

SOUPS

“sips”

FRENCH ONION SOUP

White, red and green onions, shallots, garlic, beef broth, Gruyère cheese

8

SOUP OF THE DAY

A daily preparation – globally inspired, regional ingredients

6

SALADS

“leafy”

MIXED GREENS

Organic mixed greens, cherry tomatoes, cucumbers, lemon vinaigrette

7

CAESAR

Truffled anchovies, shaved Parmigiano Reggiano, garlic crostini

9

Add organic chicken 5

TOMATO & MOZZARELLA

Sliced heirloom tomatoes, fresh mozzarella cheese, fig vincotto dressing

11

CHOPPED SALAD

Pear, gem lettuce, Manchego cheese, dried cranberries, pomeray mustard vinaigrette

8

NIÇOISE

Pan-seared rare ahi tuna, organic mixed greens, Niçoise olives, haricot vert, Yukon Gold potatoes, classic vinaigrette

14

WEDGE

Iceberg wedge, Maytag Blue Cheese, vine-ripened diced tomatoes, crumbled bacon, coarse cut black pepper

9

SMALL PLATES

“bites”

FRIED CALAMARI

Panko breaded, chili aioli

10

ARTISAN CHEESE SELECTION

California regional selections, fresh and
dried fruits, roasted nuts

12

CRAB CAKES

Fresh Dungeness crabmeat, spices,
wilted mache, mustard cream

13

BISTRO CHIPS & DIP

Freshly made russet potato chips, bleu cheese fondue, scallions, applewood
smoked bacon

8

STEAMED MUSSELS

Leeks, cherry tomatoes, garlic, thyme,
white wine and butter sauce

11

WARM CAMBOZOLA

Flat bread, fresh apple, ancho chili jelly

10

SIDES

“micro servings”

GARLIC FRIES

Or without garlic, if you prefer

5

HOUSE-CURED OLIVES

4

ACME BAKERY CRUNCHY CRUST BREAD

Extra virgin olive oil,
aged balsamic vinegar

6

ONION RINGS

7

SANDWICHES

“significants”

All items accompanied by French fries,
fresh fruit, or leafy green salad

CRISPY CHICKEN

Fried chicken breast, Bloomsdale spinach, tomatoes, bleu cheese mayonnaise,
hot sauce

11

FRESH TUNA

Open face, Asian slaw, wasabi toast

13

GRILLED PASTRAMI

Rye toast, Fontina cheese, red sauerkraut, tomato horseradish cream

11

BISTRO BURGER

Angus beef, tomato, house-pickled red onions, butter lettuce, choice of cheese

12

CLASSIC TURKEY CLUB

Wheat toast, applewood smoked bacon, Gruyère cheese, tomato, Bibb lettuce

11

FOIE GRAS SLIDERS

Truffled mayonnaise, frisée,
red onion marmalade

15

CHICKEN PICATTA

Foccacia, fresh lemon, artichoke hearts,
capers, aioli

12

GARDEN VEGETABLE WRAP

Hass avocado, tomato, lettuce, sprouts, mozzarella, provolone, cilantro
mayonnaise, whole wheat tortilla

10

CRAB MELT

Sourdough toast, sharp cheddar

14

CUBANO

Ham, roasted pork, Gruyère cheese,
mustard, pickle

10

ENTREES

“substantials”

SMOKED SALMON PENNE

Dill cream, house-smoked salmon

16

FISH & CHIPS

Deep-fried fillets, caper rémoulade

14

EGGPLANT CASEROLE

Garlic tomato sauce, mozzarella, basil pesto, balsamic greens

15

MORRELL MUSHROOM FARFALLE

Shallots, tarragon, Vermont white cheddar, green peas, Chardonnay cream

17

IRON SKILLET CHICKEN

Bacon braised greens, corn fritters

16

MISOYAKI BLACK COD

Japanese rice, living cress, ponzu

18

SWEETS

“satisfiers”

CHOCOLATE DECADENCE

Flourless chocolate cake, whipped cream, house-made Ghirardelli

“Intense Citrus” truffles

7

BISTRO BANANAS FOSTER

Meyer’s rum, Tahitian vanilla gelato

7

RICOTTA TORTE

Fresh raspberries, mousseline cream, coconut tuile

8

GRANNY SMITH APPLE FRITTERS

Cinnamon caramel gelato

7

WARM CHOCOLATE PANINI

Brioche, mascarpone, blackberry sauce

8

SORBETTO TRIO

Mango, passion fruit, kiwi

6