

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 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

FOIE GRAS TORCHON. 36
Berry Port Compote, Hazelnut, Frisée,
Brioche

SMALL PLATES

Add Chicken 10
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 18
Golden Beets, Baby Carrot, Pistachio
Herbed Goat Cheese, Watercress
Honeycrisp Apple,
Tarragon Vinaigrette *gf, veg*

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

38

Signature Ratatouille,
Arugula, Balsamic Drizzle *gf*

GRILLED CHICKEN PAILLARD

26

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

STEAK FRITES

48

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

FILET AU POIVRE

54

Pepper Crusted Beef Tenderloin,
Black Pepper Brandy Sauce
Pomme Frites

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)

SHRIMP ROLL 26
Lemon Aioli, Butter Lettuce, Fine Herbs,
Brioche

HAMBURGER (USDA Prime Beef) 21
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

APPLE CAKE 14
Crème Anglaise, Candied Walnuts,
Vanilla Ice Cream

BREAD PUDDING 14
Chocolate Sauce, Candied Walnuts,
Vanilla Ice Cream

PARIS BREST 14
Praline Cream, Almond

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

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

**ÉPOISSES
COW | SOFT**
Washed Rind, Garlicky, Fruity,
Mushroomy

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

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

TETE DE MOINE | COW | HARD
Aged 18-24 mo., Gritty Texture
Fruity, Nutty (Italy)

**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**
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 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 '22

SAUVIGNON BLANC **16**
Stoneleigh, Marlborough '22

SAUVIGNON BLANC **19**
Sancerre, Dom De La Villaudière,
Reverdy '22

CHARDONNAY **13**
Domaine de Bernier, Loire Valley '22

CHARDONNAY **16**
Starmont, Napa-Carneros '20

CHARDONNAY **23**
Pouilly Fuissé, Domaine Gonon '21

PINOT GRIGIO **13**
Bertani "Velante", Italy '22

RIESLING **18**
Trimbach, Alsace '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**
Château Clou du Pin '21

BORDEAUX BLEND **16**
Château Marjosse '20

BORDEAUX **24**
Perey Chevreuil, St. Emilion Grand
Cru '20

CABERNET SAUVIGNON **15**
Felizola, Bergerac '19

CABERNET SAUVIGNON **16**
Vina Robles, Paso Robles CA '21

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

MALBEC **14**
Petit Jammes, Cahors '20

PINOT NOIR **17**
Bourgogne, Vignerons De Bel Air '21

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

GRENACHE/SYRAH **14**
Côtes-du-Rhône, Paul Jaboulet '19