

SOCIAL HOUR

HALF PRICE | DAILY 4 – 6 PM

EXCLUDING HOLIDAYS

SMALL PLATES

SEXY FRIES 11

Parmigiano Reggiano, White Truffle Oil, Fresh Herbs

ASIAN BBQ PORK RIBS 19

Plum Ponzu Glaze, Vegetable Chiffonade

STEAMED MANILLA CLAMS 19

White Wine, Butter, Garlic, Lemon

SHRIMP TACOS 18

Spicy Shrimp, Avocado Salsa, Cilantro Slaw, Pickled Red Onions

CRISPY BUTTERMILK CALAMARI 18

Fresh Herbs, Zesty Marinara, Bistro Aioli

LAMB MEATBALLS 19

Housemade Marinara, Fresh Herbs

BUTTERNUT SQUASH & PUMPKIN RAVIOLI 14/25

Hazelnut Sage Butter—*Half or full order*

WOOD-FIRED BABY ARTICHOKEs 17

Meyer Lemon Aioli

GRASS FED BEEF SLIDERS 18

Homemade Tomato Jam, Balsamic Caramelized Onions, Sexy Fries

PRIME RIB SLIDERS 20

Shaved Prime Rib, Balsamic Caramelized Onions,
Rosemary au jus, Creamy Horseradish, Sexy Fries

*BLACKENED AHI NACHOS 18

Blackened “Poke Style” Ahi, Scallions, Sriracha, Ponzu Sauce,
Wasabi Aioli, Crispy Wonton Chips

CRISPY BAO BUNS 15

Braised Short Ribs, Plum Hoisin, Black Garlic Soy Sauce, Asian Slaw

WOOD OVEN ROASTED SHISHITO PEPPERS 16

Togarashi, Citrus-Sesame Aioli

*FRESH OYSTERS 1/2 Dozen 21 • 1 Dozen 37

Seasonal on the half shell

WOOD-FIRED FLATBREADS

CARAMELIZED ONION AND APPLEWOOD BACON 17

Fresh Grated Gruyère and Parmesan Cheeses

WILD MUSHROOM 17

Wild Mushrooms, Laura Chenel Goat Cheese,
Truffle Oil, Chive Blossoms

CHEF’S DAILY CREATION 17

Fresh Seasonal Ingredients

PEPPERONI 17

Parmesan and Fresh Mozzarella

STREET CORN 15

Grilled Sweet Corn, Taleggio Cream, Mozzarella, Sandhill Queso Fresco,
Shaved Red Onion, Fresh Cilantro, Calabrian Chilis

*The Washoe County Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens such as meat, poultry, eggs, milk, seafood or shellfish pose a significant risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

COCKTAILS

Your Choice 15

BISTRO SIGNATURE

SUNSET BREEZE

Chopin Vodka, Domaine de Canton Ginger Liqueur, Aperol, Peach Purée, Hopped Grapefruit Bitters

ORCHARD SWING

Peach & Orange Blossom Ketel One, Peach Puree, Orange Flower Water, Moscato Float

ROCKY MOUNTAIN SOUR

Breckenridge Rum, Angel's Envy Rye, Depot Amer, Mango, Burlesque Bitters

BOLIVIAN SWIZZLE

Avua Cachaca, Agwa Cocalero, Creme of Coconut, Fresh Lime and Pineapple

LAVENDER LEMON DROP

Tahoe Blue Vodka, Lavender Syrup, Fresh Lemon Juice, Lavender Bitters

THE BEETNIK

Hendrick's Lunar Gin, Cynar, Beet-Basil Shrub, Lime, Prosecco Float

JALISCO ROSE

Patron Silver Tequila, Aperol, Fresh Lime, Rosewater, Pink Grapefruit Soda, Salt Rim

BOXCAR WILLIE

Woodford Reserve Bourbon, Solerno Blood Orange, Domaine de Canton Ginger Liqueur, Fresh Lemon

BISTRO CLASSICS

HIBISCUS MANHATTAN

Jack Daniel's Single Barrel, Australian Hibiscus

COTTON CANDY MARTINI

Grey Goose Le Citron, Fresh Lemon, Sweetened with Housemade Cotton Candy

MOSCOW MULE

Cîroc Vodka, Fever Tree Ginger Beer, Fresh Lime
Served in a traditional copper mug

BISTRO SANGRIA

Napa Valley Red Wine, Blend of California Garden Fruit

STRAWBERRY BASIL CAIPIROSKA

Tito's Handmade Vodka, Muddled Strawberries, Fresh Basil, Lime

BISTRO MOJITO

Plantation 3 Stars Artisanal Rum, Muddled Mint, Fresh Lime, Grand Marnier Float

CHOCOLATE MACCHIATO MARTINI

Stoli Vanil Vodka, Godiva Dark Chocolate Liqueur, Crème de Cacao, Chocolate Bitters

CUCUMBER HERB COOLER (NON-ALCOHOLIC) 7

Muddled Cucumber, Lime, Rosemary Syrup, Ginger Ale

WINES BY THE GLASS

We Proudly Serve an 8 oz Pour

SPARKLING

La Marca, 187ml, Prosecco, Veneto	10
Martini & Rossi, 187ml, Asti, Piedmont	9
Domaine Chandon, 187ml, Brut, California	14
Domaine Chandon, 187ml, Rosé, California	16
Moët & Chandon, 187ml, "Imperial," France	30

WHITE WINE

Conundrum, White Blend, Napa Valley	15
Groth, Chardonnay, Napa Valley	17
Lloyd, Chardonnay, Carneros	26
Rombauer, Chardonnay, Napa Valley	21
Tamber Bey, Chardonnay, Napa Valley	15
Grace Patriot, Pinot Gris, El Dorado County	15
Chateau Ste. Michelle, Riesling, Columbia Valley	9
St. Supery, Sauvignon Blanc, Napa Valley	13

RED WINE

Scott Harvey "Mountain Selection," Barbera, Amador County	14
Groth, Cabernet Sauvignon, Napa Valley	30
Justin Vineyards, Cabernet Sauvignon, Paso Robles	16
Napa Cellars, Cabernet Sauvignon, Napa Valley	17
Round Pond "Kith & Kin", Cabernet Sauvignon, Napa Valley	21
El Libertador, Malbec, Mendoza	17
Duckhorn, Merlot, Napa Valley	22
Rombauer, Merlot, Napa Valley	22
Guenoc, Petite Sirah, Lake County	16
Truchard, Pinot Noir, Carneros	17
Opolo, Sangiovese, Paso Robles	19
Seghesio, Zinfandel, Sonoma County	16

GENERATION MILLENNIAL

Sip, Moscato, California	14
Four Graces, Pinot Blanc, Dundee Hills	15
Venge "Scout's Honor," Zinfandel, Charbono, Petite Sirah and Syrah, Napa Valley	22

FEATURED WINERY... HAHN FAMILY WINES, CALIFORNIA

Chardonnay, Cabernet Sauvignon, Merlot, GSM and Pinot Noir	12
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NON-ALCOHOLIC WINES, ARIEL, CALIFORNIA

Chardonnay, Cabernet Sauvignon	9
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