dry Rose (GF)	7
Holidaily Favorite Blonde (GF)	7



Balvenie 12 Year Doublewood	26
Balvenie 14 Year Caribbean Cask	28
Glenfiddich 15 Year Solera Reserve	26
Glenlivet 12 Year	19
Lagavulin Single Malt 16 Year	35
Macallan 12 Year	27
Oban 14 Year	32



DESSERT



CHOCOLATE POT DE CRÈME (GF) 13

*French Chocolate Custard- Housemade
Whipped Cream*

BURNT BASQUE CHEESECAKE (GF) 13

*Carmalized Crustless Cheesecake-
Blackberry & Lemon Preserves*

CRÈME BRÛLÉE (GF) 13

*Vanilla Custard- Caramelized
Sugar- Berries*

APPLE TART 10

*Puff Pastry- Granny Smith Apples-
Apricot Jelly- Brandy*

ICE CREAM (GF) 9

Inquire For Today's Selections

SORBET (GF,DF) 8

*Inquire For Today's
Selections*



CAFE

Espresso	5
Americano	6
Cappuccino	7
Caffè Latte	7
Flat White	7

Thank you for choosing to dine with us! To stay connected and informed about our latest offerings, please scan the QR codes below to follow our social media accounts and join our loyalty program.



Loyalty Rewards



Instagram



Facebook



bistro 36
drinkery.eatery

PRIX FIXE MENU

Soup or Salad, Entree, and dessert for \$36 per person. Kindly select from the following options. Please note substitutions and splitting of courses are not permitted.

SOUP/SALAD

SALADE LYONNAISE

Greens- Crispy Bacon- Boiled Egg-
Housemade Croutons- Warm
Bacon Vinaigrette (GFO, DF)

BISTRO 36 SALAD

Mixed Greens- Soppressata-
Capicola- Fontina- Dijon
Vinaigrette (GF)

LEEK & POTATO SOUP

French Leek- Potato- Cream-
Crème Fraîche (GF, Veg)

HAM & CHEESE CHOWDER

Ham- Fontina- Gruyere- Cream-
Chives (GF)

SHAREABLES

CALAMARI +5

Crispy Calamari- Asparagus-
Housemade Dipping Sauces (GF)

DEVILED EGGS +3

Farm Fresh Eggs- Dijon- Paprika-
Herbs- Olive Tapenade (GF, DF)

PARISIAN BELL PEPPERS +3

Roasted Red Bell Peppers-
Capers- Garlic- Butter- Crostini
(GFO, Veg)

ENTRÉE

BISTRO BURGER*

½ Pound Rancher's Reserve- Brie- A1 Aioli-
Arugula- Carmelized Onions- Fries (GFO)

PASTA BOLOGNESE

Beef- Pork- Prosciutto- Tomato Passata- Herbs-
Parmesan- Garlic Bread (GFO)

WILD MUSHROOM PASTA

Pasta- Mushroom Sauce- Crème Fraîche- Garlic
Bread (GFO, Veg)

CHICKEN FRICASSÉE

Chicken- Mushroom- Cream- Potato Puree-
Balsamic Asparagus (GF)

DESSERT

CRÈME BRÛLÉE

Vanilla Custard- Flambéed Sugar-
Berries (GF)

CHOCOLATE POT DE CRÈME

Dark Chocolate- Milk Chocolate-
Cream- Vanilla Reduction (GF)

ICE CREAM

Chocolate, Vanilla, or Salted Caramel

*ALL SUBSTITUTIONS ARE SUBJECT TO CHARGE
*A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF 8 OR MORE

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

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.