

# PISTACHE

MIKE BURGIO  
Chef de Cuisine

## SMALL PLATES

Add Petit Chicken Breast 6  
Add Grilled Shrimp 12

- ONION SOUP GRATINEE** ..... 14  
with Gruyère Cheese
- MIXED BABY GREENS** ..... 12  
Fresh Herbs, Shallots,  
Pistache Vinaigrette  
*gf, v*
- ARUGULA & PARMESAN** ..... 18  
Marinated Beefsteak Tomato,  
Shaved Fennel, Parmesan,  
Lemonette Dressing *gf, veg*
- BURGUNDY ESCARGOT** ..... 18  
In Lemon Garlic Butter
- LE PUY LENTIL SALAD** ..... 19  
Tabil Roasted Carrots, Housemade  
Raisins, Pickled Onion,  
Orange, Cashew, Fresh Herbs,  
Tahini Dressing *gf, veg*
- TARTARE DE SAUMON\*** ..... 24  
Hand Cut Salmon, Cucumber,  
Charred Pineapple, Avocado,  
Jalapeño, Keylime Aioli *gf*
- ROASTED BEET SALAD** ..... 18  
Golden Beets, Baby Carrots,  
Herbed Goat Cheese,  
Honeycrisp Apple, Watercress,  
Pistachio, Tarragon Vinaigrette  
*gf, veg*

## COCKTAILS

- ST. GERMAIN COCKTAIL** ..... 16 | **GL**  
**CARAFE** | 52  
Sparkling, Club Soda, St. Germain  
Elderflower Liquor, Lemon Twist
- APEROL SPRITZ** ..... 16 | **GL**  
**CARAFE** | 52  
Aperol, Sparkling,  
Splash Soda, Orange Slice
- MIMOSA** ..... 13 | **GL**  
**CARAFE** | 46  
Fresh Squeezed Orange Juice,  
Sparkling
- PISTACHE BLOODY MARY** ..... 15  
Dixie Black Pepper Vodka, Tomato  
Juice, Spices, Blue Cheese Olives
- WHITE PEACH BELLINI** ..... 15  
White Peach Purée, Sparkling
- UNLIMITED ROSE AND MIMOSA**

## BISTRO PLATES

ARTISAN CHEESE &  
CHARCUTERIE SELECTION

CHOICE OF 3 | 20

CHOICE OF 5 | 30

CHOICE OF 7 | 40

(full selections on back)

## SANDWICHES

- CROQUE MONSIEUR** ..... 18  
Grilled Ham & Cheese, Gruyere,  
Bechamel Add Fried Egg  
(Croque-Madame \$3)
- CHEESEBURGER** ..... 24  
10oz House Blend, Lettuce,  
Tomato, Onion,  
Brioche Bun

## MAIN PLATES

- COBB SALAD** ..... 24  
Lardon, Hard Boiled Egg,  
Corn, Tomato, Avocado,  
Blue Cheese,  
Buttermilk Dressing *gf*
- NICOISE SALAD** ..... 26  
Mixed Greens, Tomato,  
Baby Sweet Peppers,  
Potato, Eggs, Olives, Anchovies,  
Albacore Tuna,  
Herb Vinaigrette *gf*
- GRILLED CHICKEN PAILLARD** ..... 28  
Marinated Grilled Chicken Breast,  
Arugula, Beefsteak Tomatoes,  
Fennel, Parmesan Reggiano *gf*
- SMOKED SALMON PLATTER\*** ..... 29  
Red Onion, Capers, Egg,  
Sour Cream Arugula,  
Toasted Everything Bagel
- SHRIMP ROLL** ..... 28  
Lemon Aioli, Butter Lettuce,  
Fine Herbs, Top Split Bun,  
Petite Augula Salad
- MOULES FRITES "MARINIÈRE"** ..... 36  
P.E.I. Mussels, White Wine-Garlic-  
Shallot Broth, Pommes Frites
- GRILLED FAROE ISLAND**  
**SALMON** ..... 38  
Signature Ratatouille,  
Arugula, Balsamic Drizzle *gf*
- SHRIMP & GRITS** ..... 32  
NOLA Style, Tasso Ham,  
White Cheddar Grits,  
Sweet Peppers
- BISTRO STEAK** ..... 38  
8oz Hanger Steak,  
Maitre D' Butter,  
Pommes Frites *gf*
- FILET AU POIVRE** ..... 52  
Pepper Crusted Beef Tenderloin,  
Black Pepper Brandy Sauce,  
Pommes Frites
- STEAK TARTARE\*** ..... 46  
Hand Cut, Traditional Garnish,  
Farm Egg, Mixed Greens,  
Sourdough

## PETIT DEJEUNER

SAT & SUN  
11:00AM - 2:30PM

- CROISSANT**  
5  
Served with Butter & Strawberry  
Jam (Freshly Baked To Order)
- PAIN AU CHOCOLAT**  
5  
Chocolate Croissant  
(Freshly Baked To Order)
- FRESH FRUIT PARFAIT**  
12  
Fresh Seasonal Fruit, Greek  
Yogurt, Streusel Topping
- BUTTERMILK WAFFLES**  
18  
Toasted Almonds, Fresh  
Berries, Vanilla Chantilly,  
Maple Syrup

## BRUNCH PLATES

- PISTACHE SCRAMBLE**  
17  
Fresh Egg, Truffle Oil, Crème  
Fraîche, Watercress, Marinated  
Beefsteak Tomato, Grilled  
Baguette
- PISTACHE BLT**  
18  
Fried Egg, Red Onion Jam  
Nueske's Bacon, Green Tomato,  
Frisée, Brioche Bun
- QUICHE LORRAINE**  
18  
Leeks, Applewood Smoked  
Bacon, Gruyere,  
Mixed Baby Greens
- PISTACHE BENEDICT**  
21  
Spinach, House Made Canadian  
Bacon, 2 Eggs Sunnyside Up,  
Grilled Sourdough, Hollandaise
- MUSHROOM OMELETTE**  
25  
Truffle Mornay, Petit Salad,  
Home Fries
- STEAK & EGGS**  
34  
Char Grilled Center Cut NY Strip,  
Sunny Up Egg,  
Arugula, Home Fries,  
Sauce Au Poivre

## SIDES

- HOME FRIES**  
8  
Caramelized Onions,  
Sweet Peppers
- WHITE STONE GROUND GRITS**  
9  
Aged White Cheddar
- POMMES FRITES**  
10
- APPLEWOOD SMOKED BACON**  
9

20% Gratuity will be added for parties of 7 or more.

\* Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses

# FROMAGE & CHARCUTERIE

SEVEN | 40 EXTRA | 6

THREE | 20 FIVE | 30

## FROMAGE

### ST. ANDRÉ

COW | SOFT

Triple Cream, Smooth, Mushroomy

### BRIE

COW | SOFT

Mild, Double-Cream, Supple

### ÉPOISSES

COW | SEMI SOFT

Washed Rind, Garlicky, Fruity, Mushroomy

### TETE DE MOINE

COW | SEMI HARD

Aged 6 months, Sweet, Fruity, Intense (Switzerland)

### PARMESAN REGGIANO

COW | HARD

Aged 18-24 months, Gritty Texture, Fruity, Nutty (Italy)

### GRUYÈRE | COW | HARD

Caved Aged 1 Year, Earthy, Nutty Intense, Switzerland

### AGED CHEDDAR

COW | HARD

Crumbly, Mild Flavor (USA)

### MANCHEGO D.O.P.

SHEEP | HARD

Aged 6 mo., Raw Milk, Semi Cured, Tangy (Spain)

### ROQUEFORT

SHEEP | SOFT | BLUE

Raw Milk, Cave Aged, Creamy, Sharp

### CHÈVRE BUCHETTE

GOAT | SOFT

Fresh Goat Cheese with Fine Herbs

## CHARCUTERIE

### ROSETTE DE LYON

Hard Saucisson

### GARLIC SAUSAGE

Semi Soft Saucisson

### PATÉ DE CAMPAGNE

Country Style

### CHORIZO

Spicy, Smoked

Paprika Sausage (Spain)

### JAMBON DE BAYONNE

Cured, Aged Ham

### SOPPRESATTA FIORE

Spicy Garlic Fennel, Italian Sausage

### SALCHICHÓN IBÉRICO

Dry Cured (Spain)

## BEER

**KRONENBOURG** ..... 9.5  
France (Draft 500ml)

**KRONENBOURG BLANC** ..... 8.5  
France

**TUCHER HELLES HEFE WEIZEN** ... 8.5  
Germany

**BECK'S PREMIER** ..... 8.5  
Germany

**STELLA ARTOIS** ..... 8.5

**BUD LIGHT** ..... 8  
St. Louis, MO

**MICHELOB ULTRA** ..... 8  
St. Louis, MO

**GOOSE ISLAND IPA** ..... 8.5  
New York

**STELLA LIBERTÉ (0.0%)** ..... 8.5  
Belgium

## SPECIALTY COCKTAILS

**LAVENDER MARTINI** ..... 16  
Tito's Vodka, Dry Vermouth,  
Lime Juice, Lavender Syrup

**FRENCH PEAR MARTINI** ... 17  
Grey Goose Le Poire,  
St. Germain, Splash of Sparkling

**PISTACHE MOSCOW MULE** . 15  
Tito's Vodka, Ginger Beer,  
Lime, Basil

**FRENCH 75** ..... 17  
Hendrick's Gin, Sparkling, Lemon  
Juice, Simple Syrup

**ENZONI** ..... 16  
Nolet's Gin, Campari,  
Lemon, Simple Syrup, Grapes

**SPICY PASSION FRUIT MARGARITA** ..... 17  
Ghost Spicy Tequila,  
Chinola Passion Fruit Liqueur

**TRES AMIGAS** ..... 18  
Chrome Horse Tequila,  
St. Germain, Lime,  
Splash of Soda

**B.O. MANHATTAN** ..... 17  
Knob Creek, Sweet Vermouth,  
Blood Orange Shrub

**LONDON CALLING** ..... 15  
Pimms, Ginger Beer,  
Simple Syrup, Lemon Juice,  
Muddled Cucumber & Orange. .... 16

**PISTACHE SPRITZER** ..... 15  
Lillet Rose, Sparkling

## WINES BY THE GLASS

### BUBBLES

**CHAMPAGNE** ..... 29  
Pommery, Brut Royal, Reims, NV

**CHAMPAGNE ROSÉ** ..... 37  
Pommery Pop Pink, NV, Reims (Split)

**PROSECCO** ..... 14  
Franz & Cratzi, Treviso, Italy NV (Split)

**SPARKLING BdeB** ..... 14  
Blanc De Blancs, Marie France

**SPARKLING ROSÉ** ..... 18  
Victorious Pink, Grand Cuvée, France '20

### WHITE & ROSÉ

**SAUVIGNON BLANC** ..... 12  
Bordeaux Blanc, Franc Beauséjour,  
France '23

**SAUVIGNON BLANC** ..... 16  
Stoneleigh, Marlborough '23

**SAUVIGNON BLANC** ..... 20  
Sancerre, Domaine De La Villaudière,  
Reverdy, Loire Valley '23

**CHARDONNAY** ..... 13  
Domaine de Bernier, Loire Valley '22

**CHARDONNAY** ..... 16  
Cline "Hat Strap", Carneros-Napa '22

**CHARDONNAY** ..... 23  
Pouilly Fuissé, Maison De La Denante '23

**CHARDONNAY** ..... 26  
Domaine Chavy-Chouet, Bourgogne '21

**PINOT GRIGIO** ..... 13  
Ca' Montini D.O.C.G, Italy '23

**RIESLING** ..... 18  
Trimbach, Alsace '21

**CHENIN BLANC** ..... 16  
Vouvray, Charles Bove, Loire Valley '22

**ROSÉ** ..... 13  
83 Rue de St. Tropez,  
Côtes de Provence, France '23

**ROSÉ** ..... 18  
La Chapelle Gordonne,  
Côtes de Provence '22

### RED

**BORDEAUX BLEND** ..... 12  
Château Clou du Pin,  
Bordeaux Superieur '21

**BORDEAUX BLEND** ..... 18  
Château Marjosse,  
Grand Vin de Bordeaux '19

**ST. EMILION** ..... 24  
Château Belle Assise, St. Emilion '19

**CABERNET SAUVIGNON** ..... 14  
Joel Gott, CA '21

**CABERNET SAUVIGNON** ..... 16  
Vina Robles, Paso Robles CA '21

**CABERNET SAUVIGNON** ..... 18  
Felizola, Bergerac-France '19

**MERLOT** ..... 12  
Drumheller, Columbia Valley '21

**MALBEC** ..... 15  
Petit Jammes, Cahors '21

**PINOT NOIR** ..... 18  
Bourgogne, Château Laborde '22

**PINOT NOIR** ..... 21  
Belle Glos "Balade", Arroyo Seco, CA '22

**GRENACHE/SYRAH** ..... 14  
Côtes-du-Rhône, Dom Les Grands Bois '20