

PISTACHE

BAR MENU

BISTRO PLATES

CHEESE

PRÉFÉRÉ (COW)

Roblochon-like semi-soft, creamy, intense

BRIE (COW)

Soft, double-cream

FOURME D'AMBERT (COW)

Semi-hard blue cheese, aged, moist, dense flavor

AGED CHEDDAR (COW-USA)

Hard, crumbly, mild flavor

GRUYÈRE (COW)

Hard, aged, strong flavor

LE CHEVROT (GOAT)

Crumbly, semi-dry, mature

MANCHEGO (SHEEP-SPAIN)

Hard, Aged 6 months

COMTÉ ST. ANTOINE (COW)

Semi-hard, cave aged 14 months, robust flavor

CHOICE OF 3 | \$17 5 | \$27 7 | \$36

CHARCUTERIE

ROSETTE DE LYON

Hard saucisson (Pork)

GARLIC SAUSAGE

Semi-hard saucisson (Pork)

CHORIZO

Spicy, smoked paprika sausage (Pork-Spain)

PATÉ "MAISON"

House Made, Country Style (Pork, Chicken)

PROSCIUTTO DI PARMA

Cured, aged ham (Pork - Italy)

DUCK "HAM"

Smoked duck breast

FOIE GRAS "TORCHON"

House Made, Quatre Epices, Compote, Toasted Brioche (Mulard Duck - Canada) Add 10.00

SMALL PLATES

ROASTED CAULIFLOWER & BROCCOLINI

Capers, Espelette, Heirloom Tomato Gremolata, Pamesan Reggiano, Roasted Garlic & Basil Aioli

13.00

SEARED TUNA CRUDO

Avocado, Charred Scallions, Opal Basil, Confit Peppers, Lemon Aioli, Fingerling Chips

16.75

CHOUX DE BRUXELLES

Roasted Brussels Sprouts, Anjou Pear, Shaved Comte, Poached Farm Egg Fingerling Chips, Apple Wood Smoked Bacon Vinaigrette

15.00

CRISPY SPANISH OCTOPUS

Roasted Fingerling Potatoes, Picholine Olives, Arugula, Smoked Paprika Aioli Piquillo Pepper, Sauce Basque

16.00

PETIT STEAK TARTARE

Hand-Cut Tenderloin Mixed with Traditional Condiments

14.00

BURGUNDY ESCARGOTS

In Lemon Garlic Butter

12.00

TARTARE DE SAUMON

Smoked & Fresh Salmon, Avocado Mousse, Grapefruit, Ginger Oil, Pickled Shitake Cilantro, Lemon Aioli, Brioche Croutons

15.00

ZUCCHINI BLOSSOM BEIGNETS

Pontano Farms Zucchini Blossoms, Bay Scallops, Boursin, Tomato Compote, Pesto

14.00

CRISPY PORK BELLY

Warm Lentil Salad, Frisee, Grain Mustard Vin Blanc

12.50

MOULES "MARINIÈRE"

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

12.00

STEAK FRITE

Char-Grilled 6 oz Akaushi Flat Iron, House Cut Fries, Maitre D' Butter

29.50

CROQUE-MONSIEUR

Roasted Ham & Cheese, Gruyère, Béchamel

13.50

POMME FRITES

Regular (Pick 1 Sauce) 7.00
Large (Pick 3 Sauces) 14.00
Colossal (Pick 6 Sauces) 28.00

SAUCES & AIOLIS

Ketchup
Mayo
Roasted Garlic & Basil Aioli
Harissa Cream
Dijon Mustard
Sherry Vinegar
Smoked Paprika Aioli
Au Poivre +3.00

SPECIALTY FRIES 10.00

Truffle & Blue
Truffle & Parmesan
Black Truffle & Roasted Garlic

FOIE GRAS FRIES 24.00

Seared Foie Gras, Cherry Gastrique, Toasted Pistachios

CHECK OUT OUR FRITE SHEET

chef de cuisine
ISAAC CERNY

SPECIALITY COCKTAILS

BLOOD ORANGE MANHATTAN

Knob Creek Whiskey, Fermented Organic Blood Orange, Dolin Sweet Vermouth

15.00

TRES AMIGAS

Patron Silver, St. Germain Liqueur, Fresh Lime Juice, Splash of Soda

14.00

CUCUMBER MARTINI

Fresh Cucumber, Hendrick's Gin, St. Germain Liqueur, Lime

15.00

FRENCH VOKDA MOJITO

Mint Leaves, Ketel One Vodka, Lime Juice, Sugar, Chambord, Fresh Raspberries

12.00

PISTACHE'S MOSCOW MULE

Grey Goose Vodka, Ginger Beer, Fresh Basil, Lime

13.00

GERMAIN SHEPHERD

Citadelle Gin, St. Germain Liqueur, Fresh Squeezed Grapefruit, Lemon

13.00

JOIE DE VIVRE

Bastille Whiskey, St. Germain Liqueur, Yellow Chartreuse, Fresh Squeezed Lemon Juice

14.00

FRENCH PEAR MARTINI

St. Germain Liqueur, Grey Goose Pear, Champagne, Sugar Rim

15.00

LONDON CALLING

Pimms, Lemon, Simple Syrup, Muddled Cucumber & Orange, Ginger Beer

12.00

LOUCHE

Hendricks, Lillet Rouge, Yellow Chartreuse, Lime Juice, Simple Syrup

15.00

KYLE'S CURE-ALL

Bulleit Bourbon, Averna Amaro, Yellow Chartreuse, Aperol

15.00

SOUTH SLOPE

Aviation Gin, Aperol, Lillet Blanc, Cointreau, Lemon Juice

14.00

MAY DAISY

VS Cognac, Lemon Juice, Green Chartreuse, Simple Syrup, Mint

14.00

CADAVRE RENOVATEUR #2

Tanqueray, Cointreau, Lillet Blanc, Lemon Juice, Absinthe Rinse

13.00

PECH SOUR

Sazerac Rye, Lemon Juice, Simple Syrup, Egg White Foam, Pech de Jammes Malbec Floater

13.00

BEER

Kronenbourg, France 6.50

*On Draft

Corona, Mexico 6.50

Palm Ale, Belgium 6.50

Blanche de Bruxelles, Belgium ... 9.00

Amstel Light, Holland 6.50

Heineken, Holland 6.50

Warsteiner, Germany 6.50

Stella Artois, Belgium 6.50

Bud Light, St. Louis, MO 5.50

Harpoon UFO, Boston, MA 6.50

Sierra Nevada, Chico, CA 6.50

Anchorsteam, S.F., CA 6.50

St Pauli Girl, Germany 5.00

*Non Alcoholic

WINES BY THE GLASS

BUBBLY

CHAMPAGNE, Nicolas Feuillatte, Brut Reserve NV 16.75

CHAMPAGNE, Veuve Clicquot, Brut NV 25.00

PROSECCO, Spumante Brut, Zonin, Veneto, Italy, NV 12.00

SPARKLING Blanc De Blancs, François Montand 9.50

SPARKLING Rosé, Gérard Bertrand, Crémant de Limoux '11 13.00

WHITE & ROSE

SAUVIGNON BLANC, Bordeaux Blanc, Franc Beausejour, France '13 9.50

SAUVIGNON BLANC, Sonoma Fumé Blanc, Ferrari Carano, California '13 11.00

SAUVIGNON BLANC, Sancerre, Domaine de la Villaudiere, Reverdy '13 15.00

CHARDONNAY, Macon-Lugny "Les Genièvres", Louis Latour '12 9.00

CHARDONNAY, Pouilly Fuissé, Réserve des Rochers, '11 14.50

CHARDONNAY, Russian River Valley, Ferrari Carano, Trè Terre, California '11 16.50

MELON DE BOURGOGNE, Muscadet, Domaine Les Hautes Noelles '11 ... 10.00

PINOT GRIGIO, delle Venezie, Zonin, Italy '12 7.75

ALBARIÑO, Marques de Caceres, Rias Baixas '12 11.50

CLAIRETTE, Côtes Du Rhône Blanc, J.L.Colombo '12 9.25

RIESLING, Trimbach, Alsace '11 13.00

CHENIN BLANC, Vouvray, Château de Valmer '12 10.00

ROSÉ, Cotes de Provence France, Rue de St. Tropez, 83, '13 9.50

RED

BORDEAUX BLEND, Bordeaux A.O.C., Franc Beauséjour '12 8.50

CABERNET SAUVIGNON, Picket Fence, Alexander Valley, CA. '11 12.00

CABERNET SAUVIGNON, California, Uppercut '12 14.00

CABERNET BLEND, Médoc, Château Aimée '10 16.50

MERLOT, Washington Hills, Washington '12 8.50

MERLOT, Bordeaux Supérieur, Château Prieuré Marquet '09 12.00

MALBEC, Petit Jammes, Cahors '12 10.00

PINOT NOIR, Row Eleven, Vinas 3, Sonoma, CA. '11 11.00

PINOT NOIR, Ventoux-Rhone, Domaine de Valmoissine '11 12.75

GRENACHE/SYRAH, Côtes-du-Rhône, St Hilaire d'Ozilhan '12 9.50

TEMPRANILLO, Rioja, Allende, Spain '07 17.00

ZINFANDEL, Truant, Four Vines, CA. '11 10.00