

PISTACHE

MIKE BURGIO
Chef de Cuisine

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**
- TARTARE DE SAUMON***..... 21
Handcut Salmon, Charred Pineapple,
Cucumber, Avocado, Jalapeño,
Key Lime Aioli, Taro Chips **gf**
- PATÉ DE CAMPAGNE** 18
House Made Pickles,
Mustards, Petite Salad

SMALLPLATES

Add Petit Chicken Breast 6
Add Grilled Shrimp 12

- ITALIAN BURRATA** 22
Fennel Jam, Watercress,
Seasonal Fruit, Focaccia,
White Balsamic Vinaigrette **gf, veg**
- LE PUY LENTIL SALAD** 19
Tabil Roasted Carrots,
Housemade Raisins, Pickled Onion,
Orange, Cashew, Hummus Smear,
Tunisian Flatbread, Tahini Dressing **veg**
- ARUGULA & PARMESAN** 18
Beefsteak Tomatoes, Fennel,
Parmigiano Reggiano,
Lemonette Dressing **gf, veg**
- ROASTED BEET SALAD** 18
Golden Beets, Baby Carrots,
Herbed Goat Cheese, Pistachio,
Honeycrisp Apple, Watercress,
Tarragon Vinaigrette **gf, veg**
- CAULIFLOWER TAGINE**..... 24
Roasted Carrots, Lentils, Chickpeas, Spicy
Cashews, Dates, Coconut Milk, Fresh
Herbs, Minted Yogurt **gf, veg**
- FARRO SALAD** 18
Oyster Mushrooms, Baby Eggplant,
English Peas, Roasted Carrots,
Fresh Herbs, Harissa Vinaigrette **v**

BISTRO PLATES

ARTISAN CHEESE & CHARCUTERIE SELECTION

CHOICE OF 3 | 18

CHOICE OF 5 | 28

CHOICE OF 7 | 38

(full selections on back)

AFTERNOON PLATES & SPECIALTIES

MON - SUN
2:30 PM - 5 PM

MOULES FRITES "MARINIÈRE"
32
P.E.I. Mussels,
Pommes Frites,
White Wine-Garlic-Shallot Broth **gf**

SMOKED SALMON PLATTER*
28
Red Onion, Capers, Egg,
Sour Cream, Arugula,
Grilled Sourdough

**GRILLED FAROE ISLAND
SALMON**
36
Signature Ratatouille,
Arugula, Balsamic Drizzle **gf**

PETIT BRANZINO
28
Farro, Oyster Mushrooms,
Baby Eggplant, English Peas,
Roasted Carrots, Fresh Herbs,
Harissa Vinaigrette **gf**

SPANISH OCTOPUS
28
Summer Squash, Heirloom Tomato,
Kalamata Olives, Fregola,
Basil Vinaigrette **gf**

SUMMER TRUFFLE
24
Cavatelli Pasta, Mornay Sauce **veg**

QUICHE LORRAINE
17
Leeks, Applewood Smoked Bacon,
Gruyere, Mixed Baby Greens

BISTRO STEAK
36
8oz Hanger Steak, Maître D Butter,
Pomme Frites **gf**

STEAK TARTARE*
32
Hand Cut, Traditional Garnish,
Farm Egg, Mixed Greens,
Pommes Frites,
Grilled Sourdough

SANDWICHES

CROQUE-MONSIEUR 18
Roasted Ham & Cheese,
Gruyère, Grain Mustard, Béchamel
CROQUE MADAME (Fried Egg Add \$3)

SHRIMP ROLL 26
Lemon Aioli, Butter Lettuce,
Fine Herbs, Top Split Brioche Bun

HAMBURGER 21
10oz House Blend, Lettuce,
Tomato, Onion, Brioche Bun
Add Cheese \$3
(Cheddar, Gruyère)

DESSERT

PISTACHE PROFITEROLES 14
Vanilla Ice Cream Filled Cream
Puffs, Dark Chocolate Sauce,
Candied Almonds

BANANA BREAD PUDDING 12
Dark Chocolate, Rum Caramel,
Coconut Streusel

MOUSSE AU HOCOLAT 13
Dark Chocolate Sauce,
Vanilla Chantilly **gf**

APPLE CAKE 12
Crème Anglaise, Candied Walnuts

CRÈME BRULÉE..... 13
A Classic made with
Fresh Vanilla Beans **gf**

MADELEINE BASKET 8
Freshly Baked

PETRINI GELATO & SORBET 12
Ask about our daily flavors **gf**

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, shellfish, eggs or meat increases risk of food borne illnesses

FROMAGE & CHARCUTERIE

SEVEN | 38 EXTRA | 5

THREE | 18 FIVE | 28

FROMAGE

ST. ANDRÉ

COW | SOFT
Triple Cream, Smooth,
Mushroomy

BRIE

COW | SOFT
Mild, Double-Cream,
Supple

ÉPOISSES

COW | SEMI SOFT
Washed Rind, Garlicky,
Fruity, Mushroomy

TETE DE MOINE

COW | SEMI HARD
Aged 6 months, Sweet, Fruity,
Intense (Switzerland)

PARMESAN REGGIANO

COW | HARD
Aged 18-24 months,
Gritty Texture, Fruity,
Nutty (Italy)

GRUYÈRE | COW | HARD

Caved Aged 1 Year, Earthy,
Nutty Intense, Switzerland

AGED CHEDDAR

COW | HARD
Crumbly, Mild Flavor (USA)

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

CHÈVRE BUCHETTE

GOAT | SOFT
Fresh Goat Cheese with
Fine 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

SOPPRESATTA FIORE

Spicy Garlic Fennel, Italian Sausage

DUCK PROSCIUTTO

Add \$2
Dry Cured

SALCHICHÓN IBÉRICO

Dry Cured (Spain)

BEER

KRONENBOURG 9.5
France (Draft 500ml)

KRONENBOURG BLANC 8.5
France

TUCHER HELLES HEFE WEIZEN 8.5
Germany

BECK'S PREMIER 8.5
Germany

BUD LIGHT 8
St. Louis, MO

MICHELOB ULTRA 8
St. Louis, MO

GOOSE ISLAND IPA 8.5
New York

STELLA LIBERTÉ (0.0%) 8.5
Belgium

SPECIALTY COCKTAILS

LAVENDER MARTINI 16
Tito's Vodka, Dry Vermouth,
Lime Juice, Lavender Syrup

FRENCH PEAR MARTINI 17
Grey Goose Le Poire,
St. Germain, Splash of Sparkling

PISTACHE MOSCOW MULE 15
Tito's Vodka, Ginger Beer,
Lime, Basil

FRENCH 75 17
Hendrick's Gin, Sparkling, Lemon
Juice, Simple Syrup

ENZONI 16
Nolet's Gin, Campari,
Lemon, Simple Syrup, Grapes

**SPICY PASSION FRUIT
MARGARITA** 17
Ghost Spicy Tequila,
Chinola Passion Fruit Liqueur

TRES AMIGAS 18
Chrome Horse Tequila,
St. Germain, Lime,
Splash of Soda

B.O. MANHATTAN 17
Knob Creek, Sweet Vermouth,
Blood Orange Shrub

LONDON CALLING 15
Pimms, Ginger Beer,
Simple Syrup, Lemon Juice,
Muddled Cucumber & Orange . . . 16

WINES BY THE GLASS

BUBBLES

CHAMPAGNE 29
Pommery, Brut Royal, Reims, NV

CHAMPAGNE ROSÉ 37
Pommery Pop Pink, NV, Reims (Split)

PROSECCO 14
Franz & Cratzi, Treviso, Italy NV (Split)

SPARKLING BdeB 14
Blanc De Blancs, Marie France

SPARKLING ROSÉ 18
Rosé, Gérard Bertrand,
Crémant de Limoux '20

WHITE & ROSÉ

SAUVIGNON BLANC 12
Bordeaux Blanc, Franc Beauséjour,
France '22

SAUVIGNON BLANC 16
Stoneleigh, Marlborough '22

SAUVIGNON BLANC 20
Sancerre, Domaine De La Villaudière,
Reverdy, Loire Valley '22

CHARDONNAY 13
Domaine de Bernier, Loire Valley '21

CHARDONNAY 16
Cline "Hat Strap", Carneros-Napa '22

CHARDONNAY 23
Pouilly Fuissé, Domaine Gonon '22

CHARDONNAY 26
Domaine Chavy-Chouet, Bourgogne '21

PINOT GRIGIO 13
Ca' Montini D.O.C.G, Italy '22

RIESLING 18
Trimbach, Alsace '21

CHENIN BLANC 16
Vouvray, Charles Bove, Loire Valley '22

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

ROSÉ 18
La Chapelle Gordonne,
Côtes de Provence '22

RED

BORDEAUX BLEND 12
Château Clou du Pin,
Bordeaux Superieur '21

BORDEAUX BLEND 18
Château Marjosse,
Grand Vin de Bordeaux '19

ST. EMILION 24
Château Belle Assise, St. Emilion '19

CABERNET SAUVIGNON 14
Joel Gott, CA '21

CABERNET SAUVIGNON 16
Vina Robles, Paso Robles CA '21

CABERNET SAUVIGNON 18
Felizola, Bergerac-France '19

MERLOT 12
Drumheller, Columbia Valley '21

MALBEC 14
Petit Jammes, Cahors '20

PINOT NOIR 17
Bourgogne, Vignerons De Bel Air '20

PINOT NOIR 20
Belle Glos "Balade", Arroyo Seco, CA '22

GRENACHE/SYRAH 14
Côtes-du-Rhône, Dom Les Grands Bois '20