

FAVORITE BISTRO

Soup

Classic onion gruyere crostini	\$12
Soup of the Day	\$11

Salad

Caesar** romaine, herb croutons, poached eggs	\$14
Cobb bacon, tomatoes, bleu cheese, onion, avocado, eggs, chicken	\$16
Kale & apple avocado, almonds, pomegranates, raspberry vinaigrette	\$14
Favorite salad** frisee, bacon, poached egg, cherry dressing, croutons, chives add duck confit + \$9	\$14
Passion shrimp romaine, citrus segments, avocados, poached shrimp, passion dressing	\$16

Appetizers

Charcuterie plate artisan selection, cornichons & olivade	\$19
Cheese plate artisan selection	\$19
Mixed Platter Charcuterie & Cheese artisan selection, cornichons & olivade	\$33
Escargot de Bourgogne herb garlic butter	\$13
Scallops fennel lemon compote, citronelle beurre blanc	\$16
Tuna Tartar** soy, ginger, lime, green onions, seaweed	\$13
Beef Marrow	\$15

Pasta

Tomato and basil	\$18
Carbonara smoked pork shoulder, cream, egg yolk, parmesan	\$25
Bucatini with clams Garlic, white wine sauce, chili flakes, bacon parsil, clams	\$25

Pizza

choice of garlic cream or marinara

Margherita mozzarella, marinara, basil	\$15
4 cheese ricotta, goat, mozzarella & gorgonzola	\$17
Vegetarian mozzarella, olives, artichoke, peppers, onions, basil	\$16
The Favorite pepperoni, mozzarella & olive oil	\$16

Burgers**

8 Oz black angus, served w/ fries or salad

BBQ braised bbq pork belly, nueske's remoulade, cheddar cheese, lettuce, tomato, sweet & spicy pickles, brioche bun	\$18
Hangover caramelized onions, swiss cheese, cheese curds, fries w/ lardons, mayo, fried egg	\$18

Main**

Veal parmesan veal scallopine served with pasta, smoked tomato sauce, mozzarella	\$26
Roasted chicken leeks, asparagus & thyme jus	\$25
Cassoulet cannellini bean, sausage, duck confit, bacon in tomato sauce	\$28
New York 12 Oz	\$35
Rib eye 14 Oz	\$46
Filet mignon 8 Oz	\$44
Tomahawk 32Oz Serves two or more, 2 sides	\$98

Fish

Mussels mariniere garlic white wine cream sauce & fries	\$22
Grilled salmon seasonal vegetables, honey dijon glaze	\$28
Mediterranean Bass ratatouille, raisin, capers & pine nut sauce	\$29

SIDES

Creamy mashed potatoes
Gratin Dauphinois
Cauliflower gratin
Mac & cheese side
Mac & cheese full serving +\$9
Creamy spinach
Mushroom
Asparagus

Dessert

Desserts by Claude Escamilla, World Pastry Champion

Strawberry shortcake bake Alaska strawberry sorbet & vanilla gelato, almond shortcake, strawberry sauce, meringue, cointreau flambé	\$11
Crystal ball passion, coconut & strawberry sorbet, fruit salad, exotic mint sauce, in an ice sculpture	\$11
Chocolate liegeois chocolate & vanilla ice cream, chocolate pearl, chocolate sauce, whipped cream	\$11
Creme brulee assorted trio	\$11
Warm carrot cake carrot cake with orange blossom meringue, cream cheese sauce	\$11
Chocolate mousse, caramelized banana chocolate mousse with chocolate pearls, caramelized banana	\$11
Tiramisu with almond biscotti tiramisu with Kahlua coffee biscuit, almond biscotti	\$11
Macarons assorted of 10 macarons on a sculpture	\$32

Cocktails

Specialty

The Ransom	Botanist Gin, St. Germain, Green Chartreuse, Lemon Juice, Orange Bitters	\$15
Strawberry Mule	Tito's, Real Strawberry, Lemon juice, Ginger Beer	\$15
Cool Cucumber	Bluecoat Gin, Chateau Aloe, Elderflower Lime Juice, Cucumber Soda	\$15
Monkey Business	Rhum Clement, Giffard Banana, Monin Vanilla, Giffard Crème de Cacao, Heavy Cream, Simple syrup	\$15
Peach Bellini	Nagomi Peach, La Marca Prosecco	\$15
Between the Sheets	Remy 1738 Cognac, Rhum Clement, Cointreau, Lemon Sour	\$15
Champs Elysees	Remy VSOP Cognac, Green Chartreuse, Lemon Sour, Freixenet Champagne	\$15
Espresso Martini	Grey Goose Vanilla Vodka, Espresso, Simple syrup	\$15
Basil Hemingway	Banks 5 Rum, Luxardo Maraschino, Giffard Grapefruit, Lime juice, Simple Syrup	\$15
Spiced Pear Martini	Breckenridge Spiced Rum, St George Pear, Monin Cookie Butter, Lime Juice	\$15
Boulevardier	John Drew Rye, Giffard Rhubarb, Antica Formula, Bitters	\$15

Classic Cocktails

Aviation	Hendrick's, Luxardo Maraschino, Crème de Violette, Lemon Juice	\$15
Manhattan	Bulleit Rye, Antica Formula, Angostura Bitters	\$15
Sidecar	Remy 1738 Cognac, Cointreau, Lemon Juice, rim Sugar	\$15
Cosmopolitan	Grey Goose Vodka, Cranberry Juice, Triple Sec, Lime Juice	\$15
Favorite Margarita	Patron Blanco Tequila, Cointreau, Lime Juice, Agave Nectar, Orange Juice	\$15
Old Fashion	Maker's Mark, Simple Syrup, Angostura Bitters	\$15
Mai Tai	Myers's Dark Rum, Bacardi Superior, Orgeat Syrup, Lime Juice, Orange Juice	\$15
Negroni	Botanist Gin, Campari, Antica Formula	\$15
Planters Punch	Myers's Dark Rum, Bacardi Superior, Orange Juice, Lemon Juice, Grenadine	\$15

Mocktail

Tropical Peach Lemonade	Pineapple Juice, Peach Puree, Lemon juice, Lemonade	\$10
Princess Peach	Nagomi White Peach Syrup, Torani Vanilla Bean, Lemon Juice, Soda Water	\$10
Passion Punch	Funkin Passion Fruit Martini Puree, Torani Vanilla Bean, Unsweetened Green Tea	\$10
Berry Blast	Blueberry Jam, Fresh Blueberries, Ginger Ale, Lemon Juice, Simple Syrup	\$10

Beer

Bottle

Budweiser	5.0% American Lager	\$7
Big Dogs Lager (Local)	5.0% American Lager	\$7
Budlight	4.2% American Light Lager	\$7
Mich Ultra	4.2% American Light Lager	\$7
Coors Light	4.2% American Light Lager	\$7
Miller Light	4.2% American Light Lager	\$7
Corona	4.6% Mexican Light Lager	\$8
Corona Premium	4.0% Mexican Light Lager	\$8
Joseph James Citra Rye (Local)	5.4% American Pale Ale	\$8
Chimay Blue Reserve	9.0% Belgian Strong Dark Ale	\$18
Duval Tripel	8.5% Belgian Strong Pale Ale	\$14
Rince Cochon	8.5% Belgian Strong Pale Ale	\$14
Delerium Tremens	8.5% Belgian Strong Pale Ale	\$15
Hoegaarden	4.0% Belgian Witbier	\$10
Kona Big Wave	4.4% Golden Ale	\$8
Firestone 805	4.7% Blonde Ale	\$7
Angry Orchard Apple	5.0% Cider	\$7
Belching Beaver PB Stout	5.3% English Milk Stout	\$8
Left Hand Milk Stout	6.0% English Sweet/Milk Stout	\$10
Stiegl Radler	2.5% Fruit & Field	\$8
Magic Hat #9	5.1% Fruit & Field	\$8
Stone IPA	6.9% IPA	\$10
Dogfishhead 90	9.0% IPA	\$10
Ballast Point Sculpin IPA	7.0% IPA	\$10
Ballast Point Sculpin Grapefruit IPA	7.0% IPA	\$10
Kona Hanalei	4.5% IPA	\$10
Goose Island IPA	5.9% IPA	\$8
Guinness Stout	4.2% Irish Dry Stout	\$10
Odouls	0.0% Non Alcoholic	\$7
Kronenbourg Blanc	5.5% French Witbier	\$8
Heineken	5.0% Pale Ale	\$8
Sam Adams Lager	5.0% Vienna Lager	\$8
Blue Moon	5.4% Belgian Witbier	\$8

Drafts

Budlight	4.2% American Lager	\$7
Stella Artois	5.0% European Pale Ale	\$8
Lagunitas IPA	6.2% IPA	\$8
Modello	4.4% Mexican Lager	\$8
Blanche De Bruxelles	4.5% Belgian Witbier	\$10

Wines by the Glass

WHITE

Chardonnay	La Terre, California	\$8
Chardonnay	Rodney Strong, "Chalk Hill" Vineyard, Sonoma County	\$12
Pinot Grigio	Castello Banfi, San Angelo, Tuscany, Italy	\$9
Riesling	Dr Loosen, Dr. L, Mosel, Germany	\$8
Sauvignon Blanc	Girard, Napa Valley	\$10
White Blend	Pine Ridge, Chenin Blanc/Viognier, California	\$12
White Burgundy	Cave de Lugny, Les Charmes, Burgundy, France	\$12
Chablis	Drouhin Vaudon, Burgundy, France	\$12

DESSERT, CHAMPAGNE & SPARKLING

Sparkling	Pommery, Brut, California	\$13
Dessert	Clos L'Abeilley, Sauternes, Bordeaux, France	\$15
Champagne	Pommery, Brut Royal, France	\$22
Champagne	Pommery, "Pop" Pink, France 187mL	\$28

RED

Cabernet	La Terre, California	\$8
Cabernet	Justin, Paso Robles	\$15
Merlot	La Terre, California	\$8
Pinot Noir	Canyon Road, California	\$8
Red Blend	Gerard, Bertrand, Cap Insula, Languedoc, France	\$11
Red Blend	Lyeth Meritage, Alexander Valley	\$12
Red Blend	Chappellet, Mountain Cuvee, Napa Valley	\$19
Red Zinfandel	Ravenswood, Old Vine, California	\$10
Port	Cockburn's, 10yr Tawny, Portugal	\$10
Port	Warre's, Warrior, Special Reserve, Douro Valley, Portugal	\$9
Rose	Triennes, Mediterranean, France	\$9

Wines by the Bottle

WHITE

Chardonnay	Sonoma Cutrer, "Les Pierres", Sonoma County	\$40
Chardonnay	Cakebread, Napa Valley	\$99
Chardonnay	Far Niente, Napa Valley	\$106
White Burgundy	Joseph Drouhin, Meursault, Burgundy, France	\$109
White Burgundy	Bouchard, Pere & Fils, Rully, Burgundy, France	\$52
Pinot Gris	Domaines Schlumberger, Pinot Gris, Les Prince Abbes, France	\$42
Sancerre	Pascal Jolivet, Sancerre, France	\$51
Riesling	Eroica, Columbia Valley, Washington	\$40
Riesling (Dry)	Trimbach, Alsace, France	\$55
Rose	Triennes, Provence	\$44
Chenin Blanc	Sauvion, Vouvray, Loire Valley, France	\$36
Sauvignon Blanc	Simonnet Febvre, Sauvignon St. Bris, France	\$36
Sauvignon Blanc	Chateau Carbonnieux Blanc, Pessac Leognan, Bordeaux, France	\$100

DESSERT, CHAMPAGNE & SPARKLING

White Blend	Chimney Rock, Elevage, Napa Valley	\$48
Sparkling	J Rose, Sonoma County	\$80
Champagne	PJ Gr & Brut, Epernay, France	\$99
Champagne	PJ, Belle Epoque, Champagne, France	\$325
Champagne	Dom Perignon, Champagne, France	\$395
Champagne Rose	Nicolas Feuillatte, Brut Rose, Champagne, France	\$99
Dessert	Dolce, Late Harvest, Napa Valley	\$89

RED

Cabernet	Raymond, Sommelier Selection, North Coast	\$42
Cabernet	Roth, Sonoma County	\$68
Cabernet	Stags Leap Artemis, Napa Valley	\$109
Cabernet	Nickel & Nickel, Quarry Vineyard, Rutherford	\$140
Bordeaux	Chateau Les Trois Croix, Fronsac, France	\$74
Bordeaux	Chateau Fourcas Hosten, Listrac Medoc, Bordeaux, France	\$99
Burgundy	Joseph Drouhin, Chorey Les Beaune, Burgundy, France	\$68
Burgundy	P. Dubreuil Fontaine, Pern & Vergeleses, Premier Cru, Monopole, France	\$99
Petit Syrah	Syrah Stags Leap, Napa Valley	\$69
Malbec	Trapiche, "Broquel", Argentina	\$39
Merlot	Matanzas Creek, Sonoma County	\$57
Gamay	Domaine Calot, Morgon, Cuvee Unique, Vieilles Vignes, Beaujolais, France	\$65
Pinot Noir	Davis Bynum, Russian River Valley	\$48
Pinot Noir	Belle Gloss, Dairyman Vineyard, Russian River Valley	\$58
Pinot Noir	Domaine Drouhin, Dundee Hills, Oregon	\$79
Red Blend	Famille Perrin, Chateaufeuf Du Pape, Les Sinards, Rhone Valley, France	\$85
Red Blend	Jean Luc Colombo, Cotes Du Rhone, Rhone Valley, France	\$36
Red Blend	The Prisoner, Napa Valley	\$98
Red Blend	Girard, "Artistry", Napa Valley	\$77
Red Blend	Justin, "Isosceles", Paso Robles	\$88
Red Blend	Rodney Strong, "Symmetry", Alexander Valley	\$95

Drinks

Non-Alcoholic Beverages

Soda	Pepsi, Diet Pepsi, Mountain Dew, 7Up, Lemonade	\$4
Iced Tea	Lemon	\$4
Juice	Orange, Cranberry, Pineapple, grapefruit	\$7

Coffee & Tea

Drip	regular or decaf	\$5
Cappuccino		\$6
Espresso	single or double + \$2	\$4
Latte		\$6
Tea	English, Earl Grey, Chamomile, Green	\$4