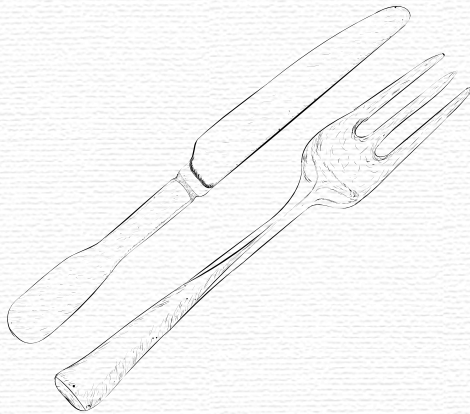




We are proud to present scratch-made specialties prepared with locally sourced ingredients. Every dish is thoughtfully crafted to reflect our dedication to authenticity, seasonality, and refined flavor.
Welcome to Bistro 36!



APPETIZERS

WARM BLUE CHEESE & BACON DIP	14
Bacon- Garlic- Crème Fraîche- Point Reyes Blue Cheese- Grilled Sourdough (GFO)	
DEVILED EGGS	12
Eggs- Dijon- Smoked Paprika- Bourbon Bacon Jam- Crumbled Bacon (GF, DF)	
CALAMARI	15
Crispy Calamari & Shishito Peppers- Housemade Dipping Sauces (GF)	
STEAK TARTARE*	18
Local Beef- Dijon- Capers- Cornichons- Shallots- Herbs- Microgreens- Crostini (GFO, DF)	
BISTRO MUSSELS	16
White Wine- Shallots- Garlic- Parsley- Crème Fraîche- Grilled Sourdough (GFO)	
STUFFED MUSHROOMS	14
Mushroom Caps- Herbed Breadcrumbs- Garlic- Parmesan- Lemon- Garlic Aioli (GF)	

SALAD

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

CHARCUTERIE

Assorted meats and cheeses served with accoutrements and Sourdough (GFO+\$3)



Cheeses:
Burrata
Brie
Smoked Gouda
Manchego
Point Reyes Blue

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

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



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

SOUP

FRENCH ONION SOUP	11
Caramelized Onions- Housemade Beef Broth- Toasted Brioche- Gruyère (GFO)	
SOUP DU JOUR	8
Ask Your Server About Today’s Selection	

ENTRÉES

DUCK CONFIT	31
Slow Cooked Duck Leg & Thigh- Potato Purée- Crispy Shishito Peppers (GF)	
BEEF BOURGUIGNON	32
Braised Beef- Red Wine- Bacon- Beef Stock- Carrot- Pearl Onion- Mushrooms- Potato Purée (GF)	
BISTRO BURGER*	19
Caramelized Onions- Brie Cheese- Arugula- A1 Aioli- Fries (Make Truffle +\$2) (GFO)	
BOURSIN-STUFFED CHICKEN	30
Chicken- Herbed Boursin- Prosciutto- Potato Purée- Balsamic Broccolini (GF)	
STEAK AU POIVRE & FRITES*	39
Prime Ribeye- Peppercorn Au Poivre- Herb Butter- Rosemary- Arugula- Tomatoes- Fries (GF)	
SALMON MEUNIÈRE*	33
Wild Caught Salmon- Brown Butter- Capers- Rice Pilaf- Balsamic Broccolini (GF)	
SCALLOP PROVENÇAL	35
Sea Scallops- Shallots- Garlic- White Wine Pan Sauce- Rice Pilaf- French Leeks (GF)	
PASTA BOLOGNESE	25
Egg Pasta- Beef- Pork- Prosciutto- Passata- Herbs- Parmesan- Garlic Toast Points (GFO)	
FRENCH DIP SANDWICH	22
Roast Beef- Gruyère- Onion- Mushrooms- Horseradish Spread- Au Jus- Fries (Make Truffle +\$2)	
HIBERNATION PASTA	24
Cavatappi- Beets- Green Beans- Rosemary Cream- Gruyère- Garlic Toast Points (Veg, GFO)	

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!

Toppers		Accoutrements	
Grilled Chicken	8	Balsamic Broccolini	7
Salmon*	12	Toasted Almond Green Beans	8
Steak*	11	Creamed Spinach	11
Scallops	13	Mashed Potatoes	10
Shrimp	10	Sautéed Mushrooms	12

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