

# PISTACHE

## APPETIZERS

- ONION SOUP GRATINEE ..... 14  
With Gruyère Cheese
- MIXED BABY GREENS ..... 11  
Fresh Herbs, Shallots,  
Pistache Vinaigrette *gf, v*
- BURGUNDY ESCARGOTS ..... 16  
In Lemon Garlic Butter *gf*
- SPANISH OCTOPUS ..... 28  
Cucumber, Olive, Piquillo Pepper, Hummus,  
Feta, Marcona Almonds *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

- ITALIAN BURRATA ..... 22  
Fennel Jam, Black Kale, Seasonal Fruit  
Focaccia, White Balsamic Vinaigrette *gf, veg*
- LE PUY LENTIL SALAD ..... 19  
Tabil Roasted Carrots,  
Housemade Raisins, Charred Red Onion,  
Orange, Pistachio, Fresh Herbs,  
Tahini Dressing *gf, veg*
- ARUGULA & PARMESAN ..... 18  
Beefsteak Tomatoes,  
Lemonette Dressing *gf, veg*
- ROASTED BEET SALAD ..... 19  
Golden Beets, Baby Carrots, Herbed Goat  
Cheese, Honeycrisp Apple, Watercress,  
Pistachio,  
Tarragon Vinaigrette *gf, veg*

## BISTRO PLATES

### ARTISAN CHEESE & CHARCUTERIE SELECTION

- CHOICE OF 3 | 18
- CHOICE OF 5 | 28
- CHOICE OF 7 | 38
- (full selections on back)

\*gf Gluten Free *veg* Vegetarian

## LUNCH PLATES & SPECIALTIES

### 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

38

Signature Ratatouille,  
Arugula, Balsamic Drizzle *gf*

### CHERMOULA RUBBED GRILLED

#### SHRIMP

32

Farro Salad, Harissa Vinaigrette

### QUICHE LORRAINE

17

Leeks, Applewood Smoked Bacon,  
Gruyere, Mixed Baby Greens

### STEAK FRITES

48

Char-Grilled 10oz Center Cut NY  
Strip, Maître D Butter,  
Pomme Frites

### STEAK TARTARE\*

32

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

## SALADS

### NIÇOISE SALAD ..... 26

Mixed Greens, Tomato,  
Baby Sweet Peppers, Potato,  
Haricots Verts, Eggs, Olives, Anchovies,  
Albacore Tuna, Herb Vinaigrette *gf*

### SHRIMP COBB SALAD ..... 32

Grilled Gulf Shrimp, Lardon, Hard Boiled  
Egg, Corn, Tomato, Avocado, Blue Cheese,  
Buttermilk Dressing *gf*

### GRILLED CHICKEN PAILLARD ..... 26

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

## SANDWICHES

Served with Pommes Frites

### BLACKENED LOCAL FISH ..... 22

Fresh Market Catch, Lettuce,  
Avocado, Key Lime Aioli,  
Jicama Slaw, Ciabatta Bun

### GRILLED CHICKEN ..... 22

Roasted Pepper, Portobello,  
Balsamic Onions, Goat Cheese,  
Tomato Jam, Arugula, Ciabatta

### BÁHN MÌ ..... 22

Paté, Pickled Vegetables, Mixed Herbs,  
Baguette

### SHRIMP ROLL ..... 26

Lemon Aioli, Butter Lettuce, Fine Herbs,  
Brioche

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

Roasted Ham & Cheese,  
Gruyère, Grain Mustard, Béchamel  
Croque Madame with Fried Egg Add \$3

### HAMBURGER ..... 21

Romaine, Lettuce, Tomato,  
Onion, Brioche Bun  
Add Cheese \$3  
(Cheddar, Gruyère or Blue Cheese)

### VEGETARIAN ..... 19

Roasted Pepper, Portobello, Balsamic  
Onions,  
Goat Cheese, Tomato Jam, Hummus,  
Arugula, Ciabatta Bread *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 Honey & Truffle

**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**  
NEFT 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 La Poire, St. Germain,  
Sparkling

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

**CHAMPAGNE** . . . . . **33**  
Pommery, Brut Royal, Reims, NV  
**CHAMPAGNE** . . . . . **37**  
Pommery Pop Pink, NV, Reims (Split)  
**PROSECCO** . . . . . **14**  
Franz & Cratzi, Treviso, 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** . . . . . **16**  
Stoneleigh, Marlborough '22  
**SAUVIGNON BLANC** . . . . . **19**  
Sancerre, Dom De La Villaudière,  
Reverdy '22  
**CHARDONNAY** . . . . . **13**  
Domaine de Bernier, Loire Valley '21  
**CHARDONNAY** . . . . . **18**  
Clos Pegase, Napa '21  
**CHARDONNAY** . . . . . **23**  
Pouilly Fuissé, Domaine Gonon '21  
**PINOT GRIGIO** . . . . . **13**  
Bertani "Velante", Italy '22  
**RIESLING** . . . . . **18**  
Trimbach, Alsace '20  
**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**  
Château Clou du Pin '20  
**BORDEAUX BLEND** . . . . . **18**  
Château de Viaud, Lalande de  
Pomerol '21  
**BORDEAUX** . . . . . **24**  
Perey Chevreuil, St. Emilion Grand  
Cru '19  
**CABERNET SAUVIGNON** . . . . . **14**  
Joel Gott, California '21  
**CABERNET SAUVIGNON** . . . . . **16**  
Vina Robles, Paso Robles CA '20  
**MERLOT** . . . . . **11**  
Drumheller, Columbia Valley '18  
**MALBEC** . . . . . **14**  
Petit Jammes, Cahors '20  
**PINOT NOIR** . . . . . **17**  
Bourgogne, Vignerons De Bel Air '20  
**PINOT NOIR** . . . . . **20**  
Belle Glos "Balade", Santa Rita Hills  
CA '21  
**GRENACHE/SYRAH** . . . . . **14**  
Côtes-du-Rhône, Domaine La Grangette  
'20