

PISTACHE

SOUPS AND SALADS

- ONION SOUP GRATINEE 14
with Gruyère Cheese
- ASPARAGUS SALAD. 18
Grapefruit, Radish, Pumpernickle Crouton
Poached Egg Dressing
- ARUGULA & PARMESAN. 18
Beefsteak Tomatoes, Shaved Fennel, Parmesan-
Reggiano, Lemonette Dressing **gf, veg**

- ROASTED BEET SALAD 18
Golden Beets, Baby Carrot, Herbed Goat Cheese,
Honeycrisp Apple, Watercress, Pistachio,
Tarragon Vinaigrette **gf, veg**
- LE PUY LENTIL SALAD 19
Tabil Roasted Carrots, Housemade Raisins,
Pickled Onion, Orange, Cashew, Hummus Smear,
Tunisian Flatbread, Tahini Dressing **veg**

SMALL PLATES

- BURGUNDY ESCARGOT 18
Lemon Garlic Butter **gf**
- LUMP CRAB CAVATELLI 28
Calabrian Chili, Meyer Lemon, Basil Gremolata
- CAULIFLOWER TAGINE. 24
Roasted Carrots, Lentils, Chickpeas,
Spicy Cashews, Dates, Coconut Milk,
Fresh Herbs, Minted Yogurt **gf, veg**
- MOULES "MARINIÈRE" 19 / 36
P.E.I. Mussels, White Wine-Garlic Shallot Broth **gf**
(Entrée Served With Pommes Frites)
- TARTARE DE SAUMON* 24
Hand Chopped Salmon, Charred Pineapple,
Cucumber, Avocado, Jalapeño, Key Lime Aioli,
Taro Chips **gf**

- SPANISH OCTOPUS 28
Kimchee Cauliflower, Edamame Purée, Cashew,
Pickled Vegetables, Firecracker Sauce **gf**
- PETIT STEAK TARTARE* 22 / 46
Hand-Cut, Traditional Garnish,
Quail Egg, Grilled Sourdough
(Entrée Served With Pommes Frites)
- PATÉ DE CAMPAGNE 19
House Made Pickles, Mustards, Petite Salad,
Sourdough Toast
- COQ AU VIN 24 / 36
Mushroom, Lardon, Pomme Purée

MAIN PLATES

- FAROE ISLAND SALMON 38
Grilled, Ratatouille, Arugula, Balsamic Drizzle **gf**
- MEDITERRANEAN BRANZINO 44
Pan Seared, Farro Salad, Herb Vinaigrette
- HERB GRILLED CHICKEN 29
Grain Salad, Piquillo Pepper Hummus,
Black Garlic Feta Drizzle
- CRISPY DUCK CONFIT 42
Coconut Braised Beans, Black Rice, Charred Scallion,
Orange Miso Glaze
- LAMB SHANK 34
Vietnamese Black Pepper Caramel, Tri Herbs,
Coconut Rice

- PISTACHE BURGER 26
Grilled Red Onion, Shredded Lettuce, Tomato Jam,
Horseradish Aioli, Gruyère
- STEAK FRITES. 49
10oz Center Cut NY Strip, Maître D' Butter,
Pommes Frites **gf**
- FILET AU POIVRE. 54
Pepper Crusted Grassfed Beef Tenderloin
Brandy Cream Sauce, Pommes Frites **gf**
- LAMB LOIN. 36
Grilled Local Corn And Cucumber Salad, Arugula,
Za'atar Yogurt **gf**

SIDE DISHES

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| TRUFFLE MAC & CHEESE...18 | POMME PURÉE.....12 | SAUTÉED SPINACH.....14 | BRAISED BEANS.....14 |
| TRUFFLE & BLUE FRIES14 | POMMES FRITES.....9 | RATATOUILLE14 | GRILLED BROCCOLINI.....14 |

*gf Gluten Free veg Vegetarian v Vegan

MIKE BURGIO
CHEF DE CUISINE

*Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses

\$7 Sharing charge for entrees
20% Gratuity added for parties of 7 or more



WINES BY THE GLASS

les bulles

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| Champagne, Pommery Brut Royal, Reims NV | 29 |
| Champagne, Veuve Clicquot, NV, Reims | 33 |
| Champagne, Pommery Pop Pink, NV, Reims (Split) | 37 |
| Prosecco, Franzie & Cratzi, Italy NV (Split) | 14 |
| Sparkling Blanc de Blancs, Marie France, Brut NV | 14 |
| Sparkling Rosé, Victorious Pink, Grand Cuvée, France '20 | 18 |

les blancs

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| Sauvignon Blanc, Franc Beausejour, Bordeaux '23 | 12 |
| Sauvignon Blanc, Stoneleigh, Marlborough '24 | 16 |
| Sauvignon Blanc, Sancerre, Domaine De La Villaudiere, France '23 | 20 |
| Chardonnay, Bernier, Loire Valley '22 | 13 |
| Chardonnay, Starmont, California '22 | 16 |
| Chardonnay, Pouilly-Fuissé, Maison De La Denante '23 | 23 |
| Chardonnay, Domaine Chavy-Chouet, Bourgogne '21 | 26 |
| Pinot Grigio, Ca' Montini, Italy '23 | 13 |
| Riesling, Trimbach, Alsace '21 | 18 |
| Vouvray, Tania & Vincent Careme, Loire Valley '21 | 16 |

les roses

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| Rue de St.Tropez "83", Côtes de Provence '23 | 13 |
| La Chapelle Gordonne, Côtes de Provence '23 | 18 |

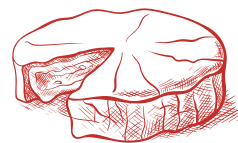
les rouges

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| Bordeaux, Clou Du Pin, Bordeaux '21 | 12 |
| Bordeaux, Château Marjosse, '19 | 16 |
| St. Emillion, Château Perey Chevreuil, Grand Cru '22 | 24 |
| Malbec, Petit Jammes, Cahors '23 | 15 |
| Côtes du Rhône, Paul Jaboulet "Parallel 45" '21 | 14 |
| Cabernet Sauvignon, Joel Gott, CA '21 | 14 |
| Cabernet Sauvignon, Felizola, Bergerac-France '19 | 16 |
| Cabernet Sauvignon, Bezel By Cakebread, Paso Robles CA '22 | 18 |
| Merlot, Drumheller, Columbia Valley '21 | 12 |
| Pinot Noir, Ventoux-Rhône, Louis Latour '20 | 18 |
| Pinot Noir, Belle Glos, Balade, Santa Lucia Highlands CA '23 | 21 |

SPECIALTY COCKTAILS

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| LAVENDER MARTINI | 16 |
| Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup | |
| FRENCH PEAR MARTINI | 17 |
| Grey Goose La Poire, St. Germain, Sparkling | |
| PISTACHE MOSCOW MULE | 15 |
| Tito's Vodka, Ginger Beer, Lime, Fresh Basil | |
| FRENCH 75 | 17 |
| Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup | |
| ENZONI | 16 |
| Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes | |
| SPICY PASSION FRUIT MARGARITA | 17 |
| Ghost Spicy Tequila, Chinola | |
| TRES AMIGAS | 18 |
| Chrome Horse Tequila, St. Germain, Lime Juice, Splash of Soda | |
| BLOOD ORANGE MANHATTAN | 17 |
| Knob Creek, Sweet Vermouth, Blood Orange Shrub | |
| LONDON CALLING | 15 |
| Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange | |
| PISTACHE SPRITZER | 15 |
| Lillet Rose, Sparkling | |

ASK ABOUT OUR NON ALCOHOLIC COCKTAILS



FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28

SEVEN | 38 EXTRA | 5

Mini Brioche With Fresh Honeycomb | 5

fromage

ST. ANDRÉ | COW | SOFT
Triple Cream, Smooth, Mushroomy

BRIE | COW | SOFT
Mild, Double-Cream, Supple

ÉPOISSES | COW | SOFT
Washed Rind, Garlicky, Fruity, Mushroomy

TETE DE MOINE | COW | SEMI HARD
Aged 6 months, Sweet. Fruity, Intense (Switzerland)

GRUYÈRE | COW | HARD
Caved Aged 1 year,
Earthy, Nutty, Intense (Switzerland)

AGED CHEDDAR | COW | HARD
Crumbly, Mild Flavor (USA)

PARMIGIANO-REGGIANO | COW | HARD
Aged 18-24 months,
Gritty Texture, Fruity, Nutty (Italy)

MANCHEGO D.O.P. | SHEEP | HARD
Aged 6 Months,
Raw Milk, Semi Cured, Tangy (Spain)

ROQUEFORT | SHEEP | SOFT | BLUE
Raw Milk, Cave Aged, Creamy, Sharp

CHÈVRE BUCHETTE | GOAT | SOFT
Fresh Goat Cheese with Fine Herbs

charcuterie

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Semi Soft Saucisson

CHORIZO
Spicy, Smoked Paprika Sausage (Spain)

PATÉ DE CAMPAGNE
Country Style

JAMBON DE BAYONNE
Cured, Aged Ham

SOPRESSETTA FIORE
Spicy Garlic Fennel Italian Salami (Italy)

SALCHICHÓN IBÉRICO
Dry Cured (Spain)