

The Bistro Garden

Wines By The Glass

Champagne & Sparkling Wine

Segura Viudas, "Brut Reserva," Spain, MV	\$12.00
Moët & Chandon "Imperial", France, MV	\$18.50
Moët & Chandon Rosé "Imperial", France MV (187 ml)	\$24.00

White Wine

Chardonnay, La Crema, Sonoma Coast, 2016	\$13.50
Chardonnay, Groth, Hillview Vineyard, Napa Valley, 2016	\$20.00
Pinot Grigio, Bonvolio, Italy, 2017	\$11.00
Sauvignon Blanc, Rombauer, Napa Valley, 2017	\$14.00
Sauternes, Château Piada, France, 2011	\$12.00

Red Wine

Cabernet Sauvignon, Franciscan Estate, Napa Valley, 2016	\$16.50
Cabernet Sauvignon, Daou, Paso Robles, 2017	\$18.50
Merlot, Wild Horse, Central Coast, 2015	\$13.00
Shiraz, Kangarilla Road, McLaren Vale, Australia, 2016	\$15.00
Pinot Noir, Cline, Sonoma County, 2017	\$14.00

Rosé

White Zinfandel, Woodbridge by Robert Mondavi, 2017	\$8.50
Rosé, Miraval, Côtes de Provence, 2017	\$14.00

Half Bottle Selection

101 Moët & Chandon "Imperial", France, MV	\$47.00
218 Chardonnay, Rombauer, Carneros, 2017	\$38.00
220 Merlot, Duckhorn Vineyards, Napa Valley, 2015	\$49.00
628 Cabernet Sauvignon, Rombauer, Napa Valley, 2014	\$58.00
222 Sauternes, Château Piada, France, 2011	\$45.00

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Bar Appetizer Menu

Crispy Fried Potatoes

Smoked Chipotle Sour Cream Dip
\$9.50

Assorted Vegetable Crudité

Blue Cheese Dip
\$10.50

Buttermilk Chicken Strips

Honey Mustard Sauce
\$12.00

Thin Crust 3 Cheese Pizza

Goat Cheese, Parmesan, Mozzarella, Arugula
\$13.50

Bistro Chicken Quesadilla

Sautéed Onions, Pasilla Chile, Sour Cream,
Guacamole, Pico de Gallo
\$14.00

Thin Crust Smoked Chicken Pizza

Pesto Sauce, Sun Dried Tomatoes, Mozzarella
\$16.50

Veal and Turkey Meatballs (3)

Marinara Sauce, Parmesan, Garlic Toast
\$17.50

Mediterranean Antipasto Board

Hard Salami, Feta Cheese, Artichoke Hearts, Cherry Tomatoes,
Pistachios, Kalamata Olive and Roasted Bell Pepper Tapenade
Served with Crostini

\$18.50

Gulf Shrimp Cocktail on Ice

\$26.00

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Specialty Cocktails

Classic Gin Gimlet \$14

Plymouth Gin, Rose's Lime Juice

Double Espresso Martini \$14

Vincent Van Gogh Double Espresso Vodka, Baileys, Cream

Cucumber Mint Cooler \$14

Ketel One Botanical Cucumber & Mint Vodka, St Germain Elderflower Liqueur, Fresh Cucumber, Ginger, Lime, Soda Water

Peach Cranberry Spritz \$14

Ketel One Botanical Peach and Orange Blossom Vodka, Angostura Bitters, Cranberry Juice, Soda Water

Summer Sangria \$14

Myers's Platinum White Rum, Red Wine, Triple Sec, Assorted Fresh Fruit, Splash of Sprite

Bulleit Rye Manhattan \$15.50

Sweet Vermouth, Angostura Bitters, Maraschino Cherry

Mexican Mule \$16

Patron Silver Tequila, Pineapple Juice, Fresh Lime Juice, Fever Tree Ginger Beer

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Single Malt Scotch

Laphroaig, 10 year \$13

Glenfiddich, 12 year \$14

Glenmorangie, 10 year \$15

Glenlivet, 12 year \$15

Dalwhinnie Highland, 15 year \$15

Macallan, 12 year \$17

Oban, 14 year \$17

Talisker, 10 year \$18

Glenrothes Peated Cask Reserve \$18

Lagavulin Islay, 16 year \$18

Macallan, 18 year \$48

Whiskey, Bourbon, Rye

(ri)1 Rye Whiskey \$13

Johnnie Walker Red \$13.25

Marker's Mark \$13.50

Kikori Japanese Whiskey \$14.50

Bulleit Bourbon \$14.50

Knob Creek \$14.50

Johnnie Walker Black \$15

Gentleman Jack \$15

Maker's 46 \$15

Bulleit Rye 95 \$15.50

Woodford Reserve \$15.50

Basil Hayden's \$16

Woodford Reserve Double Oak \$16.50

Bulleit Bourbon, 10 year \$17

Yellowspot Irish Whiskey, 12 year \$17

Johnnie Walker Blue \$42

Tequila

Tres Generaciones Anejo \$14

Tres Generaciones Reposado \$14

Casa Noble Blanco \$14.50

Don Julio Anejo \$16

Patron Silver \$16

Patron Reposado \$16

Patron Anejo \$16

Don Julio 1942 \$40

Gran Patron Platinum \$45