



BISTRÔBAR
Wine by the Glass

CHAMPAGNES & SPARKLING

J Roget, Brut, California	9 / 32
Gloria Ferrer, Blanc de Noirs, Sonoma, NV	13.5 / 53

CHARDONNAY

Vista Point, California	8 / 30
Beringer, California	9 / 36
Franciscan, Napa Valley	11 / 42
Chateau Ste. Michelle, Indian Wells, Washington	12 / 46
Justin, Central Coast	15 / 56

OTHER WHITE WINES

Ruffino Pinot Grigio, Lumina, Italy	9 / 34
Tapeña, Rosé, Spain	9 / 34
Saint M, Riesling, Germany	10 / 36
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	11 / 45

CABERNET SAUVIGNON

14 Hands, Columbia Valley	9 / 32
Vista Point, California	9 / 36
Beringer, California	10 / 40
Franciscan, Napa Valley	14.5 / 56

MERLOT

Vista Point, California	9 / 30
Beringer, California	10 / 40
Rutherford Hills, Napa Valley	14 / 48

PINOT NOIR

Lockwood, block 7, Monterey	11 / 42
Meiomi, Sonoma County	14 / 52
Argyle, Willamette Valley	17 / 66

OTHER REDS

Parducci, Petite Syrah, Mendocino	9 / 35
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PORTS/DESSERT WINE

ROXO, Ruby Traditional, Paso Robles	20
34% Souzao, 25% Tinta Roriz, 18% Touriga Nacional, 15% Tinta Ciao and 8% Bastardo	
ROXO, Négrette, Cienega Valley	32
100% Négrette	
ROXO, Magia Preta, Paso Robles	36
50% Cabernet Sauvignon, 50% Syrah	



BISTRÔBAR

Beers

DOMESTIC

Speakeasy, Prohibition Ale, Speakeasy Ales & Lagers.	7
Goose Island, IPA, Goose Island Beer Co.	6
Budweiser, Aneheuser-Busch	5
Sierra Nevada Pale Ale, Sierra Nevada Brewing Co.	6
Longboard Island Lager, Kona Brewing Co.	6
Arrogant Bastard Oaked Strong Ale, Stone Brewing Co.	7
Blue Moon, Belgian White Wheat Ale, Blue Moon Brewing Co.	6
Sam Adams, Boston Beer Co.	6

LIGHT

Amstel Light, Heineken International	6
Bud Light, Aneheuser-Busch	5

IMPORTED

Corona, Modelo Brewery	6
Heineken, Heineken International	6
Stella Artois, InBev Belgium	6
St. Pauli N.A, Germany	6

ON TAP

Lagunitas Maximus IPA, Lagunitas Brewing Co.	7
Sierra Nevada, Sierra Nevada Brewing Co. (Seasonal)	6
Fat Tire, Amber Ale, Belgium Brewing in Fort Collins, Co.	6
Goldon Biersch, Marzen, G. Biersch Brewing Company, Ca	6

Spirits

VODKA

Absolut
Chopin
Grey Goose
Ketel One
Ultimat

GIN

Bombay
Bombay Sapphire
Hendricks
Tanqueray 10

RUM

Bacardi
Captain Morgan
Malibu
Mt. Gay

TEQUILA

Paqui Silver,
Anejo, Reposado
Patron Anejo
Patron Silver

BOURBON

Baker's
Basil Hayden's
Black Bush
Booker's
Bushmills
Crown Royal
Gentleman Jack
Knob Creek
Woodford Res

SCOTCH

Balvenie 15yr
Chivas Regal 12yr
Cragganmore 12yr
Dalwhinnie 15yr
Glenkinchi 12 yr
Glenrothes 1998
Glenrothes Reserve
Glenrothes 1995
Johnnie Walker Black
Johnnie Walker Blue
Johnnie Walker Red
Lagavulin 16yr
Laphroaig 10yr
Oban 14Yr



BISTRÔBAR

Cocktails

VODKA

Blue Lagoon

Vodka, blue curacao, lemonade 12

Bloody Mary

Vodka, tomato juice, lemon juice, black pepper, salt, Worcestershire, tabasco sauce 10

Honey Lemon Drop

Vodka, lemon juice, honey simple syrup, with sugared rim 11

Sex on the Beach

Vodka, peach schnapps, crème de cassis, orange juice, cranberry juice, maraschino cherry 12

GIN

Gin Cobbler

Gin, club soda, superfine sugar, orange slice, lemon slice 11

Tom Collins

Gin, lemon juice, sugar, club soda 11

Mojito del Perro

Gin, lychee juice, sprigs of fresh mint, simple syrup, club soda 12

RUM

Between the Sheets

Light rum, brandy, triple sec, fresh lemon juice, simple syrup 13

Blue Hawaiian

Light rum, blue curacao, pineapple Juice, cream of coconut 12

Mojito Fess

Light rum, fine sugar, lime wedges, club soda, mint sprigs 12

TEQUILA

Bloody Maria

Tequila, tomato juice, lime juice, worcestershire sauce, salt, pepper and horseradish 10

Tequila Stinger

Tequila, orange juice, grenadine 10

Margarita of your choice

Strawberry, mango, wild berries, banana, sweet and sour or mix of two flavors 12



BISTR&BAR
Food Selection

Garden Salad

Mixed greens, cherry tomatoes and seasonal cucumbers, tossed in light Meyer's lemon and maple vinaigrette 8

Crispy Calamari

Baby squid, marinated and battered, flash fried in veggie oil and served with a smooth and creamy citrus Aioli 13

Chicken Wings 3 ways

Crispy Chicken Little's tossed in BBQ, sweet & sour and red HOT sauce served with ranch dressing 11

Mini Tomato Mozzarella

Farmers Market tomatoes, basil, fresh mozzarella cheese, Virgin olive oil and Pomegranate balsamic reduction 12

Mezze Plate

Home-made hummus with dolma, mixed greens, feta cheese and grilled sliced pita bread 10

California Cheeses Selection

Combination of soft and hard, preserves, nuts and bread 16

Nachos Grande Chicken

Fresh corn tortillas flash fried and topped with chicken, refried beans, cheese sauce and cheddar cheese, olives, green onions, tomatoes, jalapenos, sour cream and avocado 15

Cheese Burger

Hand formed ground sirloin, crispy lettuce, tomatoes, kosher dill pickle, red onions, Apple-wood smoked bacon, cheddar cheese and served on a Ciabatta bun 15

Grilled Cheese

Dutch crunch bread, sharp cheddar, provolone, and Gruyere cheese 14