bistro 36
drinkery·eatery

Brunch MENU

SATURDAY & SUNDAY: 11AM-3PM

Starters

BISCUITS, BUTTER, & JAM...13
Housemade Biscuits • Bistro's Raspberry Jam • Cultured Butter (Veg, GF)

DEVILED EGGS...12
Dijon Yolk • Housemade Raspberry Jam • Crispy Shallots • Paprika (GF, DF, V)

BEIGNETS...11
French-style Fried Pastries • Powdered Sugar • Espresso Cream Sauce (GF, Veg)

BISTRO MUSSELS...16
White Wine • Shallot • Garlic • Parsley • Cream • Grilled Sourdough (GFO)

BACON & BLUE CHEESE DIP...14
Bacon • Garlic • Cream Cheese • Blue Cheese • Arugula • Sourdough (GFO)

COLORADO GREEN CHILI FRIES...13
Fries • Housemade Green Chili • Cheddar Cheese • Sour Cream (GF)

STUFFED MUSHROOMS...14
Mushroom Caps • Breadcrumbs • Garlic • Parmesan • A1 Aioli • Jalapeño Honey Aioli (GF, Veg)

CALAMARI...15
Crispy Calamari • Brussels Sprouts • Seasonal Dipping Sauces (GF)

GF • Gluten Free
Veg • Vegetarian
GFO • Gluten Free Option
V • Vegan
DF • Dairy Free

Handhelds

CROQUE MADAME*...17
Sourdough • Gruyère • Canadian Bacon • Sunny-Side Up Egg • Béchamel Sauce • Mixed Greens (GFO)

FRENCH DIP...22
Slow Roasted Ribeye • Gruyère • Mushrooms • Caramelized Onions • Creamy Horseradish • Hot Au Jus • Fries

BISTRO BRUNCH BURGER*...19
½ Pound Beef Patty • Housemade Green Chili • Fried Egg • Cheddar Jack • Fries (GFO)

BREAKFAST SLIDERS...17
Scrambled Eggs • Canadian Bacon • Melted Cheddar Cheese • Hollandaise • Fries

GRILLED CHEESE & SOUP...15
Gruyère • Cheddar • Sourdough • Choice of Brandied Squash Bisque, Soup du Jour, or Green Chili (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.

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!

Entrees

BISTRO BREAKFAST*...16
Housemade Biscuits • Raspberry Jam • Cultured Butter • Bacon • Eggs (GF)

BISCUITS & DUCK FAT GRAVY*...18
Housemade Biscuits • Black Pepper Duck Gravy • Eggs • Bacon (GF)

EGGS BENEDICT*...20
Poached Eggs • Housemade Biscuits • Canadian Bacon • Hollandaise • Breakfast Potatoes • Mixed Greens (GF)

SMOKED SALMON BENEDICT*...22
Poached Eggs • Biscuits • Smoked Salmon • Whipped Ricotta • Hollandaise • Potatoes • Mixed Greens (GF)

GREEN CHILI OMELETTE..17
Farm Fresh Eggs • Housemade Spicy Pork Green Chili • Cheddar Jack • Breakfast Potatoes (GF)

STEAK & EGGS À LA BISTRO*...37
Ribeye Steak • Au Poivre Sauce • Choice of Eggs • Breakfast Potatoes (GF)

CRÈME BRÛLÉE FRENCH TOAST...16
Vanilla Custard Soaked Sourdough • Macerated Berries • Maple Syrup • Whipped Cream (Veg)

CHEF STEPH'S GREEN CHILI...14
Housemade Spicy Pork Green Chili • Cheddar Jack • Sour Cream • Flour Tortilla

All substitutions are subject to charge
A 20% service fee will be added to parties of 8 or more

Mocktails

CHILLED VANILLA LATTE...7
Fresh Espresso • Vanilla • Cream • Cinnamon

SPIRIT-FREE MORNING MULE...6
Ginger Beer • Cranberry • Fresh-Pressed OJ & Lime

MORNING RICKEY...6
Lime Juice • Tonic • Simple

TOMATO SPRITZ...5
Fresh Squeezed Tomato Juice • Lemon Juice • Soda

MOCK-MOSA...7
Fresh Orange • Ginger Ale • Soda

ESPRESSO TONIC...7
Fresh Espresso • Chilled Tonic

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)

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Drinks

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

Welcome to Bistro 36!

Cocktails

CINNAMON ROLL CARAJILLO...14
Reposado • Espresso • Licor 43 • Cinnamon • Vanilla • Cold Foam

BREAKFAST OLD FASHIONED...15
Bourbon • Kahlua • Fresh Espresso • Maple Syrup • Orange

CHILLED BOURBON-VANILLA LATTE...15
Fresh Espresso • Vanilla • Bourbon • Cream • Cinnamon

RASPBERRY LEMONADE MIMOSA...14
Muddled Raspberries • Fresh Lemonade • Bubbles

MORNING MULE...15
Colorado Vodka • Ginger Beer • Fresh Lime • Fresh Orange

CHEF STEPH'S BLACKBERRY SMASH...12
Maker's Mark • Muddled Blackberries • Lime • Mint

BRUNCH ROYALE...17
Reposado Tequila • Cointreau • St-Germain • Prosecco • Citrus

Wine

Tour de France Wine Flight

CHOOSE ANY 3 WINES FROM OUR BY-THE-GLASS SELECTIONS • THREE 3-OUNCE POURS

	Glass	Bottle
Sparkling		
COTE MAS | CRÉMANT DE LIMOUX Honey • Red Apple • Crystallized Lemon	9	32
BOUVET LADUBAY | CRÉMANT DE LOIRE Crisp • Elegant • Green Apple	9	32
PIERRE SPARR | CRÉMANT D'ALSACE | BRUT ROSÉ Lively • Bright • Raspberries	9	32
Rosé		
FABRE EN PROVENCE | CÔTES DE PROVENCE ROSÉ Peach • Melon • Rose Water	10	37
White		
JEAN-LUC COLOMBO | PICPOUL DE PINET Zippy • Lime Zest • Lip-Stinger	9	32
JACQUES DUMONT | VOUVRAY (CHENIN BLANC) Ripe Pear • Limestone • Cooked Lemon	8	28
PRATSCH | GRÜNER-VELTLINER Wet Stone • Fruity • White Pepper	8	---
PIERRE-HENRI GADAIS | MELON DE BOURGOGNE Grapefruit • Creamy Salinity • Acacia	9	32
LA FREYNELLE | WHITE BORDEAUX (SAUV. BLANC BLEND) White Peach • Tangerine • Honeysuckle	12	44
'FALLING ROCK' APREMONT | SAVOIE (JACQUÈRE) Aromatic • Bracing • Brisk	10	37
Red		
LOUIS JADOT | BEAUJOLAIS (GAMAY NOIR) Light • Fruity • Smooth	8	28
LA PARADOU | GRENACHE Fresh & Approachable • Cranberries • Supple	9	32
CHÂTEAU DE SAINT COSME | SYRAH Dark Cherries • Leather • Black Pepper	10	37
MARIE DE BEAUREGARD | CHINON (CABERNET FRANC) Sleek • Perfumed • Stewed Strawberries	12	48
CHÂTEAU DE CAILLAU | CAHORS (MALBEC - "BLACK WINE") Black Plums • Cassis • Tilled Earth	13	48

Updated: 10-2026