

## SOUPS & APPS

- SOUP DU JOUR..... 9
- ONION SOUP GRATINEE .....11  
With Gruyère Cheese
- MIXED BABY GREENS ..... 9  
Fresh Herbs, Shallots,  
Pistache Vinaigrette  
*gf, v*
- BURGUNDY ESCARGOTS .....12  
In Lemon Garlic Butter *gf*
- TARTARE DE SAUMON\* .....16  
Handcut Salmon, Cucumber,  
Charred Pineapple, Avocado,  
Jalapeño, Key Lime Aioli,  
Taro Chips *gf*
- PATÉ DE CAMPAGNE .....14  
House Made Pickles, Mustards,  
Petite Salad

## SMALL PLATES

Add Chicken 7  
Add Shrimp 10

- CHARRED BROCCOLINI &  
EGGPLANT .....14  
Roasted Garlic Hummus,  
Kalamata Olive, Mint, Feta,  
Preserved Lemon *gf, veg*
- LE PUY LENTIL SALAD .....14  
Tabil Roasted Carrots, Housemade  
Raisins, Charred Red Onion,  
Orange, Pistachio, Fresh Herbs,  
Tahini Dressing *gf, veg*
- ARUGULA & PARMESAN .....15  
Beefsteak Tomatoes,  
Lemonette Dressing *gf, veg*
- ROASTED BEET SALAD.....14  
Smoked Ricotta, Watercress,  
Cara Cara Orange, Candied  
Pecans, Orange Maple Vinaigrette  
*gf, veg*
- CAULIFLOWER RISOTTO .....15  
Carrot, Snow & Snap Peas,  
Broccolini, Spinach, Lemon,  
Fine Herbs, Shaved  
Parmesan Reggiano *gf, veg*

## BISTRO PLATES

ARTISAN CHEESE &  
CHARCUTERIE SELECTION

CHOICE OF 3 | 18

CHOICE OF 5 | 28

CHOICE OF 7 | 38

(full selections on back)

## LUNCH PLATES & specialties

- MOULES FRITES  
"MARINIÈRE"  
25  
P.E.I. Mussels, Pommes Frites,  
White Wine-  
Garlic-Shallot Broth *gf*
- SMOKED SALMON PLATTER\*  
24  
Red Onion, Capers, Egg, Sour  
Cream, Arugula, Toasted  
Brioche
- GRILLED SALMON  
27  
Signature Ratatouille,  
Arugula, Basil Pesto,  
Balsamic Drizzle *gf*
- ROASTED BRANZINO  
36  
White Bean Purée,  
Artichoke Barigoule,  
Sauce Vierge  
*gf*
- QUICHE LORRAINE  
15  
Leeks, Applewood  
Smoked Bacon, Gruyere,  
Mixed Baby Greens
- VEGETABLE PLATE  
19  
Market Selection, Ratatouille,  
Lentil Salad, Grilled  
Portobello, Tempura  
Zucchini Blossom *gf, v*
- STEAK FRITES  
38  
Char-Grilled 10oz Creekstone  
Farms Center Cut NY Strip,  
Maître D Butter,  
Pomme Frites *gf*
- STEAK TARTARE\*  
32  
Hand Cut, Traditional Garnish,  
Farm Egg, Mixed Greens,  
Pommes Frites,  
Grilled Sourdough
- FILET AU POIVRE  
44  
Pepper Crusted Beef  
Tenderloin, Black Pepper  
Brandy Sauce,  
Pomme Frites *gf*

## SALADS

- NIÇOISE SALAD ..... 18  
Mixed Greens, Tomato,  
Baby Sweet Peppers, Potato,  
Haricots Verts, Eggs, Olives,  
Anchovies, Albacore Tuna,  
Herb Vinaigrette *gf*
- SHRIMP BROCHETTE SALAD ..... 24  
Grilled Shrimp, Lacinato Kale,  
Shaved Crudites, Bosc Pear,  
Toasted Quinoa,  
Raspberry Vinaigrette *gf*
- GRILLED CHICKEN PAILLARD.....20  
Marinated Chicken Breast,  
Arugula, Fennel,  
Beefsteak Tomatoes,  
Parmesan Reggiano *gf*

## SANDWICHES

Served with Pommes Frites  
or Mixed Baby Greens

- BLACKENED LOCAL FISH ..... 19  
Fresh Market Catch, Lettuce,  
Avocado, Key Lime Aioli,  
Jicama Slaw, Ciabatta Bun
- GRILLED CHICKEN ..... 15  
Roasted Pepper, Portobello,  
Balsamic Onions, Goat Cheese,  
Tomato Jam, Arugula, Ciabatta
- CROQUE-MONSIEUR ..... 14  
Roasted Ham & Cheese, Gruyère,  
Béchamel
- CROQUE-MADAME..... 16  
Croque-Monsieur with Fried Egg
- HAMBURGER ..... 15  
Romaine, Lettuce, Tomato,  
Onion, Brioche Bun  
Add Cheese \$2  
(Cheddar, Gruyère or Blue Cheese)
- VEGAN BURGER ..... 16  
Beyond Burger Patty, Romaine,  
Lettuce, Tomato, Onion,  
Vegan Brioche Bun *v*  
Add Vegan Cheddar Cheese \$2
- VEGETARIAN..... 13  
Roasted Pepper, Portobello,  
Balsamic Onions, Goat Cheese,  
Tomato Jam, Hummus, Arugula,  
Ciabatta Bread *veg*

PISTACHE MOMENTS  
*share them with us!*  
#PISTACHEMOMENT  
FACEBOOK • TWITTER • INSTAGRAM

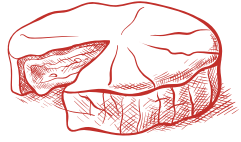
\**gf* Gluten Free *veg* Vegetarian  
*v* Vegan

18% 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

THREE | 18 FIVE | 28



SEVEN | 38 EXTRA | 5

## Fromage

### ST. ANDRES COW | SOFT

Triple Cream, Smooth,  
Mushroomy

### BRIE | COW | SOFT

Mild, Double-Cream, Supple

### MORBIER | COW | SEMI SOFT

Pressed with Ash Line,  
Mild, Sweet

### RACLETTE DE SAVOIE COW | SEMI HARD

Pressed Raw Milk,  
Fruity, Pungent

### GRUYÈRE | COW | HARD

Aged 6 mo., Earthy, Nutty,  
Intense, Switzerland

### AGED CHEDDAR | COW | HARD

Crumbly, Mild Flavor (USA)

### PARMESAN REGGIANO COW | HARD

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

### 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

### CHABICHOU GOAT | SOFT

Natural Rind, Firm,  
Creamy Texture

### CHÈVRE BUCHETTE GOAT | SOFT

Fresh Goat Cheese with  
Garlic & Herbs

## Charcuterie

### ROSETTE DE LYON

Hard Saucisson

### GARLIC SAUSAGE

Hard Saucisson

### CHORIZO

Spicy, Smoked  
Paprika Sausage (Spain)

### PATÉ DE CAMPAGNE

Country Style

### JAMBON DE BAYONNE

Cured, Aged Ham

### DUCK "HAM"

Smoked Duck Breast

### DUCK PROSCIUTTO

Dry Cured

### SALCHICHÓN IBÉRICO

Dry Cured

## BEER

### KRONENBOURG

France (Draft 500ml) . . . . . 8

### KRONENBOURG BLANC

France . . . . . 7.5

### TUCHER HELLES HEFE WEIZEN

Germany . . . . . 7.5

### BECK'S PREMIER

Germany . . . . . 7.5

### STELLA ARTOIS

Belgium . . . . . 7.5

### BUD LIGHT

St. Louis, MO. . . . . 7

### MICHELOB ULTRA

St. Louis, MO. . . . . 7

### FUNKY BUDDHA 'HOP GUN' IPA

Oakland Park, FL . . . . . 7.5

### ST PAULI GIRL

Non-Alcoholic, Germany . . . . . 6.5

## SPECIALTY COCKTAILS

### ENZONI

Nolet's Gin, Campari, Lemon,  
Simple Syrup, Grapes . . . . . 15

### LONDON CALLING

Pimms, Ginger Beer, Simple Syrup,  
Lemon Juice, Muddled Cucumber &  
Orange . . . . . 12

### PISTACHE MOSCOW MULE

Tito's Handmade Vodka,  
Ginger Beer, Lime, Fresh Basil . . . . . 13

### FRENCH 75

Hendrick's Gin, Sparkling, Lemon  
Juice, Simple Syrup . . . . . 14

### LAVENDER MARTINI

Tito's Vodka, Dry Vermouth, Lime  
Juice, Lavender Syrup . . . . . 14

### TRES AMIGAS

Patron Silver, St. Germain, Lime  
Juice, Splash of Soda . . . . . 14

### PISTACHE SPRITZER

Lillet Rose, Sparkling . . . . . 14

### FRENCH PEAR MARTINI

Grey Goose Le Poire,  
St. Germain, Sparkling . . . . . 15

## WINES BY THE GLASS

### Bubbly

### CHAMPAGNE

Pommery, Apanage Brut, Reims, NV . . . . . 22

### CHAMPAGNE

Charles Le Bel "Inspiration", Brut, NV . . . . . 27

### CHAMPAGNE

Pommery Pop Pink, NV, Reims (Split) . . . . . 37

### PROSECCO (Split)

La Gioiosa Prosecco Treviso, Italy NV . . . . . 11

### SPARKLING

Blanc De Blancs, François Montand . . . . . 10

### SPARKLING

Rosé, Gérard Bertrand,  
Crémant de Limoux '16 . . . . . 16

### White & Rose

### SAUVIGNON BLANC

Bordeaux Blanc, Franc Beauséjour,  
France '19 . . . . . 10

### SAUVIGNON BLANC

Sonoma Fumé Blanc, Ferrari Carano,  
California '20 . . . . . 12

### SAUVIGNON BLANC

Sancerre, Domaine de la Villaudière,  
Reverdy '20 . . . . . 16

### CHARDONNAY

Bernier '20 . . . . . 11

### CHARDONNAY

Starmont, Carneros '17 . . . . . 15

### CHARDONNAY

Pouilly Fuissé, Domaine Gonon '19 . . . . . 19

### CHARDONNAY

Domaine Chavy Chouet, Bourgogne '17 . . . . . 21

### PINOT GRIGIO

Santa Cristina, Italy '20 . . . . . 10

### RIESLING

Trimbach, Alsace '18 . . . . . 16

### CHENIN BLANC

Vouvray, Château de Valmer,  
Loire Valley '18 . . . . . 12

### ROSÉ

Côtes de Provence France,  
Rue de St. Tropez, 83 '20 . . . . . 10

### ROSÉ

La Chapelle Gordonne,  
Côtes de Provence '18 . . . . . 16

### Red

### BORDEAUX BLEND

Château Clou du Pin '19 . . . . . 11

### BORDEAUX BLEND

Château de Viaud, Lalande de Pomerol '19 . . . . . 18

### CABERNET SAUVIGNON

Picket Fence, Alexander Valley, CA. '17 . . . . . 13

### CABERNET SAUVIGNON

Joel Gott, California '18 . . . . . 14

### MERLOT

Drum Heller, Columbia Valley '17 . . . . . 10

### MALBEC

Petit Jammes, Cahors '19 . . . . . 12

### PINOT NOIR

Ron Rubin, Russian River Valley, CA '18 . . . . . 13

### PINOT NOIR

Bourgogne, Vignerons De Bel Air '17 . . . . . 16

### GRENACHE/SYRAH

Côtes-du-Rhône,  
Domaine La Grangette '18 . . . . . 11