

ANDRE'S BISTRO & BAR

STARTERS

- French Onion Soup 10**
toasted bread, gruyère cheese
- Frog Legs Provencale 12**
garlic, white wine, tomato concasse
- Crispy Buttermilk Calamari 12**
truffle & herb sauce
- Escargots de Bourgogne 12**
imported french snails, garlic butter, herbs
- Roasted Vegetable Terrine 12**
black olive vinaigrette, frisée, goat cheese,
- Cheese & Charcuterie Board 22**
daily selection of imported charcuterie and cheese
- Seared Foie Gras* 24**
brown sugar-peach crumble
- Oysters on the Half Shell* or Shrimp Cocktail 3**
served by the piece

SALADS

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

- Mixed Green Salad 10**
market greens, balsamic vinaigrette
- Caesar Salad* 10**
romaine lettuce, croutons, grana padano, caesar dressing
- Roasted Beet Salad 12**
goat cheese, candied walnuts, balsamic vinaigrette
- Lyonnaise 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

- Thai Chicken Burger 12**
lettuce, tomato
sautéed peppers, toasted coconut aioli
- Lamb Burger* 13**
lettuce, tomato, red onion, hummus
feta cheese, roasted peppers, tzatziki sauce
- Andre's Burger* 14 (add fried egg 1, bacon 1)**
imported swiss cheese, red onion marmalade, truffle mayo
- Salmon Burger* 13**
sprouts, tomato, capers, butter lettuce
- Grilled Chicken Sandwich 14**
chicken breast, lettuce, crispy bacon, tomato, herb dressing
- Lobster Roll 18**
maine lobster, blue crab herb aioli, toasted bread roll
- Muffuletta 16**
mortadella, ham, swiss, provolone, salami, olives

ENTRÉES

- Artisanal Housemade Sausages 20**
spicy lamb, pork-garlic, duck,
lyonnaise potato salad
- Pappardelle Primavera 20**
seasonal vegetables, pesto, garlic butter,
parmesan cheese
- Wild Mushroom Risotto 21**
sautéed mushrooms, parmesan cheese
- Moules Frites 24**
cape cod 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

- 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 complimentary wifi

Web: Andresbistroandbar.com

 Instagram @andresbistrobar

 Facebook Andres Bistro & Bar

PLAT-DU-JOUR

- Monday - Bistro Fish & Chips 24**
malt vinegar, sweet potato wedges
- Tuesday - Pork Loin Chop* 28**
lyonnaise potatoes, sautéed onions, spinach
- Wednesday - Beef Bourguignon 24**
beef braised in red wine, green beans, 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, pearl onions,
mushrooms, bacon, chicken jus
- Sunday - Duck a l'orange 34**
crispy waffle, duck confit, foie gras, orange glaze

DESSERTS

- Orange Cheesecake 8**
strawberries
- 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
coffee-infused Dolin Rouge, Bourbon, 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
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 10 15 40
- 324 Morgan, Santa Lucia Highlands 2014 12 18 48
- 321 Hartford Court, Russian River Valley 2015 54
- 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
- 311 Mount Nelson, 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			RED
GAMAY	42			5 OZ. 8 OZ. BTL
385 Chateau des Tours, Brouilly Beaujolais 2015				10 15 45
	35			
PINOT NOIR	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
572 Luli, Santa Lucia Highlands 2014				60
382 Domaine Gachot-Monot, Côte de Nuits 2013				66
	GLASS	BTL		
	8	32		
	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				2.5 OZ. BTL
SEMILLON, SAUVIGNON BLANC				
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
- COFFEE**
- Espresso 3
- Double Espresso 5
- Latte 4
- Cappuccino 4
- Drip 3

TEA 3

- Green
- English Breakfast
- 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
- Oscar Blues, Pale Ale 4.75
- 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