

BISTRO 36

Lunch

- STARTERS -

POTATO CROQUETTES 13
Crispy Mashed Potato • bacon • Cheddar & Gruyere • Sour Cream & Onion Sauce (GF)

CALAMARI 15
Crispy Calamari & Asparagus- House Caper Aioli (GF)

DEVEILED EGGS 12
Dijon yolk- paprika- house raspberry jam- crispy shallots- (GF, DF)

BACON & BLUE CHEESE DIP 14
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).



CHEESES:
BRIE
MANCHEGO
POINT REYES BLUE
BURRATA

CHOOSE 2- \$21
CHOOSE 4- \$32
CHOOSE 6- \$43



MEATS:
PROSCIUTTO
HIGH WEST WHISKEY SALAMI
BAROLO WINE SALAMI
CAPICOLA
CHICKEN LIVER PÂTÉ

- SOUP -

GARDEN GAZPACHO 8
Tomatoes- onion- peppers- cucumber- garlic- sherry- croutons (V, DF, 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- green beans- 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
Gazpacho or Soup Du Jour & Herb Salad or Caesar Salad (+4) (GFO)

GRILLED CHEESE & SOUP 16
Gruyère- cheddar- Sourdough- Choice of gazpacho 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)

ALLERGEN NOTICE: PLEASE BE ADVISED THAT FOOD IN THIS ESTABLISHMENT MAY CONTAIN 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.

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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 COOLER	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 -

BUTTERMILK CAKE	10
CHOCOLATE BASQUE CHEESECAKE	12
CRÈME BRÛLÉE	11
BISTRO CARROT CAKE	12

