

3545 Las Vegas Blvd L13,
Las Vegas, Nevada

FAVORITE BISTRO

Lunch menu \$24

House salad	and	Pizza	and	Soda
Soup of the day		Steak frites 8oz		Ice tea
		Croque,		House wine
		club sandwich, quiche		

For Private Parties
please call
1.702.844.4700

Soup

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

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

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	\$15

Eggs**

Eggs Benedict	
Canadian Bacon poached eggs, hollandaise	\$16
Smoked salmon poached eggs, hollandaise	\$17
Lobster poached eggs, hollandaise	\$19
Florentine creamy spinach, poached eggs, hollandaise	\$16

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 with bacon, mayo, sunny side up egg	\$18
BLTA bacon, lettuce, tomato, avocado, mayo, provolone cheese, parmigiano crisp	\$19
Portobello gremolata, avocado, pepperade, smoky marinara, lettuce, tomato, micro sprouts	\$19

Quiches

Quiche of the day	\$16
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Sandwich & croques

*choice of salad or fries

Croque Monsieur* ham & swiss- béchamel, swiss cheese	\$15
Croque Madame* ham & swiss, béchamel, sunny side up egg	\$16
Avocado toast & kale bacon, maple syrup, pumpkin seeds, poached egg	\$16
Club sandwich* lettuce, tomato, avocado, dijon mayo, turkey	\$18
French dip* roast beef, provolone cheese, beef bouillon	\$16
Lobster rolls celery, fennel, green apple, mayo, lobster	\$21

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
Steak frites 8oz New York	\$21
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	\$28
Mediterranean Bass ratatouille, raisin, capers & pine nut sauce	\$29

Sides

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

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

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

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

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