

BISTRO 781

DINNER 336 MOODY STREET WALTHAM, MASS

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.

Vegan/Vegetarian
Menu Available

SALADS / BOWLS

Adds: Grilled Chicken \$10 / Duck Breast \$15 / Steak \$15 / Short Rib \$15
Scallops \$15 / Shrimp \$12 / Tuna \$15 / Salmon \$15 / Crab Cakes \$15 / Tofu \$7
Half Salads Available

BISTRO WEDGE (AGF)	14
Lettuce, Tomato, Bacon, Blue Cheese Dressing	
CHOPPED CAESAR (AGF)	13
Lettuce, Rye Croutons, Parmesan Cheese, Caesar Dressing	
WARM BUDDHA BOWL (AGF, V)	15
Quinoa, Zucchini, Chickpeas, Sweet Potato, Beets, Cauliflower, Avocado, Cashew Sauce	
MEDITERRANEAN GRAIN BOWL (AGF, Veg)	15
Grilled Artichoke, Hummus, Quinoa, Tomato & Cucumber Salad, Goat Cheese, Olives, Fresh Basil	
STREET CORN BOWL (AGF, Veg)	15
Seasoned Corn, Pico de Gallo, Avocado, Beans, Pickled Onion, Lettuce, Queso Fresco, Cilantro Aioli, Lime Add: White Rice \$3	
WARM PANZANELLA BOWL (AGF, Veg)	15
Shaved Brussel Sprouts, Butternut Squash, Parsnips, Shallots, Pecans, Cranberry Vinaigrette, Toasted Rye Bread, Goat Cheese	

APPETIZERS

TINY CLAMS (AGF)	17
Cognac Lobster Cream Sauce, Grilled Bread	
CRAB CAKES	17
House Remoulade	
FRIED OYSTERS (AGF)	17
Tarragon Tartar Sauce	
BAKED BBQ DRY RUB CHICKEN WINGS (AGF)	13
Sweet & Spicy BBQ Rub, Ranch Dipping Sauce	
STEAK CUT BACON (AGF)	15
Pepper Crust, Bourbon Glaze, Shaved Jalapeño	
TERIYAKI FRIED CAULIFLOWER (AGF, Veg)	13
Wasabi Crema	
POTATO & RICOTTA GNOCCHI (AGF, AVeg)	16
Choice of Truffled Mushroom Cream Sauce & Parmesan Cheese or Cognac Lobster Cream Sauce & Parmesan Cheese	
SHORT RIB MAC N' CHEESE (AGF)	16
Braised Short Ribs, Caramelized Onions, Bread Crumbs	
STEAK BOMB SPRING ROLLS	15
Parmesan Peppercorn Dipping Sauce	
SWEET CORNBREAD (Veg)	10
Vanilla Butter	
SHEET PAN NACHOS (AGF)	21
Tortilla Chips, Pico de Gallo, Guacamole, Cheese, Scallions, Baja Aioli Your choice of Roasted Veggies, Marinated Steak, Shrimp, or Pulled Pork	

BURGERS +

Adds: Over Easy Egg \$4 / Bacon \$3 / Avocado \$3

BISTRO CHEESE BURGER (AGF)	16
American Cheese, Lettuce, Tomato, Red Onion, Pickles, Brioche Bun, Parmesan Truffle Fries	
THE 781 OYSTER BURGER (AGF)	19
Swiss Cheese, Crispy Onions, Fried Oysters, Tarragon Tartar Sauce, Brioche Bun, Parmesan Truffle Fries	
QUINOA BURGER (AGF, Veg)	16
American Cheese, Lettuce, Tomato, Avocado, Hummus, Brioche Bun, Parmesan Truffle Fries	
CRUNCH WRAP BURGER	18
Pico de Gallo, Avocado, Pepper Jack Cheese, Rojo Mojo, Crunchy Taco Shell, Soft Tortilla Wrap, Cajun Fries Make it vegetarian by subbing a Quinoa Burger	
CUBAN PANINI (AGF)	18
Ham, Pulled Pork, Swiss Cheese, Pickles, Chipotle Mustard, Ciabatta Bread, Fries	
FALL ON A BUN (AGF, Veg)	18
Mushrooms, Cider Caramelized Onions, Fried Squash, Swiss Cheese, Cranberry Ginger Dijonnaise, Greens, Brioche Bun, Fries	

TACOS

MARINATED STEAK TACOS (AGF)	17
Soft Corn Tortillas, Queso Fresco, Red Beans, Avocado, Corn Salsa, Baja Sauce, Lime	
SHORT RIB CRUNCH WRAP TACOS (AGF)	17
Hard Taco Shells, Soft Flour Tortillas, Braised Short Rib, Pepper Jack Cheese, Avocado, Pico de Gallo	
VEGGIE CRUNCH WRAP TACOS (AGF, Veg)	15
Hard Taco Shells, Soft Flour Tortillas, Sautéed Mushrooms & Vegetables, Avocado, Pico de Gallo, Pepper Jack Cheese, Sweet Potato Strands	
CAULIFLOWER TACOS (AGF, Veg)	15
Corn Tortillas, Crispy Cauliflower, Avocado, Queso Fresco, Cumin Toasted Sunflower Seeds, Agave Sriracha, Purple Cabbage	
BRAISED PORK BELLY TACOS (AGF)	17
Flour Tortillas, Watermelon, Cilantro Aioli, Mojo Rojo, Queso Fresco, Pickled Onions, Scallions	
TUNA TACOS (AGF)	16
Hard Taco Shells, Tuna Tartare, Sweet Chili Slaw, Avocado, Spicy Aioli	
FISH TACOS (AGF)	16
Flour Tortillas, Batter Fried Haddock, Purple Cabbage, Pico de Gallo, Amarillo Crema, Tajin	

ENTRÉES

BRAISED SHORT RIBS (AGF)	32
Potato & Ricotta Gnocchi, Truffled Mushroom Cream Sauce, Roasted Brussel Sprouts <i>Suggested Wine Pairings: Malbec, Biutiful, Mendoza, AR Red Blend, Rodney Strong, Sonoma County, CA</i>	
STEAK FRITES (AGF)	32
Bistro Steak, Parmesan Truffle Fries, Petite Salad, Smoked Tomato Chimichurri <i>Adds: Scallops \$15 / Crab Cakes \$15 / Shrimp \$12 / Tuna \$15</i> <i>Suggested Wine Pairings: Malbec, Finca La Linda, Mendoza, AR Cabernet Sauvignon, Joel Gott, Napa Valley, CA</i>	
DUCK BREAST & CONFIT LEG (AGF)	33
Herb Roasted Mushroom Risotto, Garlic Broccolini, Marsala Demi-Glace <i>Suggested Wine Pairing: Pinot Noir, Böen, CA</i>	
PASTA BOLOGNESE (AGF)	26
Veal, Pork, Pancetta, Fettuccine, Basil, Parmesan <i>Suggested Wine Pairing: Tempranillo, Sangre de Toro, Castilla-La Mancha, Spain</i>	
CHICKEN FETTUCCINE (AGF)	26
Sautéed Chicken Breast, Spinach, Tomatoes, Zucchini, White Wine Garlic Cream Sauce <i>Suggested Wine Pairings: Pinot Grigio, Di Lenardo, Friuli, Italy Chardonnay, Davis Bynum, Russian River, CA</i>	
ROASTED HALF CHICKEN (AGF)	32
Potatoes, Carrots, Parsnips, Shallots, Garlic, Chicken Gravy <i>Suggested Wine Pairings: Cabernet Sauvignon, Postmark, Paso Robles, CA Chardonnay, Buehler, Russian River Valley, CA</i>	
TUNA POKE (AGF)	29
Crispy Sushi Rice, Cucumber, Radish, Seaweed, Avocado, Clementine Pico, Grapefruit Glaze, Spicy Sesame Aioli, Black Tobiko <i>Suggested Wine Pairing: Rosé, Caprice de Clementine, France</i>	
SHRIMP & GRITS (AGF)	29
Chorizo, Tomato, Cheddar, Bacon & Sweet Pepper Relish, Sunny Side Egg <i>Suggested Wine Pairing: Sparkling Rosé, Chandon, CA</i>	
PAN SEARED SCALLOPS (AGF)	32
Sage & Butternut Squash Risotto, Garlic Broccolini, Red Pepper Pesto Cream Sauce, Crispy Leeks <i>Suggested Wine Pairing: Sauvignon Blanc, Southern Right, Western Cape, SA</i>	
HERB CRUSTED SALMON (AGF)	30
Spaghetti Squash Spoonbread, Roasted Carrots & Broccolini, Honey Browned Butter <i>Suggested Wine Pairings: Pinot Grigio, Kurtasch, Alto Adige, Italy Pinot Noir, Argyle Reserve, Willamette Valley, OR (BTL)</i>	
SKILLET PAELLA (AGF)	32
Shrimp, Scallops, Mussels, Clams, Chicken, Chorizo, Vegetables, Saffron Rice <i>Suggested Wine Pairings: Chardonnay, Buehler, Russian River Valley, CA Tempranillo, Sangre de Toro, Castilla-La Mancha, Spain</i>	
FRIED SEAFOOD PLATTER (AGF)	32
Beer Battered White Fish, Oysters, Scallops, Shrimp, Tarragon Tartar, Fries <i>Suggested Wine Pairing: Sauvignon Blanc, Wither Hills, Marlborough, New Zealand</i>	
CARNE ASADA (AGF)	30
Marinated Flank Steak, Corn Risotto, Blackened Peppers & Onions, Grilled Avocado, Salsa Verde <i>Adds: Scallops \$15 / Crab Cakes \$15 / Shrimp \$12 / Tuna \$15</i> <i>Suggested Wine Pairing: Red Blend, Rodney Strong, Sonoma County, CA</i>	

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

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

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WINE

BY THE GLASS

glass bottle

WHITE WINE

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

RED WINE

Pinot Noir, Knotty Vines, CA	13	50
Pinot Noir, Böen, CA	16	62
Tempranillo, Sangre de Toro, Spain	11	42
Malbec, Finca La Linda, Mendoza, Argentina	12	46
Malbec, Biutiful, Mendoza, Argentina	15	58
Cabernet Sauvignon, Joel Gott, CA	15	58
Cabernet Sauvignon, Dough, North Coast, CA	16	62
Cabernet Sauvignon, Postmark, Paso Robles, CA	17	66
Red Blend, Rodney Strong, Sonoma County, CA	16	62

BY THE BOTTLE

WHITE WINE

Prosecco, Sommariva, Conegliano Superiore Veneto, Italy	65
Sparkling Rosé, Louis Bouillot, Burgundy, France	85
Champagne, J. Lassalle, Champagne, France	145
Sauvignon Blanc, Frog's Leap, Napa Valley, CA	65
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	95
Chardonnay, Duckhorn Vineyards, Napa Valley, CA	110

RED WINE

Pinot Noir, Argyle Reserve, Willamette Valley, OR	115
Cabernet Sauvignon, Canvasback, Red Mountain, WA	95
Cabernet Sauvignon, Joseph Phelps, Napa Valley, CA	155
Red Blend, Fess Parker "The Big Easy," Santa Barbara, CA	85

MARTINIS / COCKTAILS

MARTINIS

Spiced Pear Martini	14
<i>Vodka, Spiced Pear Liqueur, St. Germain, Basil, Lemon, Bitters, Poached Pear Garnish</i>	
Hot & Dirty	13
<i>Vodka, Olive Juice, Tabasco, Blue Cheese Stuffed Olives</i>	
Espresso	13
<i>Vanilla Vodka, Kahlua, Baileys, Cold Brew</i>	
Watermelon Martini	13
<i>Watermelon, Vodka, Lime, House Mix, Cranberry</i>	
Gin Blossom	14
<i>Hendrick's, St. Germain, Lavender, Lemon, Prosecco</i>	
Tequilahattan	14
<i>Tequila, Grand Marnier, Bitters, Absinthe</i>	
Bellini Martini	13
<i>Vodka, Raspberry, Chambord, Prosecco</i>	

COCKTAILS

Lite on Your Feet	13
<i>Rosé, St. Germain, Honey, Lemon, Sparkling Rosé</i>	
South Side Dime	13
<i>Tanqueray 10, Mint, Simple, Lemon</i>	
The Floater	13
<i>Absolut Grapefruit Vodka, Grand Marnier, Peach, Lemon, Mint, Cucumber, Jalapeño, Red Wine</i>	
Rum Punch	12
<i>Captain Morgan, Bacardi, Pineapple, OJ, Grenadine</i>	
Whiskey Cure	13
<i>Bulleit Rye, Bitters, Lemon, Orange, Blueberries, Agave</i>	
You Want This Smoke	14
<i>Mezcal, Chili, Agave, Lime</i>	

MULES

Moody Street Mule	13
<i>Tito's Vodka, Agave, Lime, Ginger Beer</i>	
Cider Mule	13
<i>Salted Caramel Vodka, Apple Cider, Ginger Beer, Cinnamon</i>	
Stubborn Mule	13
<i>Bulleit Bourbon, Lime, Downeast Cider, Ginger Beer</i>	
Angry Mule	13
<i>Green Chile Vodka, Jalapeño, Lime, Agave, Ginger Beer</i>	
Margarita Mule	13
<i>Tequila, Agave, Lime, Orange, Ginger Beer</i>	

BEER

ON DRAFT

Guinness	8
<i>Creamy roasted, slightly bitter, no hops, 4.2% ABV (IRE)</i>	
Carlson Orchards Oak Hill Blend Hard Cider	9
<i>Authentic & unfiltered, 4.5% ABV (Harvard, MA)</i>	
Zero Gravity Green State Lager	9
<i>Crisp, easy drinking, pilsner, 4.9% ABV (Burlington, VT)</i>	
Allagash White	9
<i>Belgian-style wheat beer brewed with oats, malted wheat, & unmalted raw wheat for a hazy, "white" appearance, 5.1% ABV (ME)</i>	
Stella	8
<i>Lightly crisp, slightly sweet and dry at the end, 5.1% ABV (BEL)</i>	
Night Shift Santilli	10
<i>Big citrus flavors and light malty sweetness, 6% ABV (Everett, MA)</i>	
Fiddlehead IPA	9
<i>Hoppy IPA with mellow bitterness, 6.2% ABV (Shelburne, VT)</i>	
Mighty Squirrel Cloud Candy IPA	10
<i>New England Style IPA, aromas of papaya, mango & starfruit, 6.5% ABV (Waltham, MA)</i>	
True North Northern Haze	10
<i>Fruit forward ale, aromatics of passionfruit, stone fruit, and berries, 6.7% ABV (Ipswich, MA)</i>	

Rotating Beer Lines

Please check our weekly Feature Menu or ask your server.

BOTTLED BEER

Amstel Light 3.5% ABV (NLD)	8
Bud Light 4.2% ABV (MO)	6
Budweiser 5% ABV (MO)	6
Coors Light 4.2% ABV (MO)	6
Corona Extra 4.6% ABV (MEX)	8
Corona Light 3.7% ABV (MEX)	8
Heineken 5% ABV (NLD)	8
Magners Hard Cider (GF) 4.5% ABV (IRE)	8
Michelob Ultra 4.2% ABV (MO)	7
Miller High Life Mini 4.2% ABV (WI)	4
Miller Lite 4.2% ABV (WI)	6
Narragansett Lager 5% ABV (RI)	5
Newburyport Green Head IPA 7.2% ABV (MA)	12
Newburyport Plum Island Belgian White 5.4% ABV (MA)	12
O'Douls Non-Alcoholic (MO)	5

SPIRITS

SCOTCH

Balvenie 12
Balvenie 14
Dewar's
Glenfiddich 15
Glenlivet 12
Glenmorangie Lasanta 12
Johnnie Walker Black
Johnnie Walker Blue
Johnnie Walker Red
Oban 14
The Dalmore 12
The Dalmore 15
The Dalmore 18
The Macallan 12
The Macallan 18

WHISKEY

Bully Boy
Fireball
Jack Daniel's
Jameson
Uncle Nearest 1884
Basil Hayden's Bourbon
Blanton's Bourbon
Bulleit Bourbon
Jim Beam Bourbon
Knob Creek Bourbon Henry
McKenna 10yr Bourbon
Maker's Mark Bourbon
Woodford Reserve Bourbon
Bulleit Rye
Rittenhouse Rye

RUM

Bacardi
Captain Morgan
Malibu
Gosling's Black

GIN

Beefeater
Bombay Sapphire
Hendrick's
Tanqueray
Tanqueray 10

TEQUILA

Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
Clase Azul Reposado
Don Julio 1942
Don Julio Blanco
Tres Agaves Blanco
Tres Agaves Reposado

COGNAC

Hennessy VS
