



NEIGHBORHOOD BISTRO



Starters and Appetizers

French Onion Soup 8
Gruyere cheese crostini

Arugula Salad 10
Fennel, Parmesan, cherry
tomato, almonds, sundried
tomato dressing

Caesar Salad 8
Heart of romaine, parmesan, croutons and
homemade dressing

Escargot Bourguignon 9
Garlic butter and bread

Roasted Cauliflower 9
Roasted chili remoulade

Roasted Beet Salad 10
Arugula, fennel, goat cheese
and shallot vinaigrette

Brussels Sprouts Salad 8
Red onions, bacon, blue
cheese dressing

Steamed Mussels 10
Spicy tomato white wine sauce

Chef's Platter Sm 12 Lg 18
Chef selection of cheese, meat, antipasto with condiments

Caprese Salad 9
Tomato, homemade
mozzarella, fresh basil, EVOO

Garden Salad 7
Tomato, red onions and
cucumbers, with balsamic
vinaigrette

Pizza Bread 5
Fresh herb, cheese served with marinara

Fried Calamari Misto 12
Squash, brussels sprouts, fennel, Marinara sauce

Garlic Shrimps 13
Seared in a butter garlic sauce with toast

Entrees

Steak au Poivre 26
Beef Tenderloin, green peppercorn sauce, French fries

Coq au Vin 16
Mushroom, carrots, onions and peas, potato mousseline, red wine sauce

Moules Frites 17
Spicy tomato or traditional served with fries

Seared Salmon 16
Poblano, chayote squash salad, marinated tomato, sauce moutarde

Burger a la Lyonnaise 14
Pork, beef and shallots patty, bacon, mustard, arugula, smoked gouda, and French fries

Lobster Carbonara 19
Spaghetti, pancetta, peas and parmesan

Pizza

Margherita Pizza 13

San Marzano tomato, fresh mozzarella, basil and EVOO

Wild Mushroom Pizza 13

Pesto sauce, mozzarella, pine nuts, truffle oil

Italian Sausage Pizza 14

Roasted bell peppers, goat cheese, mozzarella and fresh oregano

Meat Lover Pizza 15

Tomato sauce, pepperoni, sausage, salami, bacon and mozzarella

Fig and Prosciutto Pizza 15

Fig jam, mozzarella, blue cheese, arugula, pistachios, parmesan

Cheese Pizza 8

San Marzano tomato sauce, mozzarella

Add on:

Pepperoni - 3	Bell peppers - 1	Black Olives - 1	Xtra cheese - 1	Capers - 1
Italian Sausage - 3	Basil - 1	Truffle Oil - 2	White Anchovie 3	Egg - 1
Prosciutto - 3	Tomato - 1	Goat Cheese - 2	Capers - 1	Spinach - 1
Mushroom - 2	Arugula - 2	Ricotta - 2	Fresh Mozz - 2	
Red onions - 1	Pine nuts - 2	Jalapeno - .5	Gluten free crust 3	

Desserts 7

Chocolate Pot de Crème

Tiramisu

Cheesecake

Signature Cocktails

Lavender Martini - 10

Absolute Vanilla, Lavender,
Simple syrup

Julia's Margarita - 10

Casamigo Blanco, Grand
Marnier, Lime juice, Agave

French 75 - 10

Hendricks Gin, Lemon Juice,
Cointreau, Prosecco

Vieux Carre - 12

Bulliet Rye, Courvoisier, sweet
Vermouth, Benedictine,
Peychaux Bitters

The Old Fashion - 10

Treaty Oak "red Handed", Aztec
Chocolate Bitters, Sugar, Luxardo

Smokey Pom - 10

Xicaru Mescal, Pomagranate
Pama, Lime juice, Simple

Wines by the Glass

Whites

Ruffino Prosecco Brut, NV 187ml	8
Cono Sur "Bicicleta" Reserva Sauvignon Blanc, chile	7
Chateau St jean Chardonnay, California	8
Skyfall Vineyard Riesling, Columbia Valley	8
JM Brocard Chablis "Ste Claire", Burgundy	12
Fleurs de Prairie "Rose" Cote de Provence	10

Red

Hob Nob pinot noir, France	8
Immortal Zin "old vine" Lodi	8
Moda Talamonti Montepulciano d'Abruzzo	7
Beaulieu Vineyard Cabernet Sauvignon, Napa Valley	12
Le Cigar Volant "Cuvee Oumuamua" CdP, Monterey County	14