

ANDRE'S BISTRO & BAR

HAPPY HOUR

Daily 3:30pm - 5:30pm

SNACKS

Charcuterie Board (per person) 10
daily selection of housemade
and imported charcuterie

Cheese Board (per person) 10
variety of imported and
domestic cheeses

Frog Legs Provençal 8
garlic, white wine,
tomato concasse

Lamb Burger 8
tzatziki, feta, peppers,
seasoned french fries

Escargot 10
imported french snails, garlic
butter, herbs

Bistro Hot Dog 7
beef frankfurter,
sautéed onion, dijon mustard

Andre's Burger* 7
gruyère cheese, red onion
marmalade, truffle mayo,
seasoned french fries

Moules Frites 20
PEI mussels, tomato concasse,
garlic, parsley,
seasoned french fries

Caesar Salad* 8
romaine lettuce, croutons,
parmesan, caesar dressing
add chicken 4

French Onion Soup 8
toasted bread,
gruyère cheese, herbs

French Fries 3

Crème Brûlée 4

Pot de Crème 4

SIPS

\$2 Off Specialty Cocktails

\$2 Off Well Drinks

\$2 Off Wines by the Glass

\$1 Off Draft & Bottled Beers

Please enjoy our complimentary wifi



Web: Andresbistroandbar.com



Instagram [@andresbistrobar](https://www.instagram.com/andresbistrobar)

Facebook [Andres Bistro & Bar](https://www.facebook.com/AndresBistroBar)

*Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of foodborne illness. Young children, the elderly, individuals with certain health conditions



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DESSERTS
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Apple Tarte Tatin 8

caramelized apples, puff pastry,
housemade vanilla bean
ice cream

Saturday Sundae 8

layers of brownie, vanilla bean ice
cream, hot fudge, caramel, toasted
hazelnuts, whipped cream

Chocolate Walnut Gateau 8

chocolate glazed caramel
walnut torte, creme anglaise

Root Beer Float 8

hand crafted vanilla bean
ice cream, Fitz artisan root beer

Crème Brûlée 8

vanilla bean custard, caramelized
sugar crust, fresh berries

Classic Milkshakes 8

madagascar vanilla, chocolate, fresh
strawberry
make it malted 9

Lemon Tart 8

lemon curd, sugar dough crust,
raspberry coulis

Chocolate Pot de Crème 8

oven baked chocolate custard,
chantilly cream, homemade
vanilla cookie

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Andre's Classic Soufflé 12
Chocolate or Grand Marnier

please allow 20 minutes to prepare
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Desserts made
in-house by our

Executive Pastry Chef
Tammy Alana