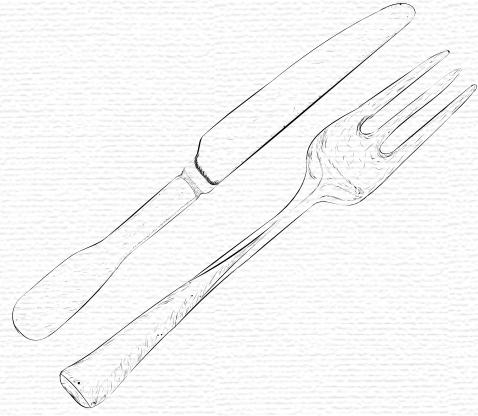




We are proud to present scratch-made specialties prepared with locally sourced ingredients. Every dish is thoughtfully crafted to reflect our dedication to authenticity, seasonality, and refined flavor.
Welcome to Bistro 36!



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- Castelvetrano 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

Caramelized Onions- Housemade Beef Broth- Toasted Brioche- Gruyère (GFO)

SOUP DU JOUR

Ask Your Server About Today's Selection

11

8

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)

Toppers

Grilled Chicken
 Salmon*
 Steak*
 Scallops
 Shrimp

8
 12
 11
 13
 10

Accoutrements

Balsamic Broccolini
 Toasted Almond Green Beans
 Creamed Spinach
 Mashed Potatoes
 Sautéed Mushrooms

7
 8
 11
 10
 12

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.

*All substitutions are subject to charge

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