



Bistro Menu

Served from 2pm until close daily!

Tomato Soup & Petite Grilled Cheese <i>raclette cheese, house made sourdough</i>	5 ^{.75}
Steamed Clams <i>house made chorizo and grilled bread</i>	6 ^{.95}
De Noble Artichoke & Wheat Berry <i>roast red & yellow peppers, baby arugala</i>	4 ^{.25}
Japanese Otsumami <i>house made kimchee, pickled vegetables</i>	4 ^{.75}
Selection of Artisan Cheese <i>from our cheese cave</i>	7 ^{.25}
Pacific Oysters on the 1/2 shell <i>lemon and mignonette</i>	9 ^{.75}
Olives <i>marinated country mix</i>	2 ^{.75}
Smoked Pork Ribs & Berries <i>house smoked with berry compote</i>	10 ^{.25}
White Bean Rustica <i>rustic white bean puree, grilled baguette</i>	3 ^{.75}
Spicy Nuts <i>house made mix</i>	3 ^{.25}
Northwest Albacore Mousse <i>olive oil grilled mini pitas</i>	5 ^{.75}
Chef's Charcuterie Plate <i>chefs selection</i>	8 ^{.75}
Caesar Salad <i>regiano parmesan, house croutons</i>	6 ^{.50}
Bistro Burger <i>choice of cheddar, swiss, or pepperjack add bleu cheese or bacon 2^{.00} add pommes frites 2^{.75}</i>	10 ^{.95}

Bistro Burger Special 4^{.95}
4:00pm - 6:00pm & 9:00pm - close
7 days a week!

~ Cellar Special ~

Red or White 5^{.75}
ask your server for today's pour

~ Featured Cocktails ~

Bistro Martini 6^{.75}
house infused citrus vodka, lemon,
orange, sugar, mango puree

Gin Dickson 6^{.75}
tanqueray rangpur, lime,
sugar, fever tree soda

Timber-Rita 5^{.00}
el jimador margarita, offered on game day only

Executive Chef - Michael Stanton
Bar Manager - Dustin Dickson

8/12/11



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