

# ANDRE'S BISTRO & BAR

## STARTERS

### French Onion Soup 10

toasted bread, gruyère cheese

### Frog Legs Provencale 12

garlic, white wine, tomato concasse

### Crispy Calamari 12

spicy salt & pepper, sweet thai chili sauce

### Escargots de Bourgogne 12

imported french snails, garlic butter, herbs

### Roasted Vegetable Terrine 12

black olive vinaigrette, frisée, goat cheese, parsley oil

### Cheese & Charcuterie Board 22

daily selection of imported charcuterie and cheese

### Seared Foie Gras\* 24

grilled nutella brioche, drunken strawberries, sauternes glaze

### Chilled Seafood Platter\* 42

lobster, crab, shrimp, oysters, accompaniments

## SALADS

(add) chicken 5, salmon, steak or shrimp 6

### Mixed Green Salad 10

cucumber wrapped market greens, balsamic vinaigrette

### Caesar Salad\* 10

romaine lettuce, croutons, grana padano, caesar dressing

### Roasted Golden & Red Beet Salad 12

goat cheese, candied walnuts, balsamic vinaigrette

### Lyonnais Salad\* 12 (add duck confit 5)

frisée, smoked lardons, poached egg, warm sherry vinaigrette

### Cobb Salad 14

baby whole leaf lettuce, hard boiled egg, avocado, tomato, roquefort, bacon, grilled chicken, red wine vinaigrette

## BURGERS & SANDWICHES

served with duck fat french fries or green salad

### Grilled Chicken Sandwich 14

chicken breast, lettuce, crispy bacon, tomato, herb dressing

### Thai Chicken Burger 12

sautéed peppers, toasted coconut aioli

### Lamb Burger\* 13

feta cheese, roasted peppers, tzatziki sauce

### Andre's Burger\* 14

imported swiss cheese, red onion marmalade, truffle mayo

### Lobster Roll 18

maine lobster, blue crab herb aioli, toasted bread roll

### Salmon Burger 13

lettuce, tomato, cucumber sauce

### Muffuletta 16

mortadella, ham, swiss, provolone, salami, olives

## ENTRÉES

### Artisanal Housemade Sausages 20

spicy lamb, pork-garlic, duck, lyonnaise potato salad

### Ricotta Gnocchi 20

pea tendrils, english pea purée, baby squash, rainbow carrots, brown butter sauce

### Wild Mushroom Risotto 21

sautéed mushrooms, parmesan cheese

### Moules Frites 24

PEI mussels, tomato concasse, garlic, parsley, cream, saffron, duck fat fries

### Golden Trout Amandine 23

green beans, beurre noisette, potato purée

### Roasted Chicken Breast 24

mushrooms, bacon, pearl onions, fingerling potatoes, natural chicken jus

### Sautéed Scottish Salmon\* 25

carrot purée, english pea panzanella, pickled shallots, red wine vinaigrette

### Braised Lamb Shank 30

orzo pasta, tomato concasse, lamb jus

### Sautéed Dover Sole Veronique 55

browned butter, green grapes, potato purée, summer vegetables



## Steaks "Certified Black Angus"

10 oz. Flat Iron\* 26

6 oz. Filet\* 31

10 oz. Rib Eye\* 34

### Sides 6

roasted garlic mashed potatoes

sautéed mushrooms

green beans with almonds

sautéed spinach

duck fat fries

### Sauces 3

béarnaise\*

bordelaise

green peppercorn cream sauce

maitre d' butter

steak sauce



Please enjoy our complementary wifi

Web: [Andresbistroandbar.com](http://Andresbistroandbar.com)

 Instagram @andresbistrobar

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## PLAT-DU-JOUR

### Monday - Nicoise Salad 24

albacore tuna, hard boiled eggs, tomatoes, red onions, bib-lettuce, red wine vinaigrette

### Tuesday - Pork Loin Chop 28

lyonnaise potatoes, sautéed onions, spinach

### Wednesday - Beef Bourguignon 24

beef braised in red wine, carrots, potato purée

### Thursday - Waldorf Salad 24

grilled chicken, butter lettuce, apples, celery, walnuts, green grapes, herb dressing

### Friday - Crispy Calamari Steak 28

potato purée, green beans, toasted almonds, brown butter sauce

### Saturday - Coq au Vin 24

chicken braised in red wine, carrots, mushrooms, bacon, chicken jus

### Sunday - Duck a l'orange 34

crispy waffle, duck confit, foie gras, orange glaze

## DESSERTS

### Orange Cheesecake 8

strawberry jam

### Chocolate Walnut Gateau 8

chocolate glazed caramel walnut torte, crème anglaise

### Crème Brûlée 8

vanilla bean custard, caramelized sugar crust, fresh berries

### Lemon Tart 8

lemon curd, sugar dough crust, raspberry coulis

### Saturday Sundae 8

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

### Root Beer Float 8

hand crafted vanilla bean ice cream, fitz artisan root beer

### Classic Milkshakes 8

madagascar vanilla, chocolate, fresh strawberry make it malted 9

### Chocolate Pot de Crème 8

oven baked chocolate custard, chantilly cream, homemade vanilla cookie

### Seasonal Sorbet 8

with mixed berries

### Andre's Classic Soufflé 12

chocolate or grand marnier (make it half/half for \$2) please allow 20 minutes to prepare

## THE PASTRY PARADE (one of everything) 40

Chocolate Pot de Crème Saturday Sundae

Orange Cheesecake

Lemon Tart

Crème Brûlée

Chocolate Walnut Gateau

Seasonal Sorbet

Root Beer Float

presented with sparklers

\*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 may be at higher risk. All seafood items are served fully cooked.

# ANDRE'S COCKTAILS

## G&T'S

**Pure 8**  
Beefeater, tonic syrup, soda water

**Piney 9**  
St. George Terroir, tonic syrup, soda water, cardamom

**Pretty 8**  
Haymans Old Tom, tonic syrup, soda water, hibiscus

## HIGH PROOF

**Sidecar 13**  
Maison Rouge Cognac, citrus, cointreau, simple syrup

**French Seventy-Five 11**  
Beefeater Gin, fresh citrus, Bouvet Brut

**Sazerac 12**  
Old Overholdt Rye, Maison Rouge Cognac, bitters, pastis rinse, lemon oil

**Violet Beauregarde 12**  
Vodka, St. Germain, Creme Violette, Cocchi Americano, Lemon Juice

**Afternoon Joe 8**  
E. Williams Bourbon, coffee-infused Dolin Rouge, brandied cherries

**Tito's Bloody Marie 9**  
Tito's Handmade Vodka, tomato juice, horseradish, bacon garnish

**Oaxaca Sour 14**  
Sombra Mezcal, lemon juice, agave nectar, Beaujolais

**Andre's Mule 12**  
Seasonal ingredients

**Cassis Mojiteaux 9**  
Barbancourt rum Agricole, creme de cassis, fresh mint, lime juice, soda

**NOLA Daiquiri 10**  
Caña Brava rum, lime juice, fassionola syrup

## LOW PROOF

**South of the Border 9.50**  
Aperol, Solerno, angostura, soda

**Petals & Pearls 12**  
St. Germain, Elation, cardamom bitters, soda

**Apothecary 8**  
Salers Gentiane, Dolin Blanc, ginger syrup, soda

**Green Devil 12**  
Maurin Quina, Cocchi, blackberries, simple syrup, soda

## NO PROOF

**Blackberry Rickey 6**  
organic blackberry syrup, mint, lime juice, soda water

**Creamsicle 5**  
fresh squeezed oj, lemon juice, simple syrup, cream

**Spice Garden 5**  
tomato juice, Seedlip Garden, horseradish, citrus

**N/A G&T 5**  
Seedlip Garden, tonic syrup, soda

## HALF BOTTLES

- 700 Champagne, Laurent-Perrier, Brut, Tours sur Marne 187ml
- 701 Champagne Laurent-Perrier, Brut, Tours sur Marne 375ml
- 721 Sauvignon Blanc, Duckhorn, Napa Valley 2016
- 730 Pinot Noir, Jacques Girardin, Santenay, Clos Rousseau, 2013
- 731 Bordeaux Blend, Chateau Saint Georges, Saint Emilion 2012

## SPARKLING

- 150 Bouvet, Signature
- 151 Bichot Cremant De Bourgogne Rose
- 100 Bernard Gaucher NV Brut
- 101 Champagne, Gaston Chiquet Brut Tradition
- 102 Champagne, Marc Hebrart Brut Rose
- 103 Champagne, Veuve Cliquot, Yellow Label

## WHITE

### CHARDONNAY

- 203 Domaine Long-Depaquit, Chablis 2015 5 OZ. 8 OZ. BTL 10 15 40
- 323 Lyric, Etude, Santa Barbara County 2015 12 18 45
- 321 Hartford Court, Russian River Valley 2015 48
- 202 Domaine Jomain, Bourgogne Blanc 2014 60
- 322 Massican, Hyde Vineyard, Napa 2014 85

### CHENIN BLANC

- 221 Domaine Des Aubuisieres Silex Vouvray, Loire 2015 40
- 222 Baumard Savennieres, Loire 2014 12 18 52

### PINOT GRIGIO

- 280 Vallagarina, Trentino-Alto Adige 2015 6 9 25

### RIESLING

- 260 Kabinett, Gunderloch Jean Baptiste, Rheinhessen 2015 8 12 36

### SAUVIGNON BLANC

- 250 Cuvelier Blanc, Bordeaux 2014 36
- 310 Greywacke, Marlborough 2016 8 12 37
- 224 Pouilly-Fumé, Serge Dagueneau Et Filles Les Pentes, Loire 2013 55

### GRENACHE BLANC BLEND

- 220 Moulin de Cassac, Guilhem, Pays d'Hérault 2015 7 11 32

### GEWÜRZTRAMINER

- 230 Emile Beyer, Tradicion, Alsace 2014 45

### MUSCADET

- 223 Domaine de La Tourmaline, Loire 2015 7 11 32

## ROSÉ

### GRENACHE, SYRAH

- 170 Rosé, E Guigal, Rhone Valley 2016 8 12 34

# WINES

	BTL	5 OZ.	8 OZ.	BTL
	30			
<b>GAMAY</b>	42			
380 Henry Fessy, Régnié, Ch. des Reyssiers, Beaujolais 2010				7 11 32
	35			
<b>PINOT NOIR</b>	45			
384 Bourgogne Rouge, Nicolas Potel 2015				7 11 32
383 Mas La Chevalière, Pays d'Oc 2015				36
622 Avaraen, Willamette Valley 2015				12 18 49
570 Champ de Rêves, Anderson Valley 2013				56
621 de Lancelotti, La Sorella, Willamette Valley 2015				58
571 Mateo, Russian River Valley 2013				65
382 Domaine Gachot-Monot, Côte de Nuits 2013				66

GLASS	BTL
7	28
10	45
16	72
	99
	105
	146

## RHONE VARIETALS ~ SYRAH, GRENACHE, MOURVEDRE

- 510 Tait, Ball Buster, Shiraz, Barossa 2014 9 14 42
- 423 Cotes du Rhone, La Cabotte 2014 43
- 424 Crozes Hermitage, Yves Cheron Le Coteau de la Baume 2013 48
- 421 Gigondas, Lavau, Rhone 2012 12 18 55
- 422 Châteauneuf-du-Pape, Chateau La Nerthe Les Granieres de la Nerthe, 2012 85

## MALBEC

- 411 Francois Chidaine, Touraine, Malbec/Cab Franc 2014 40
- 410 Château Chambert, Cahors 2009 48

## BORDEAUX BLEND

- 431 Château Gardut, Haut Cluzeau, Prestige 2014 9 14 42
- 432 Château la Garenne, Pomerol 2013 52
- 580 Hoopla, The Mutt, Napa Valley 2012 58
- 430 Château Léognan, Pessac 2012 99

## MERLOT

- 561 Kimmel, 4 Blocks, Mendocino 2014 9 14 42
- 612 L'Ecole 41 Columbia Valley 2013 55

## CABERNET SAUVIGNON

- 613 Sharecroppers, Columbia Valley 2014 9 14 42
- 534 Rabble, Paso Robles 2014 10 15 45
- 500 Achaval Ferrer, Mendoza 2012 64
- 610 Hestia, Columbia Valley 2012 66
- 532 Caravan by Darioush, Estate, Napa Valley 2012 110
- 531 Ghost Block, Estate, Oakville 2013 130
- 530 Silver Oak, Alexander Valley 2012 158

## ZINFANDEL

- 603 Vineyard 29, Aida 2011 75

## DESSERT

- 630 Ch. La Fleur d'Or Sauternes, Bordeaux 2011 8 38

## BOTTOMLESS BRUNCH

- Sat & Sun 10-3
- E. Guigal Rosé \$22pp
- Mimosa \$24pp
- Housemade Sangria \$25pp

## HOUSE-MADE FRENCH SANGRIA

Hennessey VSOP, fresh fruit, white wine cup 8 / carafe 30

## SODA

- Coke 3
- Mexican Coke (bottle) 4
- Diet Coke 3
- Sprite 3
- Gingerale 3
- Ginger Beer 3
- Soda Water 3

## WATER

- Evian 5
- Badoit 5

## JUICE

- Ruby Red Grapefruit 4
- Orange 3
- Pineapple 3
- Cranberry 3
- Espresso 3
- Double Espresso 5
- Latte 4
- Cappuccino 4
- Drip 3

## TEA 3

- Green Jasmine
- Pearls English
- Breakfast Tea Earl
- Grey
- Chamomile
- Peppermint

## BEERS ON TAP

- Ballast Point, Sculpin IPA 6.50
- Stella Artois 6

## BOTTLED

- Dogfish Head, Namaste 7
- Estrella Damm, Inedit 7
- Avery, White Rascal 5.25
- Sierra Nevada, Pale Ale 4
- Old Speckled Hen 7.25
- Unibroue, La Fin Du Monde 9
- De Brabandere Bavik Pils 5
- Heineken 5
- Amstel Light 4.50
- Coors Light 4
- Left Hand, Milk Stout, Nitro 5.75