

# PISTACHE

## LES SALADES

- LE PUY LENTIL SALAD . . . . . 19  
Tabil Roasted Carrots, Housemade Raisins,  
Pickled Onion, Orange, Cashew, Hummus Smear,  
Tunisian Flatbread, Tahini Dressing **veg**
- ROASTED BEET SALAD . . . . . 18  
Golden Beets, Baby Carrot, Herbed Goat Cheese,  
Honeycrisp Apple, Watercress, Pistachio,  
Tarragon Vinaigrette **gf,veg**
- ARUGULA & PARMESAN. . . . . 18  
Beefsteak Tomatoes, Shaved Fennel, Parmesan-  
Reggiano, Lemonette Dressing **gf,veg**
- ITALIAN BURRATA . . . . . 24  
Fennel Jam, Watercress, Seasonal Fruit, Focaccia,  
White Balsamic Vinaigrette **veg**

## FROMAGE & CHARCUTERIE

Ask for our selection of Artisan Cheeses & Charcuterie

## LES PETITS PLATS

- ONION SOUP GRATINEE . . . . . 14  
with Gruyère Cheese
- BURGUNDY ESCARGOT . . . . . 16  
Lemon Garlic Butter **gf**
- SUMMER TRUFFLE . . . . . 24  
Cavatelli Pasta, Mornay
- CAULIFLOWER TAGINE. . . . . 26  
Roasted Carrots, Lentils, Chickpeas,  
Spicy Cashews, Dates, Coconut Milk,  
Fresh Herbs, Minted Yogurt **gf,veg**
- MOULES "MARINIÈRE" . . . . . 18  
P.E.I. Mussels, White Wine-Garlic Shallot Broth **gf**
- TARTARE DE SAUMON\* . . . . . 24  
Hand Chopped Salmon, Charred Pineapple,  
Cucumber, Avocado, Jalapeño, Key Lime Aioli,  
Taro Chips **gf**
- SPANISH OCTOPUS . . . . . 28  
Summer Squash, Heirloom Tomato, Olive, Fregola,  
Basil Vinaigrette
- PETIT STEAK TARTARE\* . . . . . 24  
Hand-Cut, Traditional Garnish, Quail Egg,  
Grilled Sourdough
- PATÉ DE CAMPAGNE . . . . . 18  
House Made Pickles, Mustards, Petite Salad,  
Sourdough Toast

## LES POISSONS

- MOULES FRITES "MARINIÈRE" . . . . . 36  
Prince Edward Island Mussels,  
White Wine-Garlic-Shallot Broth, Pommes Frites **gf**
- FAROE ISLAND SALMON . . . . . 38  
Grilled, Ratatouille, Arugula, Balsamic Drizzle **gf**
- MEDITERRANEAN BRANZINO . . . . . 40  
Herb Roasted, Farro Salad, Harissa Vinaigrette

## LES VOLAILLES

- CHICKEN PAILLARD . . . . . 28  
Grilled Chicken Breast, Arugula,  
Marinated Beefsteak Tomato, Shaved Fennel,  
Parmesan Reggiano, Lemonette Dressing **gf**
- COQ AU VIN . . . . . 42  
Red Wine Braised Chicken, Lardons, Pearl Onions,  
Roasted Button Mushrooms, Glazed Carrots,  
Pomme Purée, Red Wine Jus
- DUCK LYONNAISE . . . . . 40  
Crispy Duck Confit, Chicken Liver, Lardons,  
Poached Egg, Frisée, Sherry Vinaigrette

## LES VIANDES

- BISTRO STEAK . . . . . 40  
Chargrilled 8oz Hanger Steak, Maître D' Butter,  
Watercress, Pommes Frites **gf**
- STEAK FRITES. . . . . 49  
Chargrilled 10oz Center Cut NY Strip,  
Maître D' Butter, Pommes Frites **gf**
- FILET AU POIVRE. . . . . 54  
Pepper Crusted Grassfed Beef Tenderloin  
Brandy Cream Sauce, Pommes Frites **gf**
- VENISON LOIN . . . . . 54  
Root Beer Spice, Braised Red Cabbage,  
Kale And Apple Salad, Pecan,  
Maple Vinaigrette **gf**
- STEAK TARTARE\* . . . . . 46  
Hand-Cut, Traditional Garnish, Farm Egg,  
Grilled Sourdough, Pommes Frites **gf**
- LAMB RAGOUT . . . . . 38  
Braised Lamb Shank Off The Bone, English Pea,  
Carrot, Pappardelle, Fine Herbs
- PISTACHE BURGER . . . . . 28  
10 oz House Blend, Frisée, Cornichon,  
Balsamic Onion, Roquefort, Confit Tomato,  
Dijonaise, B&B Pickles

## SIDE DISHES

- TRUFFLE MAC & CHEESE...18 MASHED POTATOES.....11 SAUTÉED SPINACH.....14 GRILLED BROCCOLINI.....14  
TRUFFLE & BLUE FRIES.....14 POMMES FRITES.....9 RATATOUILLE.....14

\*gf Gluten Free **veg** Vegetarian **v** Vegan

MIKE BURGIO  
CHEF DE CUISINE

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

\$7 Sharing charge for entrees  
20% Gratuity added for parties of 7 or more



## WINES BY THE GLASS

### *les bulles*

Champagne, Pommery Brut Royal, Reims NV . . . . .	29
Champagne, Pommery Pop Pink, NV, Reims (Split) . . . . .	37
Prosecco, Franzie & Cratzi, Italy NV (Split) . . . . .	14
Sparkling Blanc de Blancs, Marie France, Brut NV . . . . .	14
Sparkling Rosé, G. Bertrand, Crémant de Limoux '20 . . . . .	18
Sparkling, Rosé, G. Ferrari, Italy NV (Half Bottle) . . . . .	40

### *les blancs*

Sauvignon Blanc, Franc Beausejour, Bordeaux '22 . . . . .	12
Sauvignon Blanc, Stoneleigh, Marlborough '23 . . . . .	16
Sauvignon Blanc, Sancerre, Domaine De La Villaudiere, France '22 . . . . .	20
Chardonnay, Bernier, Loire Valley '22 . . . . .	13
Chardonnay, Cline "Hat Strap", Carneros-Napa '22 . . . . .	16
Chardonnay, Pouilly-Fuissé, Domaine Domaine Gonon '22 . . . . .	23
Chardonnay, Domaine Chavy-Chouet, Bourgogne '21 . . . . .	26
Pinot Grigio, Ca' Montini, Italy '22 . . . . .	13
Riesling, Trimbach, Alsace '21 . . . . .	18
Vouvray, Charles Bove, Loire Valley '22 . . . . .	16

### *les roses*

Rue de St.Tropez "83", Côtes de Provence '22 . . . . .	13
La Chapelle Gordonne, Côtes de Provence '22 . . . . .	18

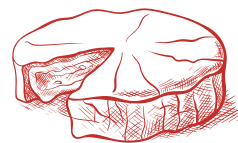
### *les rouges*

Bordeaux, Clou Du Pin, Bordeaux '21 . . . . .	12
Bordeaux, Château Marjosse, '19 . . . . .	16
St. Emillion, Château Belle Assise, St. Emilion '19 . . . . .	24
Malbec, Petit Jammes, Cahors '21 . . . . .	14
Côtes du Rhône, Domaine Les Grands Bois '20 . . . . .	14
Cabernet Sauvignon, Joel Gott, CA '21 . . . . .	14
Cabernet Sauvignon, Vina Robles, Paso Robles CA '21 . . . . .	16
Cabernet Sauvignon, Felizola, Bergerac-France '19 . . . . .	18
Merlot, Drumheller, Columbia Valley '21 . . . . .	12
Pinot Noir, Bourgogne, Vignerons De Bel Air '21 . . . . .	17
Pinot Noir, Belle Glos, Balade, Arroyo Seco CA '22 . . . . .	20

## SPECIALTY COCKTAILS

<b>LAVENDER MARTINI</b> . . . . .	16
Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup	
<b>FRENCH PEAR MARTINI</b> . . . . .	17
Grey Goose La Poire, St. Germain, Sparkling	
<b>PISTACHE MOSCOW MULE</b> . . . . .	15
Tito's Vodka, Ginger Beer, Lime, Fresh Basil	
<b>FRENCH 75</b> . . . . .	17
Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup	
<b>ENZONI</b> . . . . .	16
Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes	
<b>SPICY PASSION FRUIT MARGARITA</b> . . . . .	17
Ghost Spicy Tequila, Chinola	
<b>TRES AMIGAS</b> . . . . .	18
Chrome Horse Tequila, St. Germain, Lime Juice, Splash of Soda	
<b>BLOOD ORANGE MANHATTAN</b> . . . . .	17
Knob Creek, Sweet Vermouth, Blood Orange Shrub	
<b>LONDON CALLING</b> . . . . .	15
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
<b>PISTACHE SPRITZER</b> . . . . .	15
Lillet Rose, Sparkling	

ASK ABOUT OUR NON ALCOHOLIC COCKTAILS



## FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28

SEVEN | 38 EXTRA | 5

Mini Brioche With Fresh Honeycomb | 5

### *fromage*

ST. ANDRÉ | COW | SOFT  
Triple Cream, Smooth, Mushroomy

BRIE | COW | SOFT  
Mild, Double-Cream, Supple

ÉPOISSES | COW | SOFT  
Washed Rind, Garlicky, Fruity, Mushroomy

TETE DE MOINE | COW | SEMI HARD  
Aged 6 months, Sweet. Fruity, Intense (Switzerland)

GRUYÈRE | COW | HARD  
Caved Aged 1 year,  
Earthy, Nutty, Intense (Switzerland)

AGED CHEDDAR | COW | HARD  
Crumbly, Mild Flavor (USA)

PARMIGIANO-REGGIANO | COW | HARD  
Aged 18-24 months,  
Gritty Texture, Fruity, Nutty (Italy)

MANCHEGO D.O.P. | SHEEP | HARD  
Aged 6 Months,  
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

SAUCISSON SEC  
Hard Saucisson

CHORIZO  
Spicy, Smoked Paprika Sausage (Spain)

PATÉ DE CAMPAGNE  
Country Style

JAMBON DE BAYONNE  
Cured, Aged Ham

SOPRESSETTA FIORE  
Spicy Garlic Fennel Italian Salami (Italy)

SALCHICHÓN IBÉRICO  
Dry Cured (Spain)

DUCK PROSCIUTTO  
Dry Cured  
(Add \$2)