

APPETIZERS	
MUSSELS (AGF)	24
Sautéed in a rich cognac lobster cream sauce with fresh tomatoes & basil. Served with grilled bread.	
CRISPY KOREAN PORK BELLY (AGF)	19
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)	17
Hand breaded boneless chicken breast. Served with BBQ ranch for dipping.	
POTATO & RICOTTA GNOCCHI (AGF, VEG)	19
Choice of burrata cream sauce & parmesan or lobster cream sauce & parmesan.	
TERIYAKI FRIED CAULIFLOWER (AGF, VEG)	17
Crispy cauliflower florets glazed in teriyaki & served with a sharp wasabi crema.	
SHORT RIB MAC N' CHEESE (AGF)	19
Creamy mac tossed with tender braised short ribs, caramelized onions & toasted breadcrumbs.	
STEAK BOMB SPRING ROLLS	16
A savory house favorite served with a side of horseradish aioli & Bistro steak sauce.	
SWEET CORN BREAD (VEG)	13
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)	19
Shredded buffalo chicken breast with a three-cheese blend of mozzarella, cheddar, & blue cheese. Served with tortilla chips.	
SHEET PAN NACHOS (AGF)	24
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 Vег = Vegetarian V= Vegan

SALADS/BOWLS	
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)	16
Romaine lettuce tossed with parmesan cheese, crumbled croutons & our signature Caesar dressing.	
SOUTHWEST COBB SALAD (AGF)	16
Romaine lettuce topped with bacon, boiled egg, tomato, corn, black beans, & fresh avocado with a zesty baja ranch dressing.	
DATE SALAD (AGF, VEG)	16
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)	27
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)	19
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)	20
A nourishing blend of quinoa, zucchini, chickpeas, sweet potato, beets & cauliflower. Topped with cashew sauce & fresh avocado. Add White Rice for \$3	

BURGERS +	
Enhancements: Over Easy Egg \$4 Bacon \$3 Avocado \$3	
BISTRO CHEESEBURGER (AGF)	22
Classic beef burger with American cheese, lettuce, tomato, red onion & pickles on a potato bun. Served with garlic parmesan fries.	
CRUNCH WRAP BURGER	22
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)	22
Panko-crusted beef burger topped with marinara, mozzarella, & parmesan on a garlic potato bun. Served with garlic parmesan fries.	
VEGGIE BURGER (AGF, VEG)	22
Sweet potato & black bean burger with cheddar, lettuce, tomato, red onion, pickled carrots, & avocado crema on a potato bun. Served with garlic parmesan fries.	
CRISPY CHICKEN CAESAR SANDWICH	22
Panko fried chicken mixed with our signature caesar salad, on a toasted ciabatta roll. Served with fries;	
SPICY MAPLE CHICKEN SANDWICH (AGF)	22
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)	22
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	
All entrees listed below are Available Gluten-Free (AGF)	
BRAISED SHORT RIBS (AGF)	37
Tender slow braised beef served over potato & ricotta gnocchi with brussels sprouts in a burrata cream sauce.	
100Z PRIME BISTRO STEAK (AGF)	39
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)	30
Sautéed blackened garlic shrimp, leeks, carrots, tomatoes, & spinach tossed with fettuccine in a zesty Cajun Alfredo sauce.	
PASTA BOLOGNESE (AGF)	29
A hearty house-made meat sauce of veal, pork, & pancetta tossed with fettuccine and served with fresh basil & parmesan.	
PEPPER SEARED TUNA (AGF)	34
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)	33
Pan-seared salmon with tomatoes, capers, zucchini, & shallots. Served with black lentils & a bright citrus-herb finish.	
BURRATA CHICKEN MILANESE (AGF)	30
Panko-crusted cutlet with mixed greens, tomatoes, shallots, citrus vinaigrette, & a basil honey drizzle. Topped with burrata cheese & roasted tomato jus.	
SKILLET PAELLA (AGF)	38
A traditional feast of shrimp, mussels, chicken, & chorizo simmered with seasonal vegetables & fragrant saffron rice.	
CARNE ASADA (AGF)	38
Marinated steak served over street corn rice with blackened peppers & onions. Plated with grilled avocado & salsa verde.	

TACOS	
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.	

BISTRO781DRINKS

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

MARTINIS/COCKTAILS		
MARTINIS		
Hot & Dirty	17	
Vodka, Olive Juice, Tabasco, Blue Cheese Stuffed Olives		
Espresso	17	
Vanilla Vodka, Kahlua, Baileys, Espresso		
Watermelon	17	
Vodka, Watermelon, Citrus Mix, Cranberry		
Off The Clock	17	
House Infused Banana Tequila, Bailey's, Cinnamon		
Split Decision	17	
Vodka, Pineapple Juice, Chambord, Raspberry		
Ginny Gin Gin	17	
Gin, Elderflower, Lemon, Honey, Prosecco		
The Buffer	17	
Bourbon, Iced Tea, Peach, Lemon		
COCKTAILS		
Bistro Spritz	15	
St. Germain, Sparkling Rosé, Sparkling Grapefruit		
Smoke Show	17	
Mezcal, Bourbon Orange, Lime,		
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	16	
Tito's Vodka, Agave, Lime, Ginger Beer		
Stubborn Mule	16	
Bulleit Bourbon, Lime, Carlson's Cider, Ginger Beer		
Margarita Mule	16	
Tequila, Agave, Lime, Orange, Ginger Beer		

BEER			
ON DRAFT			
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	Don Fulano Blanco	Tanqueray	Malibu
Basil Hayden's Bourbon	Don Fulano Reposado	SCOTCH	Gosling's Dark
Blanton's Bourbon	Don Fulano Anejo	Dewar's	Rhum Barbancourt
Bulleit Bourbon	Don Julio Blanco	Glenfiddich 15	
Jim Beam Bourbon	Fortaleza Reposado	Glenlivet 12	
Knob Creek Bourbon	Fortaleza Anejo	Johnnie Walker Black	
Henry McKenna 10yr Bourbon	G4 Blanco	Johnnie Walker Blue	
Maker's Mark Bourbon	G4 Reposado	Johnnie Walker Red	
Woodford Reserve Bourbon	La Gritona Reposado	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		