

APPETIZERS

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| MUSSELS (AGF) | 20 |
| Sautéed in a rich cognac lobster cream sauce with fresh tomatoes & basil. Served with grilled bread. | |
| CRISPY KOREAN PORK BELLY (AGF) | 14 |
| Thick-cut pork belly, flash-fried for a perfect crunch & tossed in Korean BBQ sauce. Served with lettuce, pickled carrot, radish, scallion. | |
| FRIED CHICKEN STRIPS (AGF) | 14 |
| Hand breaded boneless chicken breast. Served with BBQ ranch for dipping. | |
| SPINACH & RICOTTA RAVIOLI (VEG) | 16 |
| Tossed in a bright lemon cream sauce with tomatoes & fresh basil. | |
| TERIYAKI FRIED CAULIFLOWER (AGF, VEG) | 14 |
| Crispy cauliflower florets glazed in teriyaki & served with a sharp wasabi crema. | |
| SHORT RIB MAC N' CHEESE (AGF) | 16 |
| Creamy mac tossed with tender braised short ribs, caramelized onions & toasted breadcrumbs. | |
| STEAK BOMB SPRING ROLLS | 15 |
| A savory house favorite served with a side of horseradish aioli & Bistro steak sauce. | |
| SWEET CORN BREAD (VEG) | 12 |
| Warm, house-made cornbread served with smooth vanilla butter. | |
| COWBOY CORN DIP (AGF) | 17 |
| A warm blend of melted queso, corn salsa, bacon, & black beans. Served with crispy tortilla chips. | |
| BUFFALO CHICKEN DIP (AGF) | 18 |
| Shredded buffalo chicken breast with a three-cheese blend of mozzarella, cheddar, & blue cheese. Served with tortilla chips. | |
| SHEET PAN NACHOS (AGF) | 21 |
| Tortilla chips piled with pico de gallo, pepper jack cheese, avocado crema, scallions & baja sauce. Your choice of Roasted Veggies, Marinated Steak, or Chicken. | |

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

AGF= Available Gluten-Free Veg = Vegetarian V= Vegan

SALADS/BOWLS

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| Enhancements: Grilled Chicken \$10 Panko Fried Chicken \$12 Braised Short Rib \$15 Grilled Steak \$15 Pork Belly \$12 Sautéed Garlic Shrimp \$12 Seared Salmon \$15 Seared Tofu \$7 Seared Tuna \$14 | |
| CHOPPED CAESAR (AGF) | 15 |
| Romaine lettuce tossed with parmesan cheese, crumbled croutons & our signature Caesar dressing. | |
| SOUTHWEST COBB SALAD (AGF) | 15 |
| Romaine lettuce topped with bacon, boiled egg, tomato, corn, black beans, & fresh avocado with a zesty baja ranch dressing. | |
| DATE SALAD (AGF, VEG) | 15 |
| A vibrant mix of greens, dried dates, pickled carrots, & radish. Finished with candied pecans, goat cheese & a bright citrus vinaigrette. | |
| TUNA POKE CRISPY RICE BOWL (AGF) | 22 |
| Ahi tuna tartare served over crispy rice with watermelon, cucumber, radish, & pickled carrots. Topped with fresh avocado, chipotle aioli, & a sweet glaze. | |
| STREET CORN BOWL (AGF, VEG) | 16 |
| Seasoned corn & black beans, pico de gallo, pickled onions & queso fresco. Finished with fresh avocado, cilantro aioli, & fresh lime. Add White Rice for \$3 | |
| WARM BUDDHA BOWL (AGF, V) | 18 |
| A nourishing blend of quinoa, zucchini, chickpeas, sweet potato, beets & cauliflower. Topped with cashew sauce & fresh avocado. Add White Rice for \$3 | |

BURGERS +

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| Enhancements: Over Easy Egg \$4 Bacon \$3 Avocado \$3 | |
| BISTRO CHEESEBURGER (AGF) | 18 |
| Classic beef burger with American cheese, lettuce, tomato, red onion & pickles on a potato bun. Served with garlic parmesan fries. | |
| CRUNCH WRAP BURGER | 19 |
| Beef burger layered with pepper jack, pico de gallo, avocado crema, & mojo sauce inside a crunchy taco shell & soft tortilla wrap. Served with Cajun fries. Vegetarian option available: Sub with a Veggie Burger. | |
| BURGER PARMESANA (AGF) | 18 |
| Panko-crusted beef burger topped with marinara, mozzarella, & parmesan on a garlic potato bun. Served with garlic parmesan fries. | |
| VEGGIE BURGER (AGF, VEG) | 16 |
| Sweet potato & black bean burger with cheddar, lettuce, tomato, red onion, pickled carrots, & avocado crema on a potato bun. Served with garlic parmesan fries. | |
| BISTRO FRENCH DIP (AGF) | 24 |
| Tender sliced steak with Swiss cheese, crispy onions, & horseradish aioli on ciabatta bread. Au jus & fries. | |
| SPICY MAPLE CHICKEN SANDWICH (AGF) | 18 |
| Fried chicken breast glazed in sweet chili maple, topped with tomatoes, pickles, slaw, & honey mustard on a potato bun. Served with Cajun fries. | |
| BBQ PORK BELLY SANDWICH (AGF) | 18 |
| Crispy pork belly with cheddar, BBQ sauce, crispy onions, & chipotle-scallion aioli. Served with fries. | |

We are a scratch kitchen. We make every meal to order and use only the freshest ingredients. Sometimes, this takes a little longer to prepare, but we promise it will be worth the wait.

ENTREES

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| All entrees listed below are Available Gluten-Free (AGF) | |
| BRAISED SHORT RIBS (AGF) | 34 |
| Tender slow braised beef served over spinach & ricotta ravioli with peas, carrots, & tomatoes in a white wine garlic cream sauce. | |
| 10OZ BISTRO STEAK (AGF) | 36 |
| Grilled to your preference & served with mashed potatoes, zucchini ratatouille, & a red wine demi-glace. Finished with house-made garlic compound butter. Enhance your steak: Add Sautéed Garlic Shrimp (\$12). | |
| CAJUN SHRIMP ALFREDO (AGF) | 29 |
| Sautéed blackened garlic shrimp, leeks, carrots, tomatoes, & spinach tossed with fettuccine in a zesty Cajun Alfredo sauce. | |
| PASTA BOLOGNESE (AGF) | 27 |
| A hearty house-made meat sauce of veal, pork, & pancetta tossed with fettuccine and served with fresh basil & parmesan. | |
| PEPPER SEARED TUNA (AGF) | 32 |
| Ahi tuna seared with a black pepper crust, served with wasabi mashed potatoes & sesame-sautéed leeks & carrots. Finished with a sweet glaze. | |
| MEDITERRANEAN SALMON (AGF) | 31 |
| Pan-seared salmon with tomatoes, capers, zucchini, & shallots. Served with black lentils & a bright citrus-herb finish. | |
| BURRATA CHICKEN MILANESE (AGF) | 29 |
| Panko-crusted cutlet with mixed greens, tomatoes, shallots, citrus vinaigrette, & a basil honey drizzle. Topped with burrata cheese & roasted tomato jus. | |
| SKILLET PAELLA (AGF) | 36 |
| A traditional feast of shrimp, mussels, chicken, & chorizo simmered with seasonal vegetables & fragrant saffron rice. | |
| CARNE ASADA (AGF) | 35 |
| Marinated steak served over street corn rice with blackened peppers & onions. Plated with grilled avocado & salsa verde. | |

TACOS

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| All tacos are served with a side of savory black bean rice. | |
| BIRRIA TACOS (AGF) | 17 |
| Crispy corn tortillas filled with chili-braised beef & queso fresco. Topped with pico de gallo, fresh lime & a rich roasted tomato consommé for dipping. | |
| SHORT RIB CRUNCH WRAP TACOS (AGF) | 17 |
| The perfect texture blend of hard taco shells & soft flour tortillas, filled with tender braised short rib, pepper jack, avocado crema, & pico de gallo. | |
| VEGGIE CRUNCH WRAP TACOS (AGF, VEG) | 17 |
| The perfect texture blend of hard taco shells & soft flour tortillas, filled with seasonal vegetables, pepper jack cheese, avocado crema, & pico de gallo. | |
| CAULIFLOWER TACOS (AGF, VEG) | 17 |
| Corn tortillas topped with crispy cauliflower, avocado crema, queso fresco, & purple cabbage. Finished with cumin-toasted sunflower seeds & agave sriracha. | |
| SHRIMP TACOS (AGF) | 17 |
| Your choice of fried or sautéed shrimp in soft flour tortillas with purple cabbage, pico de gallo, & Amarillo crema, dusted with Tajin. | |
| BRAISED PORK BELLY TACOS (AGF) | 17 |
| Soft flour tortillas with crispy pork belly, watermelon, & queso fresco. Finished with cilantro aioli, mojo sauce, pickled onions, & scallions. | |
| TUNA TACOS (AGF) | 17 |
| Flour tortillas featuring ahi tuna tartare, watermelon, & purple cabbage. Topped with sweet chili sauce, avocado crema, crunchy tortilla strips & scallions. | |

BISTRO781 DRINKS

WINE

WHITE WINE

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| Prosecco | 12 |  |  |
| Canella, Italy (split) | | | |
| Sparkling Rosé, | 14 | | |
| Chandon, CA (split) | | | |
| Rosé | 16 | 62 | |
| Chateau Minuty, France | 12 | 46 | |
| Pinot Grigio | | | |
| Di Lenardo, Friuli, Italy | 14 | 54 | |
| Pinot Grigio | | | |
| Kurtasch, Alto Adige, Italy | 13 | 46 | |
| Sauvignon Blanc | | | |
| Wither Hills, Marlborough, New Zealand | 14 | 50 | |
| Sauvignon Blanc | | | |
| Southern Right, Western Cape, South Africa | 12 | 46 | |
| Chardonnay | | | |
| Buehler, Russian River Valley, CA | 14 | 54 | |
| Chardonnay | | | |
| Davis Bynum Winery, Russian River Valley, CA | 13 | 50 | |
| Riesling | | | |
| K August Kessler, Rheingau, Germany | | | |

RED WINE

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| Pinot Noir | 13 | 50 | |
| Dante, CA | | | |
| Pinot Noir | 16 | 62 | |
| Böen, CA | | | |
| Tempranillo | 11 | 42 | |
| Marqués de Cáceres, Rioja, Spain | | | |
| Malbec | 12 | 46 | |
| Finca La Linda, Mendoza, Argentina | | | |
| Malbec | 15 | 58 | |
| Biutiful, Mendoza, Argentina | | | |
| Cabernet Sauvignon | 15 | 58 | |
| Joel Gott, CA | 16 | 62 | |
| Cabernet Sauvignon | | | |
| Dough, North Coast, CA | 16 | 62 | |
| Red Blend | | | |
| Rodney Strong, Sonoma County, CA | | | |

MARTINIS/COCKTAILS

MARTINIS

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| Hot & Dirty | 16 |
| Vodka, Olive Juice, Tabasco, Blue Cheese Stuffed Olives | |
| Espresso | 17 |
| Vanilla Vodka, Kahlua, Baileys, Espresso | |
| Watermelon | 16 |
| Vodka, Watermelon, Citrus Mix, Cranberry | |
| Off The Clock | 16 |
| House Infused Banana Tequila, Bailey's, Cinnamon | |
| Split Decision | 16 |
| Vodka, Pineapple Juice, Chambord, Raspberry | |
| Ginny Gin Gin | 16 |
| Gin, Elderflower, Lemon, Honey, Prosecco | |
| The Buffer | 16 |
| Bourbon, Iced Tea, Peach, Lemon | |

COCKTAILS

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| Bistro Spritz | 15 |
| St. Germain, Sparkling Rosé, Sparkling Grapefruit | |
| Smoke Show | 17 |
| Mezcal, Ancho Reyes, Orange, Cinnamon, Triple Sec | |
| Two Step | 16 |
| Tequila, Triple Sec, Lime, Prickly Pear, Chili, Salted Rim | |
| Rum Punch | 15 |
| Captain Morgan, Bacardi, Pineapple, OJ, Grenadine | |
| Whiskey Cure | 17 |
| Bulleit Rye, Lemon, Orange, Blueberries, Agave, Bitters | |
| Haitian Son | 16 |
| Rhum Barbancourt, Sparkling Grapefruit, Agave, Lime | |
| Saharra, Not the Desert | 16 |
| Gin, St. Germain, Pear, Lime, Prosecco | |
| MULES | |
| Moody Street Mule | 15 |
| Tito's Vodka, Agave, Lime, Ginger Beer | |
| Stubborn Mule | 15 |
| Bulleit Bourbon, Lime, Carlson's Cider, Ginger Beer | |
| Margarita Mule | 15 |
| Tequila, Agave, Lime, Orange, Ginger Beer | |

BEER

ON DRAFT

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|---|---|--|---|
| Guinness | | 8 | |
| Creamy roasted, slightly bitter, no hops, 4.2% ABV (IRE) | | | |
| Carlson Orchards Oak Hill Blend Hard Cider | | 9 | |
| Authentic & unfiltered, 4.5% ABV (Harvard, MA) | | | |
| Zero Gravity Green State Lager | | 9 | |
| Crisp, easy drinking, pilsner, 4.9% ABV (Burlington, VT) | | | |
| Allagash White | | 9 | |
| Belgian-style wheat beer brewed with oats, malted wheat, & unmalted raw wheat for a hazy, "white" appearance, 5.1% ABV (ME) | | | |
| Stella | | 8 | |
| Lightly crisp, slightly sweet & dry at the end, 5.1% ABV (BEL) | | | |
| Night Shift Santilli | | 10 | |
| Big citrus flavors & light malty sweetness, 6% ABV (Everett, MA) | | | |
| Fiddlehead IPA | | 9 | |
| Hoppy IPA with mellow bitterness, 6.2% ABV (Shelburne, VT) | | | |
| Mighty Squirrel Cloud Candy IPA | | 10 | |
| New England Style IPA, aromas of papaya, mango & starfruit, 6.5% ABV (Waltham, MA) | | | |
| True North Northern Haze | | 10 | |
| Fruit forward ale, aromatics of passionfruit, stone fruit, & berries, 6.7% ABV (Ipswich, MA) | | | |
| Rotating Beer Lines | | | |
| Please check our weekly Feature Menu or ask your server. | | | |
| BOTTLED BEER | | | |
| Bud Light 4.2% ABV (MO) | 6 | Miller High Life Mini 4.2% ABV (WI) | 4 |
| Coors Light 4.2% ABV (MO) | 6 | Narragansett Lager 5% ABV (RI) | 5 |
| Corona Extra 4.6% ABV (MEX) | 8 | Guinness Zero Non-Alcoholic (MO) | 9 |
| Heineken 5% ABV (NLD) | 8 | Athletic Brewing Run Wild Non-Alcoholic (CT) | 7 |
| Michelob Ultra 4.2% ABV (MO) | 7 | Heineken Zero Non-Alcoholic (CO), (GF,V) | 7 |

SPIRITS

| WHISKEY | TEQUILA | GIN | RUM |
|----------------------------|------------------------|----------------------|------------------|
| Jack Daniel's | ArteNom 1414 Reposado | Bombay Sapphire | Bacardi |
| Jameson | ArteNom 1146 Anejo | Hendrick's | Captain Morgan |
| Uncle Nearest 1884 | Clase Azul Reposado | Tanqueray | Malibu |
| Basil Hayden's Bourbon | Don Fulano Blanco | SCOTCH | Gosling's Dark |
| Blanton's Bourbon | Don Fulano Reposado | Dewar's | Rhum Barbancourt |
| Bulleit Bourbon | Don Fulano Anejo | Glenfiddich 15 | |
| Jim Beam Bourbon | Don Julio 1942 | Glenlivet 12 | |
| Knob Creek Bourbon | Don Julio Blanco | Johnnie Walker Black | |
| Henry McKenna 10yr Bourbon | Fortaleza Blanco | Johnnie Walker Blue | |
| Maker's Mark Bourbon | Fortaleza Reposado | Johnnie Walker Red | |
| Woodford Reserve Bourbon | Fortaleza Anejo | Oban 14 | |
| Bulleit Rye | Maestro Dobel Diamante | The Dalmore 12 | |
| Rittenhouse Rye | Tequila Ocho Plata | The Dalmore 15 | |
| COGNAC | Tequila Ocho Reposado | The Dalmore 18 | |
| Hennessy VS | Tequila Ocho Anejo | The Macallan 12 | |
| | Tres Agaves Blanco | The Macallan 18 | |
| | Tres Agaves Reposado | | |