

Vegan/Vegetarian
Menu Available

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.

SALADS / BOWLS

Adds: Grilled Chicken \$10 / Duck Breast \$15 / Steak \$15 / Short Rib \$15
Shrimp \$12 / 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
- Add: White Rice \$3
- MEDITERRANEAN GRAIN BOWL** (AGF, Veg)

15
- Grilled Artichoke, Hummus, Quinoa, Tomato & Cucumber Salad, Goat Cheese, Olives, Fresh Basil
- Add: White Rice \$3
- 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

APPETIZERS

- TINY CLAMS** (AGF)

17
- Cognac Lobster Cream Sauce, Grilled Bread
- CRAB CAKES**

17
- House Remoulade
- BAKED BBQ DRY RUB CHICKEN WINGS** (AGF)

14
- Sweet & Spicy BBQ Rub, Ranch Dipping Sauce
- STEAK CUT BACON** (AGF)

14
- Pepper Crust, Bourbon Glaze, Shaved Jalapeño
- TERIYAKI FRIED CAULIFLOWER** (AGF, Veg)

14
- Wasabi Crema
- POTATO & RICOTTA GNOCCHI** (AGF, AVeg)

16
- Choice of Truffled Mushroom Cream Sauce & Parmesan Cheese or Cognac Lobster Cream Sauce & Parmesan Cheese
- COWBOY CORN DIP** (AGF)

15
- Melted Queso, Corn Salsa, Bacon, Black Beans, Tortilla Chips
- 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, Chicken, or Pulled Pork

BURGERS +

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

- BISTRO CHEESE BURGER** (AGF)

17
- American Cheese, Lettuce, Tomato, Red Onion, Pickles, Brioche Bun, Parmesan Truffle Fries
- QUINOA BURGER** (AGF, Veg)

16
- American Cheese, Lettuce, Tomato, Avocado, Hummus, Brioche Bun, Parmesan Truffle Fries
- CRUNCH WRAP BURGER**

19
- 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
- SPICY MAPLE CHICKEN SANDIWHC** (AGF)

18
- Spicy Fried Chicken Breast, Sweet Chili Maple Glaze, Tomatoes, Pickles, Slaw, Brioche Bun, Cajun Fries, Honey Mustard
- FALL ON A BUN** (AGF, Veg)

18
- Mushrooms, Cider Caramelized Onions, Fried Squash, Swiss Cheese, Cranberry Ginger Dijonnaise, Greens, Brioche Bun, Fries
- Add: Burger Patty \$8

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
- SHRIMP TACOS** (AGF)

16
- Flour Tortillas, Shrimp (Fried or Sautéed), Purple Cabbage, Pico de Gallo, Amarillo Crema, Tajin

ENTRÉE

- BRAISED SHORT RIBS** (AGF)

32
- Potato & Ricotta Gnocchi, Truffled Mushroom Cream Sauce, Roasted Brussel Sprouts
- Suggested Wine Pairings: Malbec, Biutiful, Mendoza, AR or Red Blend, Rodney Strong, Sonoma County, CA*
- STEAK FRITES** (AGF)

32
- Bistro Steak, Parmesan Truffle Fries, Petite Salad, Smoked Tomato Chimichurri
- Adds: Scallops \$15/ Crab Cakes \$15 / Shrimp \$12 / Tuna \$15
- Suggested Wine Pairings: Malbec, Finca La Linda, Mendoza, AR or Cabernet Sauvignon, Joel Gott, Napa Valley, CA*
- DUCK BREAST & CONFIT LEG** (AGF)

33
- Herb Roasted Mushroom Risotto, Garlic Broccolini, Marsala Demi-Glace
- Suggested Wine Pairing: Pinot Noir, Böen, CA*
- PASTA BOLOGNESE** (AGF)

27
- Veal, Pork, Pancetta, Fettuccine, Basil, Parmesan
- Suggested Wine Pairing: Tempranillo, Rioja, Spain*
- CHICKEN FETTUCCHINE** (AGF)

26
- Sautéed Chicken Breast, Portobello Mushrooms, Artichokes, Spinach, Tomatoes, Caramelized Onions, Garlic Butter Wine Sauce
- Suggested Wine Pairings: Pinot Grigio, Di Lenardo, Friuli, Italy or Chardonnay, Davis Bynum, Russian River, CA*
- TUNA POKE** (AGF)

29
- Crispy Sushi Rice, Cucumber, Radish, Seaweed, Avocado, Clementine Pico, Grapefruit Glaze, Spicy Sesame Aioli, Black Tobiko
- Suggested Wine Pairing: Rosé, Chateau Munity, France*
- SHRIMP & GRITS** (AGF)

29
- Chorizo, Tomato, Cheddar, Bacon & Sweet Pepper Relish, Sunny Side Egg
- Suggested Wine Pairing: Sparkling Rosé, Chandon, CA*
- SWEET POTATO CRUSTED SALMON** (AGF)

31
- Hot Honey Brussel Sprouts, Cauliflower Puree, Toasted Hazelnut Gremolata
- Suggested Wine Pairings: Pinot Grigio, Kurtasch, Alto Adige, Italy or Pinot Noir, Argyle Reserve, Willamette Valley, OR (BTL)*
- SKILLET PAELLA** (AGF)

33
- Shrimp, Mussels, Clams, Chicken, Chorizo, Vegetables, Saffron Rice
- Suggested Wine Pairings: Chardonnay, Buehler, Russian River Valley, CA or Tempranillo, Sangre de Toro, Castilla-La Mancha, Spain*
- CARNE ASADA** (AGF)

32
- Marinated Flank Steak, Corn Risotto, Blackened Peppers & Onions, Grilled Avocado, Salsa Verde
- Adds : Scallops \$15 / Crab Cakes \$15 / Shrimp \$12 / Tuna \$15
- Suggested Wine Pairing: Red Blend, Rodney Strong, Sonoma County, CA*

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.

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

BISTRO781

WINE

BY THE GLASS

WHITE WINE

	glass	bottle
Prosecco, Canella, Italy (split)	12	
Sparkling Rosé, Chandon, CA (split)	14	
Rosé, Chateau Minuty, 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, Dante, CA	13	50
Pinot Noir, Böen, CA	16	62
Tempranillo, Marqués de Cáceres, Rioja, 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, Veneto, Italy	75
Sparkling Rosé, Louis Bouillot, Burgundy, France	90
Champagne, J. Lassalle, Champagne, France	150
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

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	
<i>Please check our weekly Feature Menu or ask your server.</i>	

BOTTLED BEER

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
Narragansett Lager 5% ABV (RI)	5
O'Douls Non-Alcoholic (MO)	5
Athletic Brewing Run Wild Non-Alcoholic (CT)	6
Hoplark 0.0. Really Really Non-Alcoholic (CO), (GF,V)	7

MARTINIS/COCKTAILS

MARTINIS

As You Wish	15
<i>Tanqueray, Spiced Pear Liqueur, Rosemary, Lemon & Lime, Sparkling Water</i>	
Hot & Dirty	15
<i>Vodka, Olive Juice, Tabasco, Blue Cheese Stuffed Olives</i>	
Espresso	15
<i>Vanilla Vodka, Kahlua, Baileys, Espresso</i>	
Watermelon Martini	15
<i>Watermelon, Vodka, Lime, House Mix, Cranberry</i>	
Gin Blossom	15
<i>Hendrick's, St. Germain, Lavender, Lemon, Prosecco</i>	
Two For One	15
<i>Tequila, Mezcal, Chile, Agave, Pineapple Juice, Tajin Rim</i>	
Bellini Martini	15
<i>Vodka, Raspberry, Chambord, Prosecco</i>	

COCKTAILS

Bistro Spritz	13
<i>St. Germain, Sparkling Rosé, Sparkling Grapefruit</i>	
Empressive	14
<i>Empress Gin, St. Germain, Lavender, Blueberry, Lemon</i>	
Spicy Prickly Pear	14
<i>Tequila, Triple Sec, Lime, Prickly Pear, Chili, Salted Rim</i>	
Rum Punch	13
<i>Captain Morgan, Bacardi, Pineapple, OJ, Grenadine</i>	
Whiskey Cure	14
<i>Bulleit Rye, Bitters, Lemon, Orange, Blueberries, Agave</i>	
About Tonight	14
<i>Bulleit Bourbon, Aperol, Sparkling Grapefruit, Lime</i>	

MULES

Moody Street Mule	14
<i>Tito's Vodka, Agave, Lime, Ginger Beer</i>	
Cookie Dough Mule	14
<i>Dough Ball Cookie Dough Whiskey, Apple Juice, Ginger Beer, Cinnamon</i>	
Stubborn Mule	14
<i>Bulleit Bourbon, Lime, Carlson's Cider, Ginger Beer</i>	
Angry Mule	14
<i>Green Chile Vodka, Jalapeño, Lime, Agave, Ginger Beer</i>	
Margarita Mule	14
<i>Tequila, Agave, Lime, Orange, Ginger Beer</i>	

SPIRITS

SCOTCH

Balvenie 12
Balvenie 14
Dewar's
Glenfiddich 15
Glenlivet 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

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

COGNAC

Hennessy VS

GIN

Beefeater
Bombay Sapphire
Hendrick's
Tanqueray

RUM

Bacardi
Captain Morgan
Malibu
Gosling's Dark

TEQUILA

ArteNom 1414 Reposado
ArteNom 1146 Anejo
Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
Clase Azul Reposado
Don Fulano Blanco
Don Fulano Reposado
Don Fulano Anejo
Don Julio 1942
Don Julio Blanco
Maestro Dobel Diamante
Tres Agaves Blanco
Tres Agaves Reposado