

PISTACHE

BISTRO PLATES

ARTISAN CHEESE & CHARCUTERIE SELECTION

CHOICE OF 3 | 18

CHOICE OF 5 | 28

CHOICE OF 7 | 38

(full selections on back)

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

36

Signature Ratatouille,
Arugula, Balsamic Drizzle *gf*

GRILLED CHICKEN PAILLARD

26

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

STEAK FRITES

46

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

FILET AU POIVRE

50

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

BREAD PUDDING 14

Chocolate Sauce, Candied Walnuts,

Vanilla Ice Cream

KEYLIME CHEESECAKE 13

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

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, 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

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 19

Golden Beets, Baby Carrot, Pistachio
Herbed Goat Cheese, Watercress
Honeycrisp Apple,
Tarragon Vinaigrette *gf, 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
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
Franzies & 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, Carneros '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 '19
BORDEAUX BLEND 18
Château de Viaud, Lalande de
Pomerol '21
BORDEAUX 24
Perey Chevreuil, St. Emilion Grand
Cru '19

CABERNET SAUVIGNON 15
Felizola, Bergerac '19
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