

# PISTACHE

## BISTRO PLATES

### ARTISAN CHEESE & CHARCUTERIE SELECTION

CHOICE OF 3 | 18

CHOICE OF 5 | 28

CHOICE OF 7 | 38

(full selections on back)

## APPETIZERS

### ONION SOUP GRATINEE . . . . . 12

With Gruyère Cheese

### MIXED BABY GREENS . . . . . 10

Fresh Herbs, Shallots,  
Pistache Vinaigrette *gf, v*

### BURGUNDY ESCARGOTS . . . . . 12

In Lemon Garlic Butter *gf*

### TARTARE DE SAUMON\* . . . . . 17

Handcut Salmon, Cucumber,  
Charred Pineapple, Avocado,  
Jalapeño, Key Lime Aioli,  
Taro Chips *gf*

### PATÉ DE CAMPAGNE . . . . . 15

House Made Pickles, Mustards,  
Petite Salad

## SMALL PLATES

Add Chicken 7  
Add Shrimp 10

### ARUGULA & PARMESAN . . . . . 16

Beefsteak Tomatoes,  
Lemonette Dressing *gf, veg*

### LE PUY LENTIL SALAD . . . . . 15

Tabil Roasted Carrots,  
Housemade Raisins,  
Charred Red Onion,  
Orange, Pistachio, Fresh Herbs,  
Tahini Dressing *gf, veg*

### ITALIAN BURRATA . . . . . 19

Dino Melon, Cashew, Calabrian Chili,  
Prosciutto Chip, Balsamic, Arugula *gf, veg*

### ROASTED BEET SALAD . . . . . 15

Smoked Ricotta, Watercress,  
Cara Cara Orange,  
Candied Pecans,  
Orange Maple Vinaigrette *gf, veg*

## AFTERNOON PLATES

### MOULES FRITES "MARINIÈRE"

29

P.E.I. Mussels, Pommes Frites,  
White Wine-  
Garlic-Shallot Broth *gf*

### SMOKED SALMON PLATTER\*

24

Red Onion,  
Capers,  
Egg,  
Sour Cream, Arugula,

### GRILLED FAROE ISLAND SALMON

32

Signature Ratatouille,  
Arugula, Balsamic Drizzle *gf*

### GRILLED CHICKEN PAILLARD

20

Marinated Chicken Breast,  
Arugula, Beefsteak Tomatoes,  
Fennel, Parmesan-Reggiano,  
Lemonette Dressing *gf*

### STEAK FRITES

38

Char-Grilled 10oz Center Cut NY Strip,  
Maitre D Butter,  
Pomme Frites *gf*

### STEAK TARTARE\*

32

Hand Cut Traditional Garnish,  
Farm Egg,  
Mixed Greens,  
Pommes Frites,  
Grilled Sourdough

### FILET AU POIVRE

46

Pepper Crusted Beef Tenderloin,  
Black Pepper Brandy Sauce,  
Pomme Frites *gf*

## SANDWICHES

### CROQUE-MONSIEUR . . . . . 14

Grilled Ham & Cheese, Gruyere,  
Bechamel Add Fried Egg  
(Croque-Madame \$2)

### HAMBURGER (USDA Prime Beef) . . . . . 15

Romaine Lettuce,  
Tomato, Onion,  
Brioche Bun  
(Add Cheddar, Gruyère Or  
Blue Cheese \$2)

### VEGAN BURGER . . . . . 16

Beyond Meat Patty,  
Romaine, Tomato, Onion,  
Vegan Brioche Bun  
(Add Vegan Cheddar Cheese \$2)

## DESSERT

### PISTACHE PROFITEROLES . . . . . 14

Vanilla Ice Cream Filled Cream  
Puffs, Dark Chocolate Sauce,  
Candied Almonds

### MOUSSE AU CHOCOLAT . . . . . 13

Dark Chocolate Sauce,  
Vanilla Chantilly,  
Cherries

### LEMON TART . . . . . 13

Sablée Crust, Génoise, Lemon Curd,  
Lemon Mousse, Raspberry Puree,  
Coconut Granola

### RUM RAISIN BREAD PUDDING . . . . . 14

Creme Anglaise, Caramle Sauce,  
Candied Walnut, Vanilla Ice Cream

### CRÈME BRULÉE . . . . . 12

A Classic made with  
Fresh Vanilla Beans

### PETRINI GELATO & SORBET . . . . . 12

Ask about our daily flavors

### LA ROCCA Specialty Coffees

### MIGHTY LEAF Organic Teas

\*gf Gluten Free *veg* Vegetarian  
*v* Vegan

18% GRATUITY WILL BE ADDED FOR PARTIES OF 7 OR MORE.

\* EATING RAW OR UNDERCOOKED FISH, SHELFISH, EGGS OR MEAT INCREASES RISK OF FOOD BORNE ILLNESSES

## BISTRO PLATES

THREE | 18 FIVE | 28 SEVEN | 38 EXTRA | 5

### FROMAGE

#### BRIE | COW | SOFT

Mild, Double-Cream, Supple

#### MORBIER | COW | SEMI SOFT

Pressed with Ash Line,  
Mild, Sweet

#### RACLETTE DE SAVOIE COW | SEMI HARD

Pressed Raw Milk,  
Fruity, Pungent

#### GRUYÈRE | COW | HARD

Aged 6 mo., Earthy, Nutty,  
Intense, Switzerland

#### MANCHEGO D.O.P.

#### SHEEP | HARD

Aged 6 mo., Raw Milk, Semi Cured,  
Tangy (Spain)

#### ROQUEFORT SHEEP | SOFT | BLUE

Raw Milk, Cave Aged,  
Creamy, Sharp

#### CHABICHOU GOAT | SOFT

Natural Rind, Firm,  
Creamy Texture

### CHARCUTERIE

#### ROSETTE DE LYON

Hard Saucisson

#### GARLIC SAUSAGE

Hard Saucisson

#### CHORIZO

Spicy, Smoked  
Paprika Sausage (Spain)

#### PATÉ DE CAMPAGNE

Country Style

#### AMBON DE BAYONNE

Cured, Aged Ham

#### SOPRESSATA FIORE

Spicy Garlic Fennel, Italian Sausage

#### DUCK PROSCIUTTO Add \$2

Dry Cured

#### SALCHICHÓN IBÉRICO

Dry Cured (Spain)

## BEER

KRONENBOURG . . . . . 8  
France (Draft 500ml)

KRONENBOURG BLANC . . . . . 7.5  
France

TUCHER HELLES HEFE WEIZEN . . . 7.5  
Germany

BECK'S PREMIER . . . . . 7.5  
Germany

STELLA ARTOIS . . . . . 7.5  
Belgium

BUD LIGHT . . . . . 7  
St. Louis, MO

MICHELOB ULTRA . . . . . 7  
St. Louis, MO

GOOSE ISLAND  
IPA . . . . . 7.5  
NY

ST PAULI GIRL . . . . . 6.5  
Non-Alcoholic, Germany

## SPECIALTY COCKTAILS

ENZONI . . . . . 15  
Nolet's Gin, Campari, Lemon,  
Simple Syrup, Grape

LONDON CALLING . . . . . 12  
Pimms, Ginger Beer, Simple Syrup,  
Lemon Juice, Muddled Cucumber & Orange

PISTACHE MOSCOW MULE . . . . . 13  
Tito's Handmade Vodka, Ginger Beer,  
Lime, Basil

FRENCH 75 . . . . . 14  
Hendrick's Gin, Sparkling, Lemon,  
Simple Syrup

LAVENDER MARTINI . . . . . 14  
Tito's Vodka, Dry Vermouth,  
Lime, Lavender Syrup

TRES AMIGAS . . . . . 14  
Patron Silver, St. Germain,  
Lime, Splash of Soda

PISTACHE SPRITZER . . . . . 14  
Lillet Rose, Sparkling

FRENCH PEAR MARTINI . . . . . 15  
Grey Goose Le Poire, St. Germain,  
Sparkling

## BY THE GLASS

### BUBBLES

CHAMPAGNE . . . . . 22

Pommery, Apanage Brut, Reims, NV

CHAMPAGNE . . . . . 27

Charles Le Bel "Inspiration", Brut, NV

CHAMPAGNE . . . . . 37

Pommery Pop Pink, NV, Reims (Split)

PROSECCO . . . . . 11

La Gioiosa Prosecco Treviso, Italy NV (Split)

SPARKLING . . . . . 11

Blanc De Blancs, François Montand

SPARKLING . . . . . 17

Rosé, Gérard Bertrand, Crémant de Limoux '19

### WHITE & ROSE

SAUVIGNON BLANC . . . . . 11

Bordeaux Blanc, Franc Beauséjour, France '20

SAUVIGNON BLANC . . . . . 12

Sonoma Fumé Blanc, Ferrari Carano, California '21

SAUVIGNON BLANC . . . . . 18

Sancerre, Domaine de la Villaudière, Reverdy '20

CHARDONNAY . . . . . 11

Domaine de Bernier, Loire '20

CHARDONNAY . . . . . 15

Starmont, Carneros '18

CHARDONNAY . . . . . 21

Pouilly Fuissé, Domaine Gonon '19

CHARDONNAY . . . . . 22

Domaine Chavy Chouet, Bourgogne '20

PINO GRIGIO . . . . . 11

Bertani "Velante", Italy '20

RIESLING . . . . . 17

Trimbach, Alsace '19

CHENIN BLANC . . . . . 13

Vouvray, Château de Valmer, Loire Valley '18

ROSÉ . . . . . 11

Côtes de Provence France, Rue de St. Tropez, 83 '20

ROSÉ . . . . . 17

La Chapelle Gordonne, Côtes de Provence '20

### RED

BORDEAUX BLEND . . . . . 11

Château Clou du Pin '19

BORDEAUX BLEND . . . . . 18

Château de Viaud, Lalande de Pomerol '20

CABERNET SAUVIGNON . . . . . 14

Smith&Hook, Central Coast, CA. '19

CABERNET SAUVIGNON . . . . . 16

Joel Gott, California '19

MERLOT . . . . . 11

Drum Heller, Columbia Valley '17

MALBEC . . . . . 12

Petit Jammes, Cahors '19

PINOT NOIR . . . . . 15

Ron Rubin, Russian River Valley, CA '19

PINOT NOIR . . . . . 16

Bourgogne, Vignerons De Bel Air '20

GRENACHE/SYRAH . . . . . 12

Côtes-du-Rhône, Domaine La Grangette '19