

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 12

With Gruyère Cheese

MIXED BABY GREENS 10

Fresh Herbs, Shallots,
Pistache Vinaigrette **gf, v**

BURGUNDY ESCARGOTS 12

In Lemon Garlic Butter **gf**

TARTARE DE SAUMON* 19

Handcut Salmon, Cucumber,
Charred Pineapple, Avocado,
Jalapeño, Key Lime Aioli, Taro Chips **gf**

PATÉ DE CAMPAGNE 15

House Made Pickles, Mustards,
Petite Salad

SMALL PLATES

Add Chicken 7
Add Shrimp 10

ARUGULA & PARMESAN 16

Beefsteak Tomatoes,
Lemonette Dressing **gf, veg**

LE PUY LENTIL SALAD 16

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

ITALIAN BURRATA 19

Seasonal Fruit, Fennel, Pickled Red Onion
Prosciutto Crumble, White Balsamic **gf, veg**

ROASTED BEET SALAD 16

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

AFTERNOON PLATES

MOULES FRITES "MARINIÈRE"

29

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

SMOKED SALMON PLATTER*

24

Red Onion,
Capers,
Egg,
Sour Cream, Arugula

GRILLED FAROE ISLAND SALMON

34

Signature Ratatouille,
Arugula, Balsamic Drizzle **gf**

GRILLED CHICKEN PAILLARD

20

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

STEAK FRITES

38

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

FILET AU POIVRE

46

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 16

Grilled Ham & Cheese, Gruyere,
Bechamel Add Fried Egg
(Croque-Madame \$2)

HAMBURGER (USDA Prime Beef) 16

Romaine Lettuce,
Tomato, Onion,
Brioche Bun
(Add Cheddar, Gruyère Or
Blue Cheese \$2)

VEGAN BURGER 17

Beyond Meat Patty,
Romaine, Tomato, Onion

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 12

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

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

MORBIER | COW | SEMI SOFT
Pressed with Ash Line,
Mild, Sweet

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
ST PAULI GIRL **7.5**
Non-Alcoholic, Germany

SPECIALTY COCKTAILS

ENZONI **15**
Nolet's Gin, Campari, Lemon,
Simple Syrup, Grape
LONDON CALLING **13**
Pimms, Ginger Beer, Simple Syrup,
Lemon Juice, Muddled Cucumber & Orange
PISTACHE MOSCOW MULE **14**
NEFT Vodka, Ginger Beer,
Lime, Basil
FRENCH 75 **15**
Hendrick's Gin, Sparkling, Lemon,
Simple Syrup

LAVENDER MARTINI **15**
Tito's Vodka, Dry Vermouth,
Lime, Lavender Syrup
TRES AMIGAS **15**
Patron Silver, St. Germain,
Lime, Splash of Soda
PISTACHE SPRITZER **14**
Lillet Rose, Sparkling
FRENCH PEAR MARTINI **16**
Grey Goose Le Poire, St. Germain,
Sparkling

BY THE GLASS**BUBBLES**

CHAMPAGNE **29**
Pommery, Apanage Brut, Reims, NV
CHAMPAGNE **32**
Charles Le Bel "Inspiration", Brut, NV
CHAMPAGNE **37**
Pommery Pop Pink, NV, Reims (Split)
PROSECCO **11**
Franzies & Cratzi, Italy NV (Split)
SPARKLING **12**
Blanc De Blancs, François Montand
SPARKLING **18**
Rosé, Gérard Bertrand, Crémant de Limoux
'20

WHITE & ROSE

SAUVIGNON BLANC **12**
Bordeaux Blanc, Franc Beauséjour, France
SAUVIGNON BLANC **14**
Sonoma Fumé Blanc, Ferrari Carano, California '21
SAUVIGNON BLANC **19**
Sancerre, Domaine Villaudière, Reverdy '21
CHARDONNAY **13**
Domaine de Bernier, Loire '20
CHARDONNAY **17**
HAHN "S.L.H" Santa Lucia Highlands
'19
CHARDONNAY **22**
Pouilly Fuissé, Domaine Gonon '19
CHARDONNAY **25**
Domaine Chavy Chouet, Bourgogne
'20
PINOT GRIGIO **13**
Bertani "Velante", Italy '21
RIESLING **17**
Trimbach, Alsace '19
CHENIN BLANC **15**
Vouvray, Charles Bove, Loire Valley '20
ROSÉ **12**
Côtes de Provence France, Rue de St. Tropez,
83 '21
ROSÉ **18**
La Chapelle Gordonne, Côtes de Provence
'20

RED

BORDEAUX BLEND **12**
Château Clou du Pin '19
BORDEAUX BLEND **18**
Château de Viaud, Lalande de
Pomerol '20
CABERNET SAUVIGNON **14**
Smith & Hook, Central Coast, CA. '19
CABERNET SAUVIGNON **16**
Joel Gott, California '19
MERLOT **11**
Drumheller, Columbia Valley '17
MALBEC **13**
Petit Jammes, Cahors '19
PINOT NOIR **15**
Ron Rubin, Russian River Valley, CA
'19
PINOT NOIR **16**
Bourgogne, Vignerons De Bel Air '20
GRENACHE/SYRAH **13**
Côtes-du-Rhône, Domaine La Grangette '20