

# BON VIE BISTRO

DINNER

## APPETIZERS

### TOMATO FLATBREAD

With five cheeses, fresh basil and extra virgin olive oil 9.95

### CHIPOTLE CHICKEN FLATBREAD

With housemade spicy BBQ sauce, smoked Gouda, corn, black beans, Applewood bacon, green onions, cilantro and garnished with a Chipotle Ranch drizzle 10.95

### SHRIMP TEMPURA

Served over our housemade Shiitake slaw with ginger dressing and chives 11.95

### SEARED AHI TUNA\*

Served on a bed of thinly sliced cucumbers with tricolore lettuce, chives, lemon vinaigrette and creamy horseradish 11.50

### BRIE FONDUE

Served hot with apples, carrots, celery, broccoli and bread 12.25

### ROQUEFORT FRITES

Hand cut and golden brown with crumbled Roquefort and creamy horseradish sauce 7.95

### SAUTEED

### BLACK PEPPER SHRIMP

Served with a spicy Creole sauce and toasted bread for dipping 12.50

### P.E.I. STEAMED MUSSELS\*

With white wine, garlic, diced tomatoes and fresh herbs 11.95

## SALAD

### BON VIE SALAD

Mixed greens, bacon, Roquefort cheese and Herb Vinaigrette 4.95

### THE B.V. WEDGE

A wedge of iceberg lettuce topped with Applewood bacon, diced tomatoes, chopped egg, chives and Bleu Cheese Vinaigrette 4.95

### BISTRO SALAD

Chopped greens, Roma tomatoes and red onion, served with a choice of creamy Parmesan or Honey Dijon on the side.

Topped with chopped egg and Parmesan cheese 4.95

### BALSAMIC CHICKEN CHOPPED SALAD

With tricolore lettuce, spicy pecans, haricot vert, tomatoes, grapes, Roquefort, crispy wontons and a zesty vinaigrette 12.95

### NUT CRUSTED CHICKEN SALAD

Mixed greens, bacon, tomato, smoked Gouda, apples and warm honey mustard dressing 13.50

### GRILLED SALMON SALAD\*

Tricolore lettuce, tomato, onion, avocado, chopped egg, almonds, Herb Vinaigrette and a honey mustard drizzle 14.50

### SEARED TUNA NICOISE SALAD\*

*A modern twist on a classic.*

Tricolore lettuce, haricot vert, chopped eggs, Feta cheese, Kalamata olives, tomatoes, potatoes and red peppers tossed with herb vinaigrette 14.95

## BISTRO FAVORITES

### CHICKEN CRÊPES

*A Bistro Classic.*

With cremini mushrooms, spinach, Gruyere cheese and a Mornay sauce 14.95

### BURGUNDY BEEF SHEPHERD'S PIE

Braised in red wine with mushrooms and caramelized onions topped with Yukon Gold mashed potatoes 14.50

### PASTA PISTOU

Penne tossed with grilled chicken, haricot vert, walnuts, tomatoes and Goat cheese in a creamy pesto sauce 13.95

### FETTUCINE BON VIE

*A Bistro Original.*

Grilled chicken, roasted tomatoes, bacon, asparagus, garlic, Shiitake mushrooms, shallots, Bleu cheese tossed in a white wine and brown butter sauce 14.95

### LEMON GLAZED CHICKEN

Fresh & light. Seared with rosemary, roasted vegetables and spinach 16.50

### BEEF STROGANOFF\*

Classic preparation tossed with wild mushrooms and served over herbed egg noodles with crème fraîche 15.95

### BOURSIN STUFFED CHICKEN BREAST

With haricot vert, Yukon Gold mashed potatoes and a roasted chicken sauce 16.95

### VEAL OSCAR

Topped with Jumbo Lump crab, Bearnaise and served with grilled asparagus 21.95

### CHICKEN FARFALLE

Bow tie pasta with seared red peppers, green onions, Parmesan cheese and a spicy roasted tomato sauce 13.75

## STEAKS & CHOPS

### ARTICHOKE & BRIE CRUSTED PORK CHOPS\*

With Yukon Gold mashed potatoes and seasonal vegetables 19.75

### FLATIRON STEAK\*

10 oz., grilled to order with housemade frites 21.95

### ROQUEFORT CRUSTED FILET\*

8 oz., with haricot vert and crispy red skinned potatoes 26.50

### GRILLED NEW YORK STRIP\*

14 oz., with crispy onion straws, truffle butter and haricot vert 24.95

### NEW YORK STRIP AU POIVRE\*

Grilled to order with housemade frites and a black pepper brandy sauce 25.95

### TWIN FILETS\*

Two 4 oz. filets grilled to order with Bearnaise, Yukon Gold mashed potatoes and seasonal vegetables 25.50

### FILET WITH CRAB CAKE\*

4 oz. filet, grilled to order and served with haricot vert 22.95

## SEAFOOD

### CRAB CRUSTED SEA SCALLOPS\*

Served with seasonal vegetables and lemon butter sauce 22.50

### WASABI CRUSTED SALMON\*

Pan seared and served on a bed of Basmati rice, with seasonal vegetables, spinach and a ginger soy butter sauce 19.50

### JUMBO LUMP CRAB CAKES

With haricot vert, Creole mustard sauce and crispy red skinned potatoes 18.50

### GRILLED ATLANTIC SALMON\*

With Basmati rice blend, Creole lemon butter and seasonal vegetables 18.95

### FISH & CHIPS

Beer battered North Atlantic cod with our housemade frites and tartar sauce 16.75

### CHEF'S FRESH CATCH

Chef's choice hand-selected daily MKT

### CRAB STUFFED TILAPIA

Baked with Jumbo Lump crab, Hollandaise sauce and seasonal vegetables 17.95

### SHRIMP LINGUINE

With oven roasted tomatoes, white wine, spinach and herb sauce topped with bread crumbs 15.95

## BURGERS & SANDWICHES

### BLACK ANGUS CHEESEBURGER\*

Grilled to order with your choice of Provolone, Swiss, Cheddar or Bleu cheese served on a toasted Kaiser roll 10.50

### B.V. SLIDERS\*

*Our award winning version of the classic.* A quartet of petite burgers with caramelized onions and creamy horseradish 10.50

### CHICKEN CORDON BLEU

Crispy nut crusted chicken breast with ham, Swiss cheese, honey mustard, mayo and lettuce on toasted brioche 11.50

### SHORT RIB SLIDERS

Tender and slow cooked, with mushrooms, caramelized onions, White Cheddar cheese and creamy horseradish 11.50

*All Burgers and Sandwiches are served with our housemade frites.*

## SOUP

### SOUP OF THE DAY

Chef's seasonal selection 4.95

### FRENCH ONION SOUP

Topped with melted Provolone, Swiss cheese and housemade croutons 6.40

### LOBSTER BISQUE

With a touch of sherry crème fraîche 6.95

*\*May be served raw and/or cooked to order.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. We fry in 100% domestic peanut oil.*

# BON VIE

## BISTRO

LUNCH

### APPETIZERS

#### ROQUEFORT FRITES

*A Bistro Favorite.*

Hand cut and golden brown with crumbled Roquefort and creamy horseradish sauce 7.50

#### TOMATO FLATBREAD

With five cheeses, fresh basil and extra virgin olive oil 8.95

#### CHIPOTLE CHICKEN FLATBREAD

With housemade spicy BBQ sauce, smoked Gouda, corn, black beans, Applewood bacon, green onions, cilantro and garnished with a Chipotle Ranch drizzle 9.95

#### SHRIMP TEMPURA

Served over our housemade Shiitake slaw with ginger dressing and chives 11.95

#### SEARED AHI TUNA\*

Served on a bed of thinly sliced cucumbers with tricolore lettuce, chives, lemon vinaigrette and creamy horseradish 10.50

#### SAUTEED

#### BLACK PEPPER SHRIMP

Served with a spicy Creole sauce and toasted bread for dipping 10.95

#### BRIE FONDUE

Served hot with apples, carrots, celery, broccoli and bread 11.50

### SOUP & SALAD

#### SOUP OF THE DAY

Chef's seasonal selection 4.95

#### FRENCH ONION SOUP

Topped with melted Provolone, Swiss cheese and housemade croutons 6.40

#### LOBSTER BISQUE

With a touch of sherry crème fraîche 6.95

#### HALF SANDWICH & SOUP

Half chicken or turkey club with your choice of soup 10.75

#### SOUP & SALAD

Any of our soups with your choice of a Bon Vie, Bistro or Caesar Salad 10.75

#### BON VIE SALAD

Mixed greens, bacon, Roquefort and Herb Vinaigrette 4.95

#### THE B.V. WEDGE

A wedge of iceberg lettuce topped with Applewood bacon, diced tomatoes, chopped egg, chives and Bleu Cheese Vinaigrette 4.95

#### BISTRO SALAD

Chopped greens, Roma tomatoes and red onion, served with a choice of creamy Parmesan or Honey Dijon on the side.

Topped with chopped egg and Parmesan cheese 4.95

### BISTRO FAVORITES

#### QUICHE LORRAINE

With bacon, Swiss cheese and caramelized onion. Served with a Bistro salad 10.25

#### CHEF'S OMELETTE

Made to order and served with fresh fruit 10.50

#### FISH & CHIPS

Beer battered North Atlantic cod with our housemade frites and tartar sauce 11.95

#### BEEF STROGANOFF\*

Classic preparation tossed with wild mushrooms and served over herbed egg noodles with crème fraîche 14.25

#### BURGUNDY BEEF SHEPHERD'S PIE

Braised in red wine with mushrooms and caramelized onions topped with Yukon Gold mashed potatoes 13.50

*Add a Bon Vie, Bistro or Caesar salad 2.95*

### LUNCH PLATES

#### JUMBO LUMP CRAB CAKE

With lemon butter sauce and seasonal vegetables 10.95

#### PASTA & SALAD

Lunch size serving of any of our made to order pastas with choice of a Bon Vie, Bistro or Caesar salad 11.75

#### LEMON GLAZED CHICKEN

Fresh & light. Seared with rosemary, roasted vegetables and spinach 11.50

#### GRILLED ATLANTIC SALMON

With Basmati rice blend and Creole lemon butter 12.50

#### CHEF'S FRESH CATCH\*

Chef's choice hand-selected daily 12.95

*Add a Bon Vie, Bistro or Caesar salad 2.95*

### ENTRÉE SALADS

#### BALSAMIC CHICKEN CHOPPED SALAD

With tricolore lettuce, spicy pecans, haricot vert, tomatoes, grapes, Roquefort, crispy wontons and a zesty vinaigrette 11.95

#### NUT CRUSTED CHICKEN SALAD

Mixed greens, bacon, tomato, smoked Gouda, apples and warm honey mustard dressing 12.95

#### SEARED TUNA NICOISE SALAD\*

Tricolore lettuce, haricot vert, chopped eggs, Feta cheese, Kalamata olives, tomatoes, potatoes and red peppers tossed with herb vinaigrette 14.50

#### GRILLED SALMON SALAD\*

Tricolore lettuce, tomato, onion, avocado, chopped egg, almonds, Herb Vinaigrette and a honey mustard drizzle 13.50

#### GINGER SESAME CHICKEN SALAD

Napa cabbage and mixed lettuces tossed with carrots, red peppers, snow peas, green onions, cilantro, crispy wontons and peanuts 11.95

### BURGERS & SANDWICHES

#### BLACK ANGUS CHEESEBURGER\*

Grilled to order with your choice of Swiss, Provolone, Cheddar or Bleu cheese served on a toasted Kaiser roll 9.95

#### B.V. SLIDERS\*

*Our award winning version of the classic.* A quartet of petite burgers with caramelized onions and creamy horseradish 9.95

#### TURKEY CLUB

With Applewood smoked bacon, Provolone cheese, spicy honey mustard, mayonnaise, lettuce and tomato on a whole grain roll 10.75

#### CHICKEN CORDON BLEU

Crispy nut crusted chicken breast with ham, Swiss cheese, honey mustard, mayo and lettuce on toasted brioche 10.95

#### SHORT RIB SLIDERS

Tender and slow cooked, with mushrooms, caramelized onions, White Cheddar cheese and creamy horseradish 10.95

#### CHICKEN CLUB

Tomato, lettuce, Applewood smoked bacon, Swiss cheese and spicy honey mustard on toasted brioche 10.95

#### BON VIE REUBEN

Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on toasted marbled rye 10.50

*All Burgers and Sandwiches are served with our housemade frites.*

### CRÊPES & PASTA

#### CHICKEN CRÊPES

*A Bistro Classic.*

With cremini mushrooms, spinach, Gruyere cheese and a Mornay sauce 13.95

#### MAC & CHEESE

Grilled chicken in a creamy Mornay sauce topped with toasted bread crumbs 9.50

#### CHICKEN FARFALLE

Bow tie pasta with seared red peppers, green onions and Parmesan cheese tossed with a spicy roasted tomato sauce 11.95

#### PASTA PISTOU

Penne tossed with grilled chicken, haricot vert, walnuts, tomatoes and Goat cheese in a creamy pesto sauce 12.25

#### FETTUCCHINE BON VIE

*A Bistro Original.*

Grilled chicken, roasted tomatoes, bacon, asparagus, garlic, Shiitake mushrooms, shallots, Bleu cheese tossed in a white wine and brown butter sauce 12.95

#### SHRIMP LINGUINE

With oven roasted tomatoes, white wine, spinach and herb sauce topped with toasted bread crumbs 13.50

*Add a Bon Vie, Bistro or Caesar salad 2.95*

**Good Food. Good Times. Good Life.**

*\*May be served raw and/or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. We fry in 100% domestic peanut oil.*

# BON VIE BISTRO

## APPETIZERS

### ROQUEFORT FRITES

*A Bistro Favorite.*

Hand cut and golden brown with crumbled Roquefort and creamy horseradish sauce 7.50

### TOMATO FLATBREAD

With five cheeses, fresh basil and extra virgin olive oil 8.95

### CHIPOTLE CHICKEN FLATBREAD

With housemade spicy BBQ sauce, smoked Gouda, corn, black beans, Applewood bacon, green onions, cilantro and garnished with a Chipotle Ranch drizzle 9.95

### SHRIMP TEMPURA

Served over our housemade Shiitake slaw with ginger dressing and chives 11.95

### SAUTEED

### BLACK PEPPER SHRIMP

Served with a spicy Creole sauce and toasted bread for dipping 10.95

### BRIE FONDUE

Served hot with apples, carrots, celery, broccoli and bread 11.50

## SOUP & SALAD

### SOUP OF THE DAY

Chef's seasonal selection 4.95

### FRENCH ONION SOUP

Topped with melted Provolone, Swiss cheese and housemade croutons 6.40

### LOBSTER BISQUE

With a touch of sherry crème fraîche 6.95

### BON VIE SALAD

Mixed greens, bacon, Roquefort and Herb Vinaigrette 4.95

### THE B.V. WEDGE

A wedge of iceberg lettuce topped with Applewood bacon, diced tomatoes, chopped egg, chives and Bleu Cheese Vinaigrette 4.95

### BISTRO SALAD

Chopped greens, Roma tomatoes and red onion, served with a choice of creamy Parmesan or Honey Dijon on the side.

Topped with chopped egg and Parmesan cheese 4.95

## ENTRÉE SALADS

### BALSAMIC CHICKEN CHOPPED SALAD

With tricolore lettuce, spicy pecans, haricot vert, tomatoes, grapes, Roquefort, crispy wontons and a zesty vinaigrette 11.95

### NUT CRUSTED CHICKEN SALAD

Mixed greens, bacon, tomato, smoked Gouda, apples and warm honey mustard dressing 12.95

### GRILLED SALMON SALAD\*

Tricolore lettuce, tomato, onion, avocado, chopped egg, almonds, Herb Vinaigrette and a honey mustard drizzle 13.50

### GINGER SESAME CHICKEN SALAD

Napa cabbage and mixed lettuces tossed with carrots, red peppers, snow peas, green onions, cilantro, crispy wontons and peanuts 11.95

## BISTRO BRUNCH

*Served Saturday & Sunday until 3:00 pm.*

### FRENCH TOAST

Thick cut with crisp Applewood bacon and sliced strawberries 9.95

### EGGS BENEDICT\*

Classically served with fresh fruit 10.95

### CROQUE MADAME\*

Ham and Gruyere cheese with a fried egg with toasted brioche and Hollandaise 11.95

### CHORIZO & FONTINA CRÊPES

Filled with farm fresh scrambled eggs and topped with creamy roasted tomato sauce. Served with Yukon gold potatoes, peppers and onions 11.95

### HAM & GRUYERE CRÊPES

Filled with farm fresh scrambled eggs and topped with creamy Mornay Sauce. Served with Yukon gold potatoes, peppers and onions 11.95

### TURKEY &

### APPLEWOOD BACON CRÊPES

Filled with farm fresh scrambled eggs, Fontina cheese, dill and topped with creamy Mornay sauce. Served with Yukon gold potatoes, peppers and onions 11.95

### SPICY CHORIZO SCRAMBLE\*

Farm fresh scrambled eggs served on a bed of Yukon Gold Potatoes with peppers, onions and Fontina topped with sour cream, charred tomato relish and cilantro 10.95

### CORNED BEEF HASH\*

Housemade with poached eggs and whole grain mustard Hollandaise 11.95

### STEAK & EGGS\*

Grilled to order filet with farm fresh poached eggs, red wine veal sauce and Yukon Gold potatoes, onions and peppers 14.50

## BISTRO FAVORITES

### QUICHE LORRAINE

With bacon, Swiss cheese and caramelized onion. Served with a Bistro salad 10.25

### FISH & CHIPS

Beer battered North Atlantic cod with our housemade frites and tartar sauce 11.95

### PASTA & SALAD

Lunch size serving of any of our made to order pastas with choice of a Bon Vie, Bistro or Caesar salad 11.75

### GRILLED ATLANTIC SALMON

With Basmati rice blend and Creole lemon butter 12.50

### BURGUNDY BEEF SHEPHERD'S PIE

Braised in red wine with mushrooms and caramelized onions topped with Yukon Gold mashed potatoes 13.50

*Add a Bon Vie, Bistro or Caesar salad 2.95*

## BURGERS & SANDWICHES

### BLACK ANGUS CHEESEBURGER\*

Grilled to order with your choice of Swiss, Provolone, Cheddar or Bleu cheese served on a toasted Kaiser roll 9.95

### B.V. SLIDERS\*

*Our award winning version of the classic.* A quartet of petite burgers with caramelized onions and creamy horseradish 9.95

### TURKEY CLUB

With Applewood smoked bacon, Provolone cheese, spicy honey mustard, mayonnaise, lettuce and tomato on a whole grain roll 10.75

### HALF SANDWICH & SOUP

Half turkey club or Bon Vie Reuben with your choice of soup 10.75

### CHICKEN CORDON BLEU

Crispy nut crusted chicken breast with ham, Swiss cheese, honey mustard, mayo and lettuce on toasted brioche 10.95

### BON VIE REUBEN

Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on toasted marbled rye 10.50

### SHORT RIB SLIDERS

Tender and slow cooked, with mushrooms, caramelized onions, White Cheddar cheese and creamy horseradish 10.95

*All Burgers and Sandwiches are served with our housemade frites.*

## CRÊPES & PASTA

### CHICKEN CRÊPES

*A Bistro Classic.*

With cremini mushrooms, spinach, Gruyere cheese and a Mornay sauce 13.95

### MAC & CHEESE

Grilled chicken in a creamy Mornay sauce topped with toasted bread crumbs 9.50

### CHICKEN FARFALLE

Bow tie pasta with seared red peppers, green onions and Parmesan cheese tossed with a spicy roasted tomato sauce 11.95

### PASTA PISTOU

Penne tossed with grilled chicken, haricot vert, walnuts, tomatoes and Goat cheese in a creamy pesto sauce 12.25

### FETTUCCHINE BON VIE

*A Bistro Original.*

Grilled chicken, roasted tomatoes, bacon, asparagus, garlic, Shiitake mushrooms, shallots, Bleu cheese tossed in a white wine and brown butter sauce 12.95

*Add a Bon Vie, Bistro or Caesar salad 2.95*

*\*May be served raw and/or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. We fry in 100% domestic peanut oil.*

**Good Food. Good Times. Good Life.**

# BON VIE

## BISTRO

### DESSERT SPECIALS

#### KEY LIME PIE

Tangy and light with a graham cracker crust and a vanilla bean whipped cream 5.95

#### CHOCOLATE TORT

Rich and decadent, housemade with vanilla anglaise, fresh berries and a sprig of mint 6.95

#### CHOCOLATE MOUSSE

Creamy housemade mousse served with shaved chocolate \$6

#### NEW YORK STYLE CHEESECAKE

Traditional cheesecake served with mixed berry compote and mint \$7

#### VANILLA BEAN CRÈME BRÛLÉE

Creamy vanilla custard, caramelized & garnished with a fresh strawberry \$6

#### CHEESE BOARD

Our chef's selection of distinct cheeses paired with sweet apples, honey \$10.60

#### SORBET OF THE DAY

Ask your server for more details \$5

Monday - Friday 3 to 7 & 9 to Close.

**\$2.95 Bar Menu**

**B.V. SLIDERS DEUX**

Our award winning version of the classic with frites

**TOMATO FLATBREAD**

With five cheeses, fresh basil and extra virgin olive oil

**CHIPOTLE CHICKEN FLATBREAD**

With spicy BBQ sauce, smoked Gouda, corn, black beans, bacon, green onions, cilantro and a Chipotle ranch drizzle

**PETITE JUMBO LUMP CRAB CAKES**

With Creole mustard sauce

**ROQUEFORT FRITES**

Golden brown with crumbled Roquefort and creamy horseradish sauce

**PETITE FISH & CHIPS**

Beer battered North Atlantic cod with housemade frites and tartar sauce

**SEARED AHI TUNA**

Thinly sliced and served on a bed of cucumber slices with lemon vinaigrette and creamy horseradish

**SHRIMP TEMPURA**

Served over our housemade Shiitake slaw with ginger dressing and chives

*(Available in Bon Vie bar area only. Not available for carryout or with offers or discounts.)*

## BY THE GLASS

### WHITES

|   |    |
|---|----|
| Veuve de Vernay (Gironde, France)                       | 7  |
| Mumm Cuvee M (Napa Valley, California)                  | 12 |
| Santa Julia Pinot Grigio (Mendoza, Argentina)           | 6  |
| Torre di Luna Pinot Grigio (Trentino, Italy)            | 9  |
| Santa Ema Sauvignon Blanc (Maipo Valley, Chile)         | 7  |
| Sherwood Estate Sauvignon Blanc (Waipara, New Zealand)  | 9  |
| Grayson Chardonnay (California)                         | 7  |
| Louis Latour Chardonnay (Macon, France)                 | 8  |
| Domaine Rousseau Muscadet (Loire Valley, France)        | 10 |
| White Oak Chardonnay (Russian River Valley, California) | 13 |
| Kiona Riesling (Washington State)                       | 6  |

### REDS

|   |    |
|---|----|
| Barton & Gustier Pinot Noir (France)                            | 6  |
| Sketchbook Pinot Noir (Mendocino, California)                   | 9  |
| La Terre Merlot (California)                                    | 6  |
| Parducci Merlot (Mendocino, California)                         | 7  |
| Santa Ema Reserve Merlot (Maipo Valley, Chile)                  | 9  |
| Grayson Cabernet Sauvignon (Paso Robles, California)            | 8  |
| Sketchbook Cabernet Sauvignon (Mendocino, California)           | 10 |
| Hope Estate "The Ripper" Shiraz (Western Australia)             | 10 |
| Zig Zag Zinfandel (Mendocino, California)                       | 9  |
| Cote du Rhone 'Heritage' Caves des Papes (Rhône Valley, France) | 7  |
| Pascal Toso Malbec (Mendoza, Argentina)                         | 7  |
| Chateau la Rame Bordeaux (Bordeaux, France)                     | 9  |
| Faustino VII Rioja (Rioja, Spain)                               | 9  |

## BY THE BOTTLE

### WHITES

#### PINOT GRIGIO

|   |    |
|---|----|
| Santa Julia Pinot Grigio (Mendoza, Argentina) | 22 |
| Torre di Luna Pinot Grigio (Trentino, Italy)  | 27 |

#### SAUVIGNON BLANC

|  |    |
|--|----|
| Santa Ema Sauvignon Blanc (Maipo Valley, Chile)        | 27 |
| Sherwood Estate Sauvignon Blanc (Waipara, New Zealand) | 32 |
| Lucien Crochet Sancerre (Loire Valley, France)         | 55 |

#### CHARDONNAY

|  |    |
|--|----|
| Grayson Chardonnay (California)                              | 25 |
| Louis Latour Chardonnay (Macon, France)                      | 28 |
| Domaine Rousseau Muscadet (Loire Valley, France)             | 32 |
| Thevenet Macon Pierreclos (Macon, France)                    | 37 |
| White Oak Chardonnay (Russian River Valley, California)      | 39 |
| Labouré-Roi Pouilly-Fuissé Vallon d'Or (Macon, France)       | 42 |
| Sonoma-Cutrer Chardonnay (Russian River Ranches, California) | 45 |

#### RIESLING

|   |    |
|---|----|
| Riesling, Kiona (Columbia Valley, Washington) | 23 |
|---|----|

#### SPARKLING WHITES

|  |    |
|--|----|
| Veuve de Vernay (Gironde, France)                      | 25 |
| Jean-Louis Denois Chardonnay Brut (Limoux, France)     | 33 |
| Mumm Cuvee M (Napa Valley, California)                 | 42 |
| Piper-Heidsiek Champagne extra-dry (Champagne, France) | 59 |
| Roger Coulon Champagne Premier Cru (Champagne, France) | 75 |
| Veuve Clicquot Brut (Champagne, France)                | 86 |

### REDS

#### MERLOT

|  |    |
|--|----|
| La Terre Merlot (California)                     | 18 |
| Parducci Merlot (Mendocino, California)          | 25 |
| Santa Ema Reserve Merlot (Maipo Valley, Chile)   | 32 |
| White Oak Merlot (Napa Valley, California)       | 39 |
| Rutherford Hill Merlot (Napa Valley, California) | 51 |

#### PINOT NOIR

|   |    |
|---|----|
| Barton & Gustier Pinot Noir (France)                          | 23 |
| Sketchbook Pinot Noir (Mendocino, California)                 | 33 |
| Labouré-Roi Maximum Borgogne Pinot Noir (Burgundy, France)    | 41 |
| Chandon La Riviere Reserve (Russian River Valley, California) | 69 |

#### CABERNETS

|  |    |
|--|----|
| Grayson Cabernet Sauvignon (Paso Robles, California)       | 26 |
| Sketchbook Cabernet Sauvignon (Mendocino, California)      | 38 |
| Kiona Estate Cabernet Sauvignon (Red Mountain, Washington) | 41 |
| Franciscan Cabernet Sauvignon (Napa Valley, California)    | 53 |
| Meeker Cabernet Franc (Alexander Valley, California)       | 57 |
| Mount Veeder Cabernet Sauvignon (Napa Valley, California)  | 75 |

#### SHIRAZ/SYRAH

|   |    |
|---|----|
| Hope Estate "The Ripper" Shiraz (Western Australia) | 35 |
| Zaca Mesa Syrah (Santa Rita Hills, California)      | 38 |

#### ZINFANDEL

|  |    |
|--|----|
| Zig Zag Zinfandel (Mendocino, California)                              | 29 |
| Menage a Trois' Folie a Deux Zinfandel (California)                    | 35 |
| Pezzi King 'Old Vine' Zinfandel (Dry Creek Valley, Sonoma, California) | 45 |

#### BISTRO REDS

|   |    |
|---|----|
| Cote du Rhone 'Heritage' Caves des Papes (Rhône Valley, France) | 25 |
| Pascal Toso Malbec (Mendoza, Argentina)                         | 25 |
| Chateau la Rame Bordeaux (Bordeaux, France)                     | 29 |
| Faustino VII Rioja (Rioja, Spain)                               | 34 |
| Caves de Pape Chateauneuf du Pape (Rhône Valley, France)        | 49 |
| Chateau La Nerthe Chateauneuf du Pape (Rhône Valley, France)    | 65 |
| Franciscan Magnificat Meritage (Napa Valley, California)        | 89 |

## MARTINIS

*Martini Night: Wednesday Night  
\$2 Off All Martinis  
Ask your server about our martini list.*

**Join Us in "The Bar" for  
\$2.95 BISTRO BAR BITES.  
Monday-Friday, from 3-7 & 9-Close**