

BISTRO 36

Lunch

- STARTERS -

HOUSE PÂTÉ	15
Chicken Liver & Pork Pâté- Cream- Radishes- Cornichon- Mustard Seed- Crostini (GFO)	
CALAMARI	15
Crispy Calamari & Asparagus- House Caper Aioli (GF)	
DEVEILED EGGS	12
Dijon yolk- paprika- bacon jam- crispy shallots- (GF, DF)	
BACON & BLUE CHEESE DIP	15
Bacon- Crème Fraîche- Point Reyes blue cheese- sourdough (GFO)	
STUFFED MUSHROOMS	14
Mushroom Caps- Herbed Breadcrumbs- Garlic- Parmesan- A1 Aioli (GF, Veg)	

- CHARCUTERIE -

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



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



CHEESES:
BRIE
MANCHEGO
POINT REYES BLUE
BURRATA

MEATS:
PROSCIUTTO
HIGH WEST WHISKEY SALAMI
BAROLO WINE SALAMI
CAPICOLA

- SOUP -

ASPARAGUS VELOUTÉ	9
Asparagus- Potatoes- Cream- Croutons (Veg, GFO)	
SOUP DU JOUR	9
Soup of the day- Inquire about today's selection (GF)	

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

*All substitutions are subject to charge

*A 20% service fee will be added to parties of 8 or more

- SALAD -

FRESH HERB SALAD	10
Mixed greens- radish- fresh herbs- vinaigrette (GF, V)	
CAESAR À LA MAISON	12
Romaine- anchovies- boiled egg- pickled onion- blue cheese- bacon- Dijon- housemade croutons (GFO)	

- LUNCH COMBOS -

SOUP & SALAD COMBO	15
Aparagus Velouté or Soup Du Jour & House Salad or Caesar Salad (+4) (GFO)	
GRILLED CHEESE & SOUP	16
Gruyère & Sourdough- Choice of Asparagus Velouté or Soup du Jour (GFO)	

- ENTRÉE -

BISTRO BURGER*	19
Caramelized onions- brie cheese- arugula- A1 Aioli- Fries (GFO)	
PASTA BOLOGNESE	18
Beef- pork- prosciutto- Tomato passata- herbs- parmesan- garlic toast (GFO)	
DUCK CONFIT	19
Crispy Duck Leg- Orange Caramel Reduction- Fries (GF)	
FRENCH DIP SANDWICH	18
Roast beef- Gruyère- Onion- Mushrooms- Horseradish Spread- Au Jus- Fries	
BISTRO MUSSELS	16
White wine- shallots- garlic- parsley- crème fraîche- sourdough (GFO)	

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.

BISTRO 36

drinks

- COCKTAILS -

PURPLE REIGN 75	15
BISTRO SPRITZ	14
DOUBLE GREYHOUND	14
BLACKBERRY SMASH	16
LEATHER & SMOKE	16
PARIS AT DUSK	15
BISTRO 36 MARTINI	15
ROSEMARY PALOMA	14
PINE & GOLD	15
LUMIERE	16
NAKED & FAMOUS	17
CUCUMBER MARGARITA	14

- MOCKTAILS -

NON-ALC OLD FASHIONED	13
MOCKARITA	13
CRANBERRY GINGER SPRITZ	9
ROSEMARY CITRUS SPRITZ	9

- DRAFT BEER -

INQUIRE WITH YOUR SERVER
ABOUT LOCAL DRAFT
SELECTIONS

- HOT DRINKS -

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



- WHITE WINE -

JEAN-LUC- PICPOUL DE PINET	10
VOUVRAY- CHENIN BLANC	11
FREYNELLE- WHITE BORDEAUX	15
LOUIS JADOT- CHABLIS	17
LOUIS JADOT- CHARDONNAY	15

- SPARKLING/ROSÉ -

PROSECCO DU JOUR	9
LADUBAY- CRÉMANT DE LOIRE	14
PIERRE SPARR- BRUT ROSÉ	14
PRATSCH- ROSÉ	11

- RED WINE -

COTE MAS- RED BLEND	10
LOUIS JADOT- BEAUJOLAIS	11
CAHORS- MALBEC	14
TESSENDEY- BORDEAUX	15

- DESSERT -

FROSTED LEMON CAKE	12
BURNT BASQUE CHEESECAKE	13
CRÈME BRÛLÉE	12
STRAWBERRY TART	10

