

Bistronomy

by Nico

PETITE PLATES

- BAGUETTE** provençal butter, black salt **5**
- MUSSELS + FRIES** kaffir lime broth, butter, pommes frites **15**
- BEEF CARPACCIO*** dijon crème, emmental, frisée, jalapeño, crispy wonton, berry hoisin gastrique **14**
- GOAT CHEESE SPRING ROLLS** honey espelette, pickled vegetables, pistachio **14**
- TOMATO + MOZZARELLA** panko-fried mozzarella, cucumber, basil, sweet soy vinaigrette, sesame **14**
- TUNA TARTARE*** chive crème fraîche, shallot, basil oil, black salt, cucumbers, sesame, shrimp chips **16**
- ESCARGOT SHUMAI DUMPLING** shrimp, garlic, provençal butter, lemon **16**
- FROG LEGS** butter, garlic, shallot, ginger **14**
- OCTOPUS** yukon gold potatoes, fennel, mushroom, cilantro pistachio pistou **16**
- CURRY SHRIMP SOUP** peppers, celery, onions, dumplings **12**
- LA ROMAINE** emmental, toasted breadcrumbs, bbq eel, creamy sesame dressing **12**

LARGE PLATES

- NAKED FISH** fresh off the dock, citrus brown butter, choose two sides **MKT**
- SHORT RIBS** potato puree, sweet & sour carrots and cauliflower, black garlic demi **33**
- LOBSTER TAIL** yukon puree, haricots verts, mushrooms, ginger beurre blanc **MKT**
- SCALLOPS*** coconut rice & peas, broccolini & asparagus, green curry beurre blanc **32**
- BOUILLABAISSE** mussels, shrimp, fish, octopus, peppers, fennel, udon noodles, coconut broth **29**
saffron aioli crostini
- DUCK CONFIT** ramen, pork belly, six minute egg, bok choy, carrot, peas **29**
- STEAK FRITES*** au poivre, pomme frites **37**
- COQ AU VIN** confit yukon, mushrooms, cippolini onions, english peas, tamarind jus, bacon lardons **29**
- LES LEGUMES** seasonal vegetables, coconut rice **20**

SIDE PLATES

- POMMES FRITES** cornichon sriracha ketchup **6**
- CARROTS & CAULIFLOWER** sweet & sour **8**
- COCONUT RICE** fresh peas **8**
- BROCCOLINI & ASPARAGUS** beurre monté **8**
- HARICOTS VERTS & MUSHROOMS** provençal butter **9**

Chef de Cuisine - Jim O'Connor **Sous Chef** - Michael Clucas

*Consuming raw or undercooked seafood, shellfish, eggs and meat may increase your risk of foodborne illness.
Parties of 6 or more are subject to one check and 20% gratuity · We reserve the right to refuse service to any guest

Bistronomy

by Nico

Sunday Brunch
10:30AM - 2:00PM

BRUNCH PETITE PLATES

- BAGUETTE** provençal butter, black salt 5
- GOAT CHEESE SPRING ROLLS** honey espelette, pickled vegetables, pistachio 14
- TOMATO + MOZZARELLA** fried mozzarella, cucumber, basil, sweet soy vinaigrette 14
- TUNA TARTARE*** chive crème fraîche, shallot, basil oil, black salt, cucumber, sesame shrimp chips 16
- LA ROMAINE** emmental, toasted breadcrumbs, bbq eel, creamy sesame dressing 12
- BEEF CARPACCIO*** dijon crème, emmental, frisée, jalapeño, crispy wonton, berry hoisin gastrique 14

BRUNCH LARGE PLATES add soft poached egg* +2

- SMOKED SALMON TARTINE** avocado mix, seasonal vegetables, frisée, poached egg, sweet soy 17
- FRENCH ONION TARTINE** duck confit, gruyère, caramelized onion, poached egg, siracha hollandaise 15
- BENEDICT TARTINE*** soft-poached eggs, french ham, siracha hollandaise 12
- BEEF BOURGUIGNON TARTINE** mushrooms, gruyere, poached egg, siracha hollandaise 17
- CROQUE MADAME*** french ham, gruyere, dijon mustard, poached egg 15
- NOT-SO-FRENCH-TOAST** brioche, ice cream, spicy chocolate, seasonal fruit 12
- BRUNCH BURGER*** sunny-side up egg, saffron aioli, pickles, cornichon ketchup, frites 14
- OMELETTE** mushroom, french ham, gruyère, chives, pommes frites 14
- STEAK + EGGS*** 2 eggs any style, pommes frites 37

BRUNCH SIDE PLATES

- POMMES FRITES** cornichon sriracha ketchup 6
- FRESH FRUIT** seasonal 6
- BACON** Nueske's 7
- SALAD** radish, pickled vegetables, choice of creamy sesame or sweet soy vinaigrette 6
- CUP OF CURRY SHRIMP SOUP** peppers, celery, onions 7

CLASSICS

BISTRONOMY BLOODY 12

Firefly vodka, Natural Blonde Bloody Mary Mix

CLASSIC BLOODY 12

Firefly vodka, Charleston Bloody Mary Mix

MIMOSA 7

bubbles with your choice orange
grapefruit, or cranberry juice

CRAFT

COFFEE & BANANA BREAD 12

Cannon Coffee liquor, Horchata, banana
black walnut bitters

LIVE LAV LUX 13

Bombay gin, Aperol, Luxardo, grapefruit
lavender syrup

PEACHES N RYE 12

Revival Rye, St Elizabeth Allspice Dram
sparkling wine

Bistronomy

by Nico

SPARKLING WINES

ELISA BRUT Sparkling Brut 12 | 48

Loire Valley • FR

BOUVET Rosé of Cabernet Franc 12 | 48

Loire Valley • FR

JANSZ Chardonnay • Pinot Noir 60

Tasmania • AU

CHAMPAGNES

HATON Meunier • Pinot Noir 24 | 95

Champagne • Brut • FR

BILLECARTE-SALMON Pinot Noir • Chardonnay 145

Champagne • Brut • FR

CHAPUY L'ESPRIT Meunier • Pinot Noir • Chardonnay 105

Champagne • Brut • FR

BRUT ROSÉ

RUINART Chardonnay • Pinot Noir 255

Champagne • FR

BILLECART-SALMON Chardonnay • Pinot Meunier 210

Pinot Noir • FR

PIERRE CELLIER Chardonnay • Pinot Noir 135

Champagne • FR

DESSERT WINES

CARMES DE RIEUSSEC Sauv. Blanc Blend 18

Sauternes • Bordeaux • FR '03

PRESIDENTIAL "20 Year Tawny" PORTO 18

Duoro Valley • PT

TORO ALBALA Pedro Ximenez 20

Montilla-Moriles • SP '99

COFFEE DRINKS

(add a shot to any coffee +5)

Bailey's • Cointreau • Disaronno • Frangelico • Godiva • Jameson

Kahlua • Licor 43 • Lunazul • Myers's • Four Roses

ESPRESSO single • double 4 | 7

DRIP COFFEE. 4

CAPPUCCINO 6

AFFOGATO 8

CRAFT COCKTAILS

BROWN BUTTER-WASHED OLD FASHIONED 14

Butter-washed Four Roses, brown sugar-ginger syrup

Angostura & orange bitters

TEQUILA SALAD 14

Lunazul Blanco, cucumber-apple puree, jalapeño syrup

salt & pepper

PASSION OF THE YUZU 14

La Gritona Reposado tequila, Chinola passionfruit

St Germain, yuzu

GET SAUCED GIVE THANKS 14

Bombay gin, orange, honey, thyme, cranberry bitters

ESPRESSO MARTINI 14

Firefly Vodka, Myers's Dark Rum, espresso,

Rutin 1883 Orgeat syrup

CHOCOLATE MEZCAL MARTINI 14

Vida mezcal, Baileys, Kahlua, chocolate, salted

chocolate rim

FRENCH 64 14

Cointreau Noir, brut sparkling, edible hibiscus flowers

PLUM PERFECT 14

Damson plum gin, red wine plum jam, ginger, lemon

OLD SPICE 14

Old Overholt Rye, ancho chile, maple syrup

chocolate bitters, lemon

BEER

KRONENBOURG "1664" 9

Lager • 11.2oz • 5.0%

RIVER RAT BREWERY "ASTRONAUT SAUCE" 8

IPA • 12oz • 5.4%

REVELRY "POKE THE BEAR" 8

American Pale Ale • 12oz • 5.5%

LA CHOUFFE BLONDE 11

Belgian Ale • 11.2oz • 8%

DELIRIUM TREMENS 15

Belgian Ale • 16.9oz • 8.5%

ANDERSON VALLEY OATMEAL STOUT 7

Stout • 12oz • 5.8%

ATHLETIC BREWING UPSIDE DAWN (NON-ALCHOLIC) 8

Golden Ale • 11.2oz • <0.5%

Bistronomy

by Nico

ROSÉ

BIRICHINO VIN GRIS Grenache • Mourvedre **12 | 50**
Monterey • CA '21

DOMAINE SUFFRENE Mourvedre **74**
Bandol • Provence • FR '20

DOMAINE GUENEAU "CHAVIGNOLET" Pinot Noir **85**
Sancerre • Loire Valley • FR '20

CAPTURE Sangiovese **72**
Sonoma County • CA '20

WHITE

BERTHIER "L'INSTANT" Sauvignon Blanc **17 | 67**
Sancerre • FR '20

GUEGEN CHABLIS Chardonnay **18 | 70**
Chablis • FR '20

DOMAINE DE LA BERGERIE. Chenin Blanc **16 | 62**
Loire Valley • FR '20

CHALONE Chardonnay **15 | 56**
Monterey • CA '20

KINGS RIDGE Pinot Gris **13 | 52**
Willamette Valley • OR '21

GARZÓN Albariño **13 | 52**
Uruguay '21

KELLEY FOX FREEDOM HILL Pinot Blanc **17 | 66**
Willamette • OR '21

VIGNOBLE DU REVEUR Reisling **68**
Alsace • FR '19

DOMAINE DU VIEUX LAZARET Chateauneuf-du-Pape Blanc **140**
Rhône Valley • FR '20

NIBIRU Gruner Veltliner **56**
Kamptal • AT '21

CENATIEMPO Biancolella • Forastera **70**
Ischia DOC • Campania, IT '19

CHATEAU DU TRIGNON Viognier **60**
Côtes du Rhône • FR '20

DOMAINE GUENEAU "LES GRIOTTES" Sauvignon Blanc **92**
Sancerre • Loire Valley • FR '20

FREEMARK ABBEY Chardonnay **75**
Napa Valley • CA '20

RED

AUCTIONEER Cabernet Sauvignon **18 | 72**
Napa • CA '19

AU BON CLIMAT Pinot Noir **16 | 64**
Santa Barbara • CA '21

DOMAINE DE FONTSAINTE Carignan • Grenache **15 | 60**
Languedoc-Roussillon • FR '17

JEAN-MARC BURGAUD BEAUJOLAIS Gamay **15 | 58**
Beaujolais Lantignie • Bourgogne • FR '21

FRANCK MILLET Pinot Noir **15 | 60**
Menetou-Salon • Bourgogne • FR '20

DOMAINE ANTONINS Bordeaux Blend **16 | 64**
Bordeaux • FR '20

JULIEN SUNIER "FLEURIE" Gamay **85**
Beaujolais • FR '20

JULIEN CECILLON "LES GRAVIERS" Syrah **65**
Rhône • FR '20

PONZI Pinot Noir **76**
Willamette Valley • OR '19

BAUMARD "CLOS DE LA FOLIE" Cabernet Franc **86**
Loire Valley • FR '18

MOULIN DE LA ROQUE BANDOL Mourvedre • Carignan **76**
Provence • FR '16

VIEUX TÉLÉGRAPHE Châteauneuf-du-Pape **210**
Rhône • FR '19

CHATEAU PIBRAN Cabernet Sauvignon • Merlot **145**
Pauillac • Bordeaux • FR '18

BENANTI ETNA ROSSO Nerello Mascalese **68**
Sicily • IT '21

ORIN SWIFT EIGHT YEARS IN THE DESERT Zinfandel **128**
Syrah • Napa • CA '21

CHANSON "HOSPICES DE BEAUNE" Pinot Noir **245**
Bourgogne • FR '14

L'ECOLE NO 41 Merlot • Cabernet Sauvignon **72**
Columbia Valley, Walla Walla • WA '20

FAR NIENTE BELLA UNION Cabernet Sauvignon **145**
Rutherford • Napa • CA '18

CRU MONSPLAIR Bordeaux Blend **70**
Bordeaux • FR '20