

MAIN ENTREES select two sides

Mashed Potatoes • Battered Frites • Sweet Potato Frites • Jasmine Rice • Quinoa • Scampi Pappardelle
Roasted Carrots • Grilled Zucchini • Roasted Broccoli • Sauteed Mushrooms • Seasonal Vegetable



steak toppings + main entree sides

ROSEMARY+GORGANZOLA	fresh rosemary + gorganzola butter	2
PEPPERCORN SHALLOT SAUCE	sauteed shallots with peppercorn, demi & bourbon	4
GARLIC HERB DEMI SAUCE	sauteed garlic, fresh herbs, demi	4
BEARNAISE SAUCE	heavy cream, yolk, white wine vinegar, butter, herbs	4
DUNGENESS+JONAH CRAB	3oz leg + claw in garlic butter	MP
POMODORO PRAWNS	prawns, butter, garlic, shallot, tomato, calabrian chili	10

Roasted Chicken thyme-sea salt rub, resting in brown butter *airline breast 7-8oz* 24.95
Marsala sauce steeped with sage, roasted onion, mushrooms,
finish with roasted garlic-mascarpone and fine cracked black pepper

New Zealand Lamb* Allspice crusted, resting over a ruby port *half rack 8-9oz* 39.55
reduction of lamb tallow+bone stock, rosemary, miso, black garlic

Halibut Mac+Jacks masa flour battered halibut, bistro tartar *4-5 pieces* 24.85

Short Rib boneless beef short rib slow-braised in a rich, *7oz* 34.65
velvety Bordeaux demi reduction of caramelized mirepoix,
wagyu tallow and mushrooms, cranberry sea salt butter

Bistro Filet Medallions* Premium choice - each medllion 3oz *6oz 27.45 • 9oz 37.45*

New York* Premium choice cut *5oz 21.95 • 10oz 34.95*

PASTA

Arrabbiata Fiammante *spicy*

cavatappi, chopped garlic, red pepper flakes,
chili peppers, simmered in evo, smoked San
Marzano rustic tomato sauce, finished with
mixed herbs and shaved aged parmesan 17
add chicken breast +7 • (5) prawns +8

Wild Mushroom Pappardelle

wild mushrooms, mascarpone, roasted garlic
herb sauce, grilled sweet peppers, shallots,
toasted walnut crumble, arugula-truffle pesto 21
add chicken breast +7 • (5) prawns +8

Crab Mac Dungeness + Jonah crab

cavatappi, Beecher’s cheddar,
locally smoked cheddar, aged gruyere,
parmesan, herb bread crumbs 28

BOWLS Rice + Quinoa + Salad

Brazilian Rice

jasmine rice, garlic, onion, red pepper, black beans, tomato, zucchini,
queso, chipotle & tequila lime crema, chimichurri, cotija, scallions 15
chicken thigh +5 • chicken breast +7 • steak* +10
(5) prawns +8 • pulled pork +5

Thai Quinoa

quinoa, coconut curry sauce, basil, carrots, broccoli, red peppers, onion,
garlic, ginger, kevala, almonds, micro greens 17
add chicken thigh +5 • chicken breast +7 • (5) prawns +8 • ahi +12

Gorgonzola Steak* Salad sliced choice New York steak
chopped romaine, mixed greens, balsamic herb vinaigrette, gorgonzola,
applewood bacon, candied pecans, grape tomatoes, pickled red onions 26

Togarashi Ahi* Salad thinly sliced togarashi seasoned ahi
mixed greens, cabbage, carrots, red peppers, cucumbers, honey ginger
dressing, Kevala, cucumber wasabi aioli, crisp wonton chips 26
sub (5) prawns 22 • chicken breast 21 • chicken thigh 19

DESSERT

local

Olympic Mountain Ice Cream

single scoop served with pirouette cookie 6 double scoop +4
Vanilla Bean • Salted Caramel • Shaved Coconut • Sorbet

Layered Crepe Cake

eleven melt in your mouth layered
crepes with light frosting + velvet
whipped cream, finished with a bourbon
caramel and candied pecans 11

Dark Chocolate Cake

rich decadent flourless cake,
caramel sauce, whipped
cream, cookie crumble 10

Creme Brulee

made with real vanilla
bean, seasonal garnish 9

Bistro Cheesecake

seasonal preparation 10

Bistro 151 S'more *Gather Around The Campfire*
puff pastry, dark chocolate, marshmallow, brown butter graham
cracker crumbs, vanilla bean ice cream *or* salted caramel 14
served on a cedar plank, fired with 151 liquor + cinnamon sparks

* These items are served raw or cooked to order. Consuming raw, undercooked meats, poultry, seafood, shellfish, eggs might increase risk of foodborne illness.

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- Batter Dipped Frites** served with choice of dipping sauce *sm* 6 ♦ *lg* 11 *sub* sweet +1
add gorgonzola + rosemary ♦ togorashi + cucumber wasabi ♦ white truffle oil + herbs ♦ garlic + parsley +1
- Bread + Spread** sourdough baguette, roasted garlic, olive oil, balsamic, herbs 7
- Mac+Cheese** Beechers, Shindles local smoked cheddar, aged gruyere, parm-herb, bread crumbs 14
- Roasted Zucchini** vegan cheese, grape tomato, calabrian chili, fresh basil, garlic crostini 10
- Wagyu Slider*** American wagyu beef, havarti, applewood bacon, butter lettuce, pickled red onion, smoky pepper mustard, garlic aioli, soft pretzel bun 7
- Fire Steak*** bistro filet steak tips, mushrooms, shallots, spicy curry steak sauce, calabrian chili peppers, scallions, crema, sourdough baguette slices 15
- Negro Pollo** blackened pulled chicken breast, negro sauce, toasted almonds, chili peppers, chives, sourdough baguette 14 *sub* (5) blackened prawns +3
- Calamari Steak** masa battered fried calamari steak tots, sundried tomato dipping sauce 14
- Ahi Poke Nachos*** ahi tuna poke, Kevala coconut-amino, cucumber wasabi aioli, scallions, garlic chili crisp, fried wonton chips 15
- Crab Rolls** (2) wonton rolled with Dungeness + Jonah crab meat, red pepper, chive, gruyere, cream cheese, plated with a cucumber, carrot, togorashi-sesame slaw, Kevala dipping sauce 15
- Clams Gaitan** 1lb clams, coconut milk, lemongrass, ginger, garlic, shallot, red pepper, basil 21
add sourdough baguette +4

FLATBREAD + SALADS

Capicola Goat Cheese Flatbread *spicy*
arrabbiata sauce, mozzarella, capicola ham, fresh jalapeño slices, goat cheese, hot honey 15

Gorgonzola Pear Flatbread
balsamic reduction, bacon, gorgonzola, candied pecan, sliced pear, pickled red onion, baby arugula 14

Chicken Mascarpone Flatbread
mascarpone, chicken breast sweet red peppers, caramelized onion, sundried tomato aioli, toasted walnut crumble 16

Pomodoro Flatbread
grape tomatoes, shallot, calabrian chili peppers, mozzarella, roasted garlic, basil emulsion 14

House Mixed Greens
tomato, pickled red onion, crouton, balsamic vinegarette, parmesan *sm* 7 ♦ *lg* 12

Caesar* *add* blackened chicken breast 7
romaine, crouton, parmesan, house caesar dressing, lemon *sm* 8 ♦ *lg* 14

Bleu
romaine, tomato, pickled red onion, gorgonzola, candied pecans *sm* 8 ♦ *lg* 14

Additional Dressings + Dips* .50
creamy ranch ♦ bleu cheese
caesar ♦ balsamic ♦ cucumber wasabi
honey ginger ♦ sundried tomato aioli
roasted garlic aioli ♦ spiced maple aioli
smoky pepper mustard ♦ chipotle aioli

SANDWICHES + BURGERS

served with choice of batter dipped frites or sweet frites
sub small house salad w/choice of dressing +2

Birria Honey Chicken
crispy chicken breast, birria honey sauce, bianco bun, garlic aioli, jalapeno-cilantro slaw 18

Wagyu Sliders* (2) American wagyu beef *add* slider +7
havarti, pretzel bun, garlic aioli, smoky pepper mustard, applewood bacon, lettuce, pickled red onion 18

Bistro Steak Dip*
tender bistro filet cuts, caramelized onion, havarti, garlic aioli, sourdough baguette, peppercorn & bourbon demi-jus 20

BLT + Mozzarella *add* chicken breast cuts +4
thick cut applewood bacon, mozzarella, tomato, caramelized onion, arugula, sundried tomato aioli, basil emulsion, sourdough baguette 18

HG + 253 Burger Substitutions
sub plant based patty, vegan cheese, gf bun, smoky pepper mustard *or* roasted garlic veganaise +2
sub Burger Bowl no bun, extra chopped lettuce N/C

HG Burger* 6oz brisket + short rib blend~Wagyu Tallow
havarti, bianco bun, roasted garlic aioli, tomato, red onion, butter lettuce, dill pickle 19

253 Burger* 6oz brisket + short rib blend~Wagyu Tallow
havarti, bianco bun, smoky pepper mustard, tomato, caramelized onions, butter lettuce, thick cut bacon 21

GM|HEAD CHEF *Arnel Gaitan*

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