



Happy Hour!

Served from 2pm until close daily!

Fried Turkey Wings <i>spicy asian sweet and sour</i>	2 ^{.75}
Lamb Tongue Salad <i>fingerling potato, frisee</i>	6 ^{.75}
Grilled Scallop <i>spiced kabocha squash puree, lardons, sage</i>	4 ^{.25}
Boar Shepherd's Pie <i>oregon boar stew baked with yukon pommes puree</i>	3 ^{.95}
Selection of Artisan Cheese <i>cantal, pont l'evêque, fourme d'ambert</i>	7 ^{.25}
Pacific Oysters by the Each <i>lemon and mignonette</i>	1 ^{.95}
Croque Monsieur <i>mornay, swiss, french ham</i>	4 ^{.95}
Charcuterie Plate <i>chef's selection of house made charcuterie</i>	6 ^{.75}
Frog Legs <i>parsnip "hash", parsley garlic pistou</i>	4 ^{.95}
Caesar Salad <i>reggiano parmesan, house croutons</i>	6 ^{.50}
Steamed Clams <i>house made chorizo and grilled bread</i>	7 ^{.95}
Deviled Eggs <i>classic, spinach and smoked salmon</i>	3 ^{.95}
Bistro Burger <i>choice of cheddar, swiss, or pepperjack add bleu cheese or bacon 2^{.00} add pommes frites 2^{.75}</i>	10 ^{.95}

Bistro Burger Special 4^{.95}
4:00pm - 6:00pm & 9:00pm - close
7 days a week!

~ **Cellar Special** ~

Red or White 5^{.75}
ask your server for today's pour

~ **House Infusions** ~

Moscow Mule 6^{.75}
fresh ginger vodka, lime
ginger puree, fever tree soda

Bistro Martini 6^{.75}
fresh citrus vodka, mango puree
lemon and orange juices

Executive Chef - Michael Stanton
Bar Manager - Dustin Dickson

01/05/12



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