

# PISTACHE

## BISTRO PLATES

### ARTISAN CHEESE & CHARCUTERIE SELECTION

CHOICE OF 3 | 18

CHOICE OF 5 | 28

CHOICE OF 7 | 38

(full selections on back)

## AFTERNOON PLATES

### MOULES FRITES "MARINIÈRE"

35

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

### SMOKED SALMON PLATTER\*

28

Red Onion,  
Capers,  
Egg,  
Sour Cream, Arugula

### GRILLED FAROE ISLAND SALMON

36

Signature Ratatouille,  
Arugula, Balsamic Drizzle *gf*

### GRILLED CHICKEN PAILLARD

26

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

### STEAK FRITES

46

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

### FILET AU POIVRE

50

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

### STEAK TARTARE\*

32

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

## SANDWICHES

### CROQUE-MONSIEUR ..... 18

Grilled Ham & Cheese, Gruyere, Grain

Mustard, Bechamel Add Fried Egg

(Croque-Madame \$3)

### HAMBURGER (USDA Prime Beef) ..... 22

Romaine Lettuce,

Tomato, Onion,

Brioche Bun

(Add Cheddar, Gruyère Or

Blue Cheese \$3)

## DESSERT

### PISTACHE PROFITEROLES ..... 14

Vanilla Ice Cream Filled Cream

Puffs, Dark Chocolate Sauce,

Candied Almonds

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

Dark Chocolate Sauce,

Vanilla Chantilly

### KEYLIME CHEESECAKE ..... 13

Graham Cracker, Vanilla Chantilly

### CRÈME BRULÉE ..... 13

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

## APPETIZERS

### ONION SOUP GRATINEE ..... 14

With Gruyère Cheese

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

Fresh Herbs, Shallots,

Pistache Vinaigrette *gf, v*

### BURGUNDY ESCARGOTS ..... 16

In Lemon Garlic Butter *gf*

### TARTARE DE SAUMON\* ..... 21

Handcut Salmon, Cucumber,

Charred Pineapple, Avocado,

Jalapeño, Key Lime Aioli, Taro Chips *gf*

### PATÉ DE CAMPAGNE ..... 18

House Made Pickles, Mustards,

Petite Salad

## SMALL PLATES

Add Chicken 12

Add Shrimp 14

### ARUGULA & PARMESAN ..... 18

Beefsteak Tomatoes,

Lemonette Dressing *gf, veg*

### LE PUY LENTIL SALAD ..... 19

Tabil Roasted Carrots,

Housemade Raisins,

Charred Red Onion,

Orange, Pistachio, Fresh Herbs,

Tahini Dressing *gf, veg*

### ITALIAN BURRATA ..... 22

Fennel Jam, Black Kale, Seasonal Fruit,

Focaccia, White Balsamic Vinaigrette *gf, veg*

### ROASTED BEET SALAD ..... 19

Golden Beets, Baby Carrot, Pistachio

Herbed Goat Cheese, Watercress

Honeycrisp Apple,

Tarragon Vinaigrette *gf, veg*

20% 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

**ST. ANDRE**  
COW | SOFT  
Tripple Cream, Smooth, Mushroomy

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

**PARMESAN REGGIANO**  
COW | HARD  
Aged 18-24 mo., Gritty Texture  
Fruity, Nutty (Italy)

**GRUYÈRE | COW | HARD**  
Cave Aged 1 year, 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

**CHEVRE BUCHETTE | GOAT | SOFT**  
Fresh Goat Cheese  
With Garlic & Herbs

**CHARCUTERIE**

**ROSETTE DE LYON**  
Hard Saucisson  
**GARLIC SAUSAGE**  
Semi Soft Saucisson  
**SAUCISSON SEC**  
Hard Saucisson  
**CHORIZO**  
Spicy, Smoked  
Paprika Sausage (Spain)  
**PATÉ DE CAMPAGNE**  
Country Style

**JAMBON DE BAYONNE**  
Cured, Aged Ham  
**SOPRESSATTA FIORE**  
Spicy Garlic Fennel, Italian Sausage  
**DUCK PROSCIUTTO** Add \$2  
Dry Cured  
**SALCHICHÓN IBÉRICO**  
Dry Cured (Spain)

**BEER**

**KRONENBOURG** . . . . . 9  
France (Draft 500ml)  
**KRONENBOURG BLANC** . . . . . 8.5  
France  
**TUCHER HELLES HEFE WEIZEN** . . . 8.5  
Germany  
**BECK'S PREMIER** . . . . . 8.5  
Germany  
**STELLA ARTOIS** . . . . . 8.5  
Belgium

**BUD LIGHT** . . . . . 8  
St. Louis, MO  
**MICHELOB ULTRA** . . . . . 8  
St. Louis, MO  
**GOOSE ISLAND IPA** . . . . . 8.5  
NY  
**STELLA LIBERTE N/A** . . . . . 8.5  
Belgium

**SPECIALTY COCKTAILS**

**ENZONI** . . . . . 16  
Nolet's Gin, Campari, Lemon,  
Simple Syrup, Grape  
**LONDON CALLING** . . . . . 15  
Pimms, Ginger Beer, Simple Syrup,  
Lemon Juice, Muddled Cucumber & Orange  
**PISTACHE MOSCOW MULE** . . . . . 16  
Tito's Vodka, Ginger Beer,  
Lime, Basil  
**FRENCH 75** . . . . . 17  
Hendrick's Gin, Sparkling, Lemon,  
Simple Syrup

**LAVENDER MARTINI** . . . . . 15  
Tito's Vodka, Dry Vermouth,  
Lime, Lavender Syrup  
**SPICY PASSION FRUIT**  
**MARGARITA** . . . . . 17  
Ghost Spicy Tequila, Chinola  
**TRES AMIGAS** . . . . . 18  
Patron Silver, St. Germain,  
Lime, Splash of Soda  
**PISTACHE SPRITZER** . . . . . 15  
Lillet Rose, Sparkling  
**FRENCH PEAR MARTINI** . . . . . 17  
Grey Goose Le Poire, St. Germain,  
Sparkling

**BY THE GLASS****BUBBLES**

**CHAMPAGNE** . . . . . 32  
Pommery, Apanage Brut, Reims, NV  
**CHAMPAGNE** . . . . . 34  
Charles Le Bel "Inspiration", Brut, NV  
**CHAMPAGNE** . . . . . 37  
Pommery Pop Pink, NV, Reims (Split)  
**PROSECCO** . . . . . 14  
Franzies & Cratzi, Italy NV (Split)  
**SPARKLING** . . . . . 14  
Blanc De Blancs, François Montand  
**SPARKLING** . . . . . 18  
Rosé, Gérard Bertrand, Crémant de  
Limoux '20

**WHITE & ROSE**

**SAUVIGNON BLANC** . . . . . 12  
Bordeaux Blanc, Franc Beauséjour,  
France '20  
**SAUVIGNON BLANC** . . . . . 14  
Sonoma Fumé Blanc, Ferrari Carano,  
California '22  
**SAUVIGNON BLANC** . . . . . 19  
Sancerre, Domaine Villaudière, Reverdy '21

**CHARDONNAY** . . . . . 13  
Domaine de Bernier, Loire '21  
**CHARDONNAY** . . . . . 18  
HAHN "S.L.H" Santa Lucia Highlands  
'19

**CHARDONNAY** . . . . . 23  
Pouilly Fuissé, Domaine Gonon '21  
**CHARDONNAY** . . . . . 26  
Domaine Chavy Chouet, Bourgogne  
'20

**PINOT GRIGIO** . . . . . 13  
Bertani "Velante", Italy '21  
**RIESLING** . . . . . 18  
Trimbach, Alsace '20

**GRÜNER** . . . . . 16  
Domäne Wachau, Austria '21

**CHENIN BLANC** . . . . . 16  
Vouvray, Charles Bove, Loire Valley  
'20

**ROSÉ** . . . . . 13  
Côtes de Provence France, Rue de St.  
Tropez, 83 '22

**ROSÉ** . . . . . 18  
La Chapelle Gordonne, Côtes de Provence  
'21

**RED**

**BORDEAUX BLEND** . . . . . 12  
Franc Beauséjour '20

**BORDEAUX BLEND** . . . . . 18  
Château de Viaud, Lalande de  
Pomerol '21

**CABERNET SAUVIGNON** . . . . . 15  
Smith & Hook, Central Coast, CA. '20

**CABERNET SAUVIGNON** . . . . . 16  
Joel Gott, California '19

**MERLOT** . . . . . 11  
Drumheller, Columbia Valley '18

**MALBEC** . . . . . 14  
Gouleyant, Cahors '20

**PINOT NOIR** . . . . . 16  
Ron Rubin, Russian River Valley, CA  
'19

**PINOT NOIR** . . . . . 17  
Bourgogne, Vignerons De Bel Air '20

**PINOT NOIR** . . . . . 20  
Belle Glos "Balade", Santa Rita Hills  
'21

**GRENACHE/SYRAH** . . . . . 14  
Côtes-du-Rhône, Domaine La Grangette  
'20