

# 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

### CRISPY RISOTTO ARANCINI 19

Braised Short Rib, Mozzarella, Saffron, Smoked Paprika Aioli,  
Lemon Gremolata

### BUTTERNUT SQUASH & PUMPKIN RAVIOLI 14/25

Hazelnut Sage Butter—*Half or full order*

### GRILLED BABY ARTICHOKES 17

Meyer Lemon Aioli

### NASHVILLE HOT CHICKEN SLIDERS 18

Smoked Paprika Aioli, Lettuce, Tomato, Housemade Pickles, Sexy Fries

### PRIME RIB SLIDERS 20

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

### AHI TUNA CARPACCIO 22

Napa Cabbage Slaw, Crispy Lotus Root, Watermelon Radish,  
Wasabi Aioli, Ponzu

### KOREAN BBQ PORK BELLY BAO BUNS 16

Asian Pear, Caramelized Onions, Spicy Hoisin Sauce,  
Toasted Macadamia Nuts, Micro Cilantro

### HEIRLOOM TOMATO BRUSCHETTA 15

Heirloom Tomatoes, Basil Pesto, Balsamic Reduction, Toasted Pinenuts

### \*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, Fresh Herbs

### CHEF'S DAILY CREATION 17

Fresh Seasonal Ingredients

### PEPPERONI 17

Parmesan and Fresh Mozzarella

### STREET CORN 15

Grilled Sweet Corn, Taleggio Cream, Mozzarella,  
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

### PINK PARASOL

Ketel One Vodka, Canton Ginger Liqueur, Aperol, Lychee Puree, Ginger Bitters

### DEMETER'S COSMO

Grey Goose La Poire Vodka, Pama Liqueur, Cointreau, POM Pomegranate Juice, Spiced Demerara, Fresh Lime

### JUICED IN TIME

Laird's Apple Jack, Zucco Rabarbaro, Spiced Apple Shrub, Fresh Lemon, Orange Bitters, Cinnamon Sugar Rim

### BOLIVIAN SWIZZLE

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

### LAVENDER LEMON DROP

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

### YOU BETTER NOT POUT

Tanqueray Gin, Licor 43, Zucco Rabarbaro, Cranberry-Clove Syrup, Fresh Lime

### LONG TWILIGHT

Patron Anejo Tequila, Cannella Cinnamon Cordial, Licor 43, POM Pomegranate Juice, Fresh Lime, Orange Bitters, Egg White

### BOXCAR WILLIE

Woodford Reserve Bourbon, Combiar Triple Sec, 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

### JALAMANGO

Jalapeño-infused 1800 Silver Tequila, Ancho Reyes Chile Liqueur, Mango Syrup, Fresh Lime, Tajin Rim

### STRAWBERRY BASIL CAIPIROSKA

Tito's 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, Chocolate Bitters

---

### CUCUMBER HERB COOLER (NON-ALCOHOLIC) 7

Muddled Cucumber, Lime, Rosemary Syrup, Ginger Ale

### WATERMELON SPRITZER (NON-ALCOHOLIC) 7

Watermelon Puree, Muddled Basil, Fresh Lime, Club Soda

### LAVENDER LEMONADE (NON-ALCOHOLIC) 7

Fresh Lemon Juice, Lavender Simple Syrup

# WINES BY THE GLASS

*We Proudly Serve an 8 oz Pour*

## **FEATURED WINERY – WENTE VINEYARDS, CALIFORNIA**

Chardonnay “Riva Ranch,” Arroyo Seco	18
Cabernet Sauvignon “Wetmore,” Livermore Valley	18
Merlot “Sandstone,” Livermore Valley	18
Pinot Noir “Riva Ranch,” Arroyo Seco	18

## **SPARKLING**

Nicolas Feuillatte, 187ml, Brut Champagne, Epernay	30
Chandon, 187ml, Brut, California	14
Segura Viudas, 187ml, Cava Rosé, Penedès	16

## **WHITE WINE**

Trefethen, Chardonnay, Napa Valley	17
Duckhorn, Sauvignon Blanc, Napa Valley	17
Dr. Hermann, Riesling Kabinett, Mosel, Germany	17
Conundrum, White Blend, California	15
Grace Patriot, Pinot Gris, El Dorado County	15

## **ROSÉ WINE**

Flowers, Rosé of Pinot Noir, Sonoma Coast	17
---	----

## **RED WINE**

Justin, Cabernet Sauvignon, Paso Robles	15
Round Pond “Kith & Kin”, Cabernet Sauvignon, Napa Valley	21
Duckhorn, Merlot, Napa Valley	22
The Four Graces, Pinot Noir, Willamette Valley	17
Opolo, Sangiovese, Paso Robles	19
Cline Cellars, Zinfandel, Lodi	16
Feudo Maccari, Nero d’Avola, Sicily, Italy	17

## **SOMMELIER SELECT – 7 CELLARS, NAPA VALLEY**

Chardonnay	14
Cabernet Sauvignon	14

## **NON-ALCOHOLIC WINES, ARIEL, CALIFORNIA**

Chardonnay, Cabernet Sauvignon	9
--------------------------------	---