

# PISTACHE

## LES SALADES

LE PUY LENTIL SALAD . . . . . 16

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

ROASTED BEET SALAD . . . . . 16

Golden Beets, Baby Carrot, Herbed Goat Cheese,  
Honeycrisp Apple, Watercress, Pistachio,  
Tarragon Vinaigrette *gf, veg*

ARUGULA & PARMESAN. . . . . 16

Beefsteak Tomatoes, Shaved Fennel, Parmesan-  
Reggiano, Lemonette Dressing *gf, veg*

ITALIAN BURRATA . . . . . 19

Peach, Fennel, Pickled Red Onion,  
White Balsamic, Prosciutto Crumble

## LES PETITS PLATS

ONION SOUP GRATINEE. . . . . 12  
with Gruyère Cheese

BURGUNDY ESCARGOT . . . . . 14

Lemon Garlic Butter *gf*

CAULIFLOWER TAGINE. . . . . 17

Roasted Carrots, Lentils, Chickpeas,  
Spicy Cashews, Dates, Coconut Milk,  
Fresh Herbs, Minted Yogurt *gf, veg*

MOULES “MARINIÈRE” . . . . . 15

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

TARTARE DE SAUMON\* . . . . . 17

Hand Chopped Salmon, Charred Pineapple,  
Cucumber, Avocado, Jalapeno, Key Lime Aioli,  
Taro Chips *gf*

PETIT STEAK TARTARE\* . . . . . 23

Hand-Cut, Traditional Garnish, Farm Egg,  
Grilled Sourdough

PATÉ DE CAMPAGNE . . . . . 15

House Made Pickles, Mustards, Petite Salad

## LES POISSONS

MOULES FRITES “MARINIÈRE” . . . . . 29

Prince Edward Island Mussels,  
White Wine-Garlic-Shallot Broth, Pommes Frites *gf*

GRILLED FAROE ISLAND SALMON . . . . . 34

Signature Ratatouille, Arugula, Balsamic Drizzle *gf*

ROASTED BRANZINO . . . . . 36

Fregola Salad, Charred Broccolini, Herb Oil

## LES VOLAILLES

COOKS VENTURE HEIRLOOM CHICKEN . 32

Chickpea Smear, Charred Romaine, Sauce Vierge,  
French Feta, Black Garlic Molasses

DUCK LYONNAISE . . . . . 32

Crispy Duck Confit, Chicken Liver, Lardons,  
Poached Egg, Frisée, Sherry Vinaigrette

## LES VIANDES

PISTACHE BURGER . . . . . 19

Balsamic Onions, Horseradish Aioli,  
Cornichons, Gruyère Cheese, Frisée

STEAK FRITES. . . . . 38

Char Grilled 10oz Center Cut NY Strip,  
Maître D’ Butter, Pommes Frites *gf*

FILET AU POIVRE. . . . . 46

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

BEEF BOURGUIGNON . . . . . 40

Red Wine Braised Short Rib, Roasted Button  
Mushrooms, Pearl Onions, Lardons, Glazed Carrots,  
Pomme Purée, Red Wine Jus

STEAK TARTARE\* . . . . . 36

Hand-Cut, Traditional Garnish, Farm Egg,  
Grilled Sourdough, Pommes Frites *gf*

## ACCOMPAGNEMENT

TRUFFLE MAC & CHEESE...14 MASHED POTATOES..... 8 GARLIC HARICOTS VERTS.... 8 SAUTÉED SPINACH..... 10  
TRUFFLE & BLUE FRIES.....12 POMMES FRITES..... 7 RATATOUILLE..... 10 SIDE SALAD..... 9

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

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



## WINES BY THE GLASS

### *les bulles*

Champagne, Pommery Royal Brut, Reims NV	22
Champagne, Charles Le Bel "Inspiration", Brut, NV	27
Champagne, Pommery Pop Pink, NV, Reims (Split)	37
Prosecco, Franzie & Cratzi, Italy NV (Split)	11
Sparkling, Blanc de Blancs, Francois Montand, Brut NV	12
Sparkling, Rosé, G. Bertrand, Crémant de Limoux '19	17

### *les blancs*

Sauvignon Blanc, Franc Beausejour, Bordeaux '20	11
Sauvignon Blanc, Ferrari Carano, Fumé Blanc, Sonoma County, CA '21	12
Sauvignon Blanc, Sancerre, Domaine Doudeau-Leger, France '20	18
Chardonnay, Bernier, '20	11
Chardonnay, Hahn "SLH", Monterrey County '19	15
Chardonnay, Pouilly-Fuissé, Domaine Domaine Gonon '19	21
Chardonnay, Domaine Chavy Chouet, Bourgogne '20	22
Pinot Grigio, Bertani, Italy '20	11
Riesling, Trimbach, Alsace '19	17
Vouvray, Château de Valmer, Loire Valley '18	13

### *les rosés*

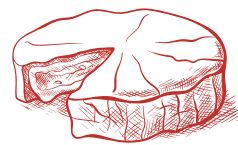
Rue de St.Tropez "83", Côtes de Provence '20	11
La Chapelle Gordonne, Côtes de Provence '20	17

### *les rouges*

Bordeaux, Château Clou du Pin '19	12
Bordeaux, Château Viaud de Lalande, Pomerol '20	18
Malbec, Petit Jammes, Cahors '19	12
Côtes du Rhône, Domaine La Grangette, Saint Joseph '19	12
Cabernet Sauvignon, Smith & Hook, Central Coast '19	14
Cabernet Sauvignon, Joel Gott, CA '19	16
Merlot, Drumheller, Columbia Valley '17	11
Pinot Noir, Ron Rubin, Russian River Valley '19	15
Pinot Noir, Bourgogne, Vignerons De Bel Air '20	16

## SPECIALTY COCKTAILS

<b>ENZONI</b>	15
Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes	
<b>LONDON CALLING</b>	12
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
<b>PISTACHE MOSCOW MULE</b>	13
Tito's Handmade Vodka, Ginger Beer, Lime, Fresh Basil	
<b>PISTACHE SPRITZER</b>	14
Lillet Rose, Sparkling	
<b>FRENCH 75</b>	14
Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup	
<b>LAVENDER MARTINI</b>	14
Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup	
<b>FRENCH PEAR MARTINI</b>	15
Grey Goose Le Poire, St. Germain, Sparkling	
<b>TRES AMIGAS</b>	14
Patron Silver, St. Germain, Lime Juice, Splash of Soda	



## FROMAGE & CHARCUTERIE

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 months, Earthy, Nutty, Intense (Switzerland)

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

**PARMESAN-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

**CHABICHOU** | GOAT | SOFT  
Lush, Mature, Wrinkled Rind, Mineral

**CHÈVRE BUCHETTE** | GOAT | SOFT  
Fresh Goat Cheese with Garlic & Herbs

### *charcuterie*

**ROSETTE DE LYON**  
Hard Saucisson

**GARLIC SAUSAGE**  
Hard 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

**DUCK PROSCIUTTO**  
Dry Cured  
(Add \$2)

**SALCHICHÓN IBÉRICO**  
Dry Cured (Spain)