

BISTRO PLATES

ARTISAN CHEESE &
CHARCUTERIE SELECTION

CHOICE OF 3 | 18

CHOICE OF 5 | 28

CHOICE OF 7 | 38

(full selections on back)

SOUPS & APPS

- SOUP DU JOUR** 9
Chef's Choice
- 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,

SMALL PLATES

Add Chicken 7
Add Shrimp 10

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

AFTERNOON *plates*

- 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
- GRILLED CHICKEN PAILLARD**
20
Marinated Chicken Breast,
Arugula, Beefsteak
Tomatoes, Fennel, Parmesan-
Reggiano, Lemonette
Dressing *gf*
- 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

SANDWICHES

- CROQUE-MONSIEUR** 14
Grilled Ham & Cheese, Gruyere,
Bechamel Add Fried Egg
(Croque-Madame \$2)
- HAMBURGER** (USDA Prime Beef) 15
Romaine Lettuce, Tomato, Onion,
Brioche Bun
(Add Cheddar, Gruyère Or
Blue Cheese \$2)
- VEGAN BURGER** 16
Beyond Meat Patty,
Romaine, Tomato, Onion,
Vegan Brioche Bun
(Add Vegan Cheddar Cheese \$2)

DESSERTS

- PISTACHE PROFITEROLES** 12
Vanilla Ice Cream filled Cream
Puffs, Dark Chocolate Sauce,
Candied Almonds
- MOUSSE AU CHOCOLAT** 12
Dark Chocolate Sauce,
Vanilla Chantilly, Cherries
- LEMON CHEESECAKE** 12
Blueberry Compote,
Graham Crust, Lemon Curd
- CRÈME BRULÉE** 12
A Classic made with
Fresh Vanilla Beans
- CHOCOLATE ORANGE
BREAD PUDDING** 12
Vanilla Ice Cream,
Orange Caramel Sauce
- PISTACHIO RASPBERRY GATEAU..** 12
Pistachio Ladyfinger, Raspberry
Mousseline, Candied Pistachio
- PETRINI GELATO & SORBET** 12
Ask about our daily flavors

NESPRESSO Specialty Coffees

MIGHTY LEAF Organic Teas

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

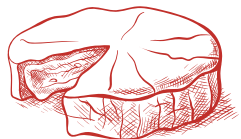
PISTACHE MOMENTS
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18% Gratuity will be added for
parties of 7 or more.

* 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 15

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

LONDON CALLING 12

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

PISTACHE MOSCOW MULE . 13

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

FRENCH 75 14

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

LAVENDER MARTINI 14

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

TRES AMIGAS 14

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

PISTACHE SPRITZER 14

Lillet Rose, Sparkling

FRENCH PEAR MARTINI . . . 15

Grey Goose Le Poire, St. Germain, Sparkling

WINES BY THE GLASS

Bubbly

CHAMPAGNE 22

Pommery, Apanage Brut, Reims, NV

CHAMPAGNE 27

Charles Le Bel "Inspiration", Brut, NV

CHAMPAGNE 37

Pommery Pop Pink, NV, Reims (Split)

PROSECCO (Split) 11

La Gioiosa Prosecco Treviso, Italy NV

SPARKLING 10

Blanc De Blancs, François Montand

SPARKLING 16

Rosé, Gérard Bertrand, Crémant de Limoux '16

White & Rose

SAUVIGNON BLANC 10

Bordeaux Blanc, Franc Beauséjour, France '19

SAUVIGNON BLANC 12

Sonoma Fumé Blanc, Ferrari Carano, California '20

SAUVIGNON BLANC 16

Sancerre, Domaine de la Villaudière, Reverydy '20

CHARDONNAY 11

Bernier, '20

CHARDONNAY 15

Starmont, Carneros '17

CHARDONNAY

Pouilly Fuissé, Domaine Gonon '19 19

CHARDONNAY 21

Domaine Chavy Chouet, Bourgogne '17

PINOT GRIGIO 10

Santa Cristina, Italy '20

RIESLING 16

Trimbach, Alsace '18

CHENIN BLANC 12

Vouvray, Château de Valmer, Loire Valley '18

ROSÉ 10

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

ROSÉ 16

La Chapelle Gordonne, Côtes de Provence '18

Red

BORDEAUX BLEND 11

Château Clou du Pin '19

BORDEAUX BLEND 18

Château de Viaud, Lalande de Pomerol '19

CABERNET SAUVIGNON 13

Picket Fence, Alexander Valley, CA. '17

CABERNET SAUVIGNON 14

Joel Gott, California '18

MERLOT 10

Drum Heller, Columbia Valley '17

MALBEC 12

Petit Jammes, Cahors '19

PINOT NOIR 13

Ron Rubin, Russian River Valley, CA '18

PINOT NOIR 16

Bourgogne, Vignerons De Bel Air '17

GRENACHE/SYRAH 11

Côtes-du-Rhône, Domaine La Grangette '18