

The Bistro Garden

Wines by the Glass

Champagne and Sparkling Wine

Segura Viudas, "Brut Reserva," Spain, MV	\$11.50
Moët & Chandon "Imperial", France, MV	\$18.50
Moët & Chandon Rosé "Imperial", France MV (187 ml)	\$24.00

White Wine

Chardonnay, La Crema, Sonoma Coast, 2015	\$13.00
Chardonnay, Pine Ridge, Dijon Clones, Napa Valley, 2014	\$16.00
Pinot Grigio, Bonvolio, Italy, 2016	\$10.50
Sauvignon Blanc, Decoy by Duckhorn, Sonoma County, 2016	\$12.00
Sauternes, Château Piada, France, 2011	\$15.00

Red Wine

Cabernet Sauvignon, Franciscan Estate, Napa Valley, 2014	\$16.00
Cabernet Sauvignon, Ferrari Carano, Alexander Valley, 2014	\$18.00
Merlot, Wild Horse, Central Coast, 2015	\$12.50
Malbec, Graffigna, Reserve, Argentina, 2015	\$12.50
Pinot Noir, Cline Vineyards, Sonoma Coast, 2016	\$12.50

Rosé

White Zinfandel, Beringer, California	\$10.00
Rosé, Miraval, Côtes de Provence, 2016	\$15.00

Half Bottle Selection

101 Moët & Chandon "Imperial", France, MV	\$47.00
218 Chardonnay, Rombauer, Carneros, 2015	\$38.00
220 Merlot, Duckhorn Vineyards, Napa Valley, 2013	\$49.00
627 Cabernet Sauvignon, Robert Mondavi, Central Coast, 2014	\$28.00
628 Cabernet Sauvignon, Grgich Hills, Napa Valley, 2010	\$62.00
222 Sauternes, Château Piada, France, 2011	\$45.00
413 Sauternes, Château D'Yquem, Bordeaux, 2005	\$425.00

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Bar Menu

Wagyu Beef Sliders (3)

Thousand Island, Shredded Lettuce, Dill Pickle
\$12.50

Thin Crust 3 Cheese Pizza

*Goat Cheese, Parmesan, Mozzarella and
Arugula with Shaved Pecorino*
\$12.50

Thin Crust Pizza with Italian Sausage

Tomato Basil Sauce, Mozzarella Cheese and Mushrooms
\$13.50

Crispy Coconut Shrimp (3)

Mango Pineapple Chutney
\$17.00

Soy, Ginger and Lime Marinated Filet Skewers (2)

Green Onion and Grilled Pineapple
\$16.00

Bistro Chicken Quesadilla

*Sautéed Onions, Pasilla Chile, Sour Cream,
Guacamole, and Pico de Gallo*
\$12.00

Assorted Vegetable Crudité

Blue Cheese Dip
\$9.50

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Specialty Cocktails

Peach Martini \$15

*Cîroc Peach, Peach Puree,
And a Splash of Sweet and Sour*

Pear Martini \$16

*Grey Goose La Poire, Pear Puree,
And a Splash of Sweet and Sour*

Cucumber Gin Spritz \$15

*Hendricks Gin, Fresh Cucumber, Simple Syrup,
Champagne and Club Soda*

Jalapeno Margarita \$13

*Sauza Gold, Fresh Jalapeno,
Sweet and Sour and Lime*

Double Espresso Martini \$14

*Vincent Van Gogh Double Espresso Vodka,
Baileys and Cream*

Chocolate White Tiger \$13

*White Tiger Vodka, Godiva Chocolate Liqueur and Milk
Served on the Rocks*

Kentucky Mule \$15

Bulleit Bourbon, Fever Tree Ginger Beer, Fresh Lime

Moscow Mule \$13

*Russian Standard Vodka, Fever Tree Ginger Beer,
Fresh Lime and Mint Garnish*

Blueberry Ginger Mojito \$13

*Myers's Platinum White Rum, Fresh Blueberries,
Ginger, Mint, Lime and Club Soda*

Pineapple Cooler \$12

*White Wine, Pineapple Juice, Lemon Juice,
Simple Syrup and Club Soda*

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Happy Hour

Monday-Friday 4-7 PM

In bar area only

Wagyu Beef Sliders \$8.50

Thin Crust 3 Cheese Pizza with Arugula \$8.50

Thin Crust Pizza with Italian Sausage \$9.50

Crispy Coconut Shrimp \$13.00

Soy, Ginger and Lime Marinated Filet Skewers \$12.00

Bistro Chicken Quesadilla \$8.00

Assorted Vegetable Crudité with Blue Cheese Dip \$5.50

Drinks:

Draft Beer \$5

Sparkling Wine \$8

Chardonnay \$8

Cabernet \$8

Well Vodka, Gin, Rum, Tequila, Scotch or Bourbon \$8

(On the rocks or with a mixer)

Gin or Vodka Martini \$9

Cosmo \$9

Classic Manhattan \$9

Margarita \$9

No exceptions or changes please