

Bistro Filet Medallions* each medallion 3oz	6oz 27 • 9oz 37
Prime Sirloin* Prime grade coulotte sirloin	5oz 24 • 10oz 39
Rack Of Lamb* New Zealand, adobo chili rub, anchovy butter	half rack 39
Halibut fish+chips style, Mac+Jacks masa flour batter, bistro tartar	4-5 pieces 24

SURF + SAUCE

DUNGENESS + JONAH CRAB	3oz leg + claw in garlic butter	Market price
POMODORO PRAWNS	5 prawns, butter, garlic, shallot, tomato, calabrian chili	9
COMPOUND BUTTER	rosemary + gorgonzola butter	2
PEPPERCORN SHALLOT SAUCE	sautéed shallots with peppercorn, demi & bourbon	4
GARLIC HERB DEMI SAUCE	sautéed garlic, fresh herbs, demi	4
BEARNAISE SAUCE	heavy cream, yolk, white wine vinegar, butter, herbs	4

add to your steak

BOWLS Rice + Quinoa + Salad

Brazilian Rice Bowl
rice, garlic, onion, red pepper, black beans, tomato, grilled 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 Bowl
quinoa, coconut curry sauce, basil, carrots, broccoli, red peppers, onion, garlic, ginger, kevala, almonds, micro greens 17
chicken thigh +5 • chicken breast +7
(5) prawns +8 • ahi +12 • plant based meat +6

Gorgonzola Steak* Salad Bowl
chopped romaine, mixed greens, balsamic herb vinaigrette, gorgonzola, applewood bacon, candied pecans, grape tomatoes, pickled red onions, topped with sliced 5oz Prime Cut Coulotte Sirloin 26

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

PASTA

Fuego Pollo Skillet
cavatappi, charred jalapeno + fresno peppers, spicy pepper negro sauce, Chihuahua cheese, blackened chicken thigh, tequila lime crema, cotija, rojo chimichurri, scallions 19

Papardelle Pasta
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, local smoked cheddar, aged gruyere, parmesan-herb bread crumbs topping 28

DESSERT well deserved

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
melt in your mouth + blessed with a Brown Sugar Bourbon sauce, candied pecans, whipped cream 11

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

Creme Brulee
made with real vanilla bean, garnish of berries and mint 9

Bistro Cheesecake
seasonal preparation 10

Bistro 151 S'more... 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.

- Bread + Spread** sourdough baguette, roasted garlic, olive oil, balsamic, herbs 7
- Roasted Zucchini** vegan mozzarella, grape tomato, calabrian chili, fresh basil, garlic crostini 10
- Wagyu Slider*** American wagyu beef, havarti, applewood bacon, butter lettuce, pickled red onion, garlic aioli, soft pretzel bun 7
- 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
- Fire Steak*** choice or higher 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 five blackened prawns +3
- Mac Skillet** Beechers cheddar, local smoked cheddar, aged gruyere, parmesan, herb bread crumbs 14
- Clams Gaitan** 1lb clams, coconut milk, lemongrass, ginger, garlic, shallot, red pepper, basil 21
add sourdough baguette +4
- Calamari Steak** masa battered fried calamari steak tots, sundried tomato dipping sauce 14
- Ahi Poke Nachos*** ahi tuna poke, Kevala, 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

FLATBREADS + SALADS

Gorgonzola Flatbread

balsamic reduction, bacon, gorgonzola, candied pecan, pickled red onion, fresh baby arugula 12

Pomodoro Flatbread

grape tomatoes, shallot, calabrian chili peppers, mozzarella, roasted garlic, basil emulsion 13

Mixed Greens

tomato, pickled red onion, crouton, balsamic vinegaigrette, 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

fried chicken breast, birria honey sauce, bianco bun, garlic aioli, crunchy jalapeno-cilantro slaw 17.5

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

Bistro Steak Dip*

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

BLT + Mozzarella

applewood bacon, mozzarella, tomato, caramelized
onion, arugula, sundried tomato aioli, basil emulsion,
sourdough baguette 18 add grilled chicken breast +7

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

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

HG + 253 Burger Substitutions

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