

# PISTACHE

## 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

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

36

Signature Ratatouille,  
Arugula, Balsamic Drizzle *gf*

### QUICHE LORRAINE

17

Leeks, Applewood Smoked Bacon,  
Gruyere, Mixed Baby Greens

### STEAK FRITES

46

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

### 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 BROCHETTE SALAD..... 26  
Grilled Shrimp, Lacinato Kale,  
Shaved Crudites, Seasonal Fruit,  
Toasted Quinoa, Raspberry Vinaigrette *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

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 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**  
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 Le Poire, St. Germain,  
Sparkling

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

**CHAMPAGNE** . . . . . **32**  
Pommery, Brut Royal, Reims, NV  
**CHAMPAGNE** . . . . . **34**  
Charles Le Bel "Inspiration", Brut,  
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** . . . . . **14**  
Sonoma Fumé Blanc, Ferrari Carano, Cali-  
fornia '22  
**SAUVIGNON BLANC** . . . . . **19**  
Sancerre, Moulin Jamet '20  
**CHARDONNAY** . . . . . **13**  
Domaine de Bernier, Loire '21  
**CHARDONNAY** . . . . . **18**  
HAHN "S.L.H" Santa Lucia Highlands  
'19  
**CHARDONNAY** . . . . . **23**  
Pouilly Fuissé, Domaine Gonon '20  
**CHARDONNAY** . . . . . **26**  
Domaine Chavy Chouet, Bourgogne  
'20  
**PINOT GRIGIO** . . . . . **13**  
Bertani "Velante", Italy '21  
**RIESLING** . . . . . **18**  
Trimbach, Alsace '20  
**GRÜNER** . . . . . **16**  
Domane 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  
**BORDEAUX** . . . . . **23**  
Madame De Beaucaillou, Medoc '19  
**BORDEAUX** . . . . . **24**  
Perey Chevreuil, St. Emilion Grand  
Cru '19  
**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  
CA '21  
**GRENACHE/SYRAH** . . . . . **14**  
Côtes-du-Rhône, Domaine La Grangette  
'20