

# ANDRE'S BISTRO & BAR

HAPPY HOUR FROM 3:00-6:00 DAILY

Please enjoy our complimentary wifi  
Web: [Andresbistroandbar.com](http://Andresbistroandbar.com)  
Instagram @andresbistrobar  
Facebook Andres Bistro & Bar

CELEBRATE YOUR THANKSGIVING WITH US, OPEN FROM 11:30-7:30 - SEE YOUR SERVER FOR DETAILS

## STARTERS

- French Onion Soup 10 HH 7**  
toasted bread, gruyère cheese
- Frog Legs Provencale 12 HH 7**  
garlic, white wine, tomato concasse
- Crispy Buttermilk Calamari 12 HH 7**  
truffle & herb sauce
- Escargots de Bourgogne 12 HH 7**  
imported french snails, garlic butter, herbs
- Roasted Vegetable Terrine 12**  
black olive vinaigrette, frisée, goat cheese,
- Cheese & Charcuterie Board 22 HH see server**  
daily selection of imported charcuterie and cheese
- Seared Foie Gras\* 24**  
fuji apple, vanilla anglaise, almond crumble
- Seafood Platter 42**  
maine lobster, alaskan king crab, shrimp, oysters, accompaniments

## SALADS

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

- Mixed Green Salad 10 HH 7**  
market greens, balsamic vinaigrette
- Caesar Salad\* 10 HH 7**  
romaine lettuce, croutons, grana padano, caesar dressing
- Roasted Beet Salad 12**  
goat cheese, candied walnuts, balsamic vinaigrette
- Lyonnais Salad\* 12 (add duck confit 6)**  
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

## ENTRÉES

- Artisanal Housemade Sausages 20 HH 15**  
spicy lamb, pork-garlic, duck, lyonnaise potato salad
- Potato Gnocchi 20 HH 15**  
baked in parmesan truffle cream, peas
- Wild Mushroom Risotto 21 HH 15**  
sautéed mushrooms, parmesan cheese
- Moules Frites 24 HH 15**  
cape cod mussels, tomato concasse, garlic, parsley, cream, saffron, duck fat fries
- Golden Trout Amandine 23**  
green beans, beurre noisette, potato purée
- Coq au Vin 24 HH 15**  
chicken braised in red wine, pearl onions, mushrooms, bacon, chicken jus
- Sautéed Scottish Salmon\* 25**  
braised lentil, spinach, pearl onions, bordelaise
- Braised Lamb Shank 30**  
orzo pasta, tomato concasse, lamb jus
- Sautéed Dover Sole Veronique 55**  
browned butter, green grapes, potato purée, summer vegetables
- Sides 6**  
mashed potatoes  
sautéed mushrooms  
green beans with almonds  
sautéed spinach  
duck fat fries  
sweet potato fries  
lobster macaroni & cheese (12) HH 8

## STEAKS

10 oz. Flat Iron\* 26 HH 15

6 oz. Filet\* 31

10 oz. Rib Eye\* 34

Sauces 3

béarnaise\*

bordeaise

green peppercorn cream sauce

maitre d' butter

steak sauce

## DESSERTS

- Chocolate Walnut Gateau 8**  
chocolate glazed caramel walnut torte, crème anglaise
- Crème Brûlée 8 HH 4**  
vanilla bean custard, caramelized sugar crust, fresh berries
- Lemon Tart 8**  
lemon curd, sugar dough crust, raspberry coulis

- 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 HH 4**  
oven baked chocolate custard, chantilly cream, homemade vanilla cookie

## PLAT-DU-JOUR

- Monday - Crispy Calamari Steak 28**  
potato purée, green beans, toasted almonds, brown butter sauce
- Tuesday - Cassoulet 24**  
duck, lamb, sausage, white beans
- Wednesday - Beef Bourguignon 24**  
beef braised in red wine, bacon, mushrooms, pearl onions
- Thursday - Waldorf Salad (small 14 large 24)**  
grilled chicken, butter lettuce, apples, celery, walnuts, green grapes, herb dressing
- Friday - Bistro Fish & Chips 24**  
malt vinegar, sweet potato fries
- Saturday - Bouillabaisse 34**  
lobster, crab, shrimp, mussels, calamari, salmon, tomato, saffron broth
- Sunday - Duck a l'orange 32**  
crispy waffle, duck confit, foie gras, orange glaze

## BURGERS & SANDWICHES

served with duck fat fries, sweet potato fries or a green salad

- Thai Chicken Burger 12 HH 7**  
lettuce, tomato  
sautéed peppers, toasted coconut aioli
- Lamb Burger\* 13 HH 7**  
lettuce, tomato, red onion, feta cheese, roasted peppers, tzatziki sauce
- Andre's Burger\* 14 HH 7**  
imported swiss cheese, red onion marmalade, truffle mayo (add fried egg 1 or bacon 1)
- Salmon Burger\* 13 HH 7**  
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 roll
- Muffuletta 16**  
mortadella, ham, swiss, provolone, salami, olives
- Bistro Hot Dog 12 HH 7**  
seared foie gras, smoked bacon, sautéed onions

LET US HOST YOUR NEXT PRIVATE EVENT

LUNCH MON, TUE, THUR, FRI 11:30 - 3:00

BRUNCH WED 11:30 - 3:00

DINNER DAILY 6:00 - CLOSE

BRUNCH SAT & SUN 10:00 - 3:00

\*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.

EVERYDAY IS WINE WEDNESDAY  
BUY ONE BOTTLE GET SECOND BOTTLE FOR 50% OFF  
DAILY FROM 6:00 TO CLOSE

HAPPY HOUR FROM 3:00-6:00 DAILY

2 OFF SPECIALTY COCKTAILS  
2 OFF WELL DRINKS  
2 OFF WINE BY THE GLASS  
1 OFF BEERS

## 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

## CLASSIC COCKTAILS

### 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

## HOUSE SPECIALTIES

### 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

mezcal, lemon juice, agave nectar, beaujolais

### Andre's Mule 12

Seasonal ingredients

### Cassis Mojiteaux 9

rhum agricole, creme de cassis, fresh mint, lime juice, soda

### NOLA Daiquiri 10

Caña Brava rum, lime juice, fassionola syrup

### Petals & Pearls 12

St. Germain, Elation, cardamom bitters, soda

### Apothecary 8

Salers Gentiane, Dolin Blanc, ginger syrup, soda

## NO-ALCOHOL COCKTAILS

### 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

## WHITE

### CHARDONNAY

- 325 Chamisol, Unoaked, Central Coast 2012 10 15 40  
324 Morgan, Santa Lucia Highlands 2014 12 18 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  
311 Mount Nelson, Marlborough 2016 8 12 37  
224 Pouilly-Fumé, Serge Dagueneau Et Filles Les Pentes, Loire 2013 55

### 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

## BEERS

### BOTTLED

- Avery, White Rascal 5.25  
Oscar Blues, Pale Ale 4.75  
Sierra Nevada, Pale Ale 4  
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

BTL

30

42

35

45

47

GLASS BTL

8 32

10 45

16 72

99

105

## RED

### GAMAY

- 385 Chateau des Tours, Brouilly Beaujolais 2015 5 OZ. 8 OZ. BTL 10 15 45

### PINOT NOIR

- 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

### 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 12 18 48  
421 Gigondas, Lavau, Rhone 2012 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 ~ CABERNET SAUVIGNON, MERLOT, CABERNET FRANC

- 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

- 534 Rabble, Paso Robles 2014 10 15 45  
500 Achaval Ferrer, Mendoza 2012 64  
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/Wednesday 11:30-3

E. Guigal Rosé 22pp

Mimosa 24pp

Housemade Sangria 25pp

## HOUSE-MADE FRENCH SANGRIA

cognac, fresh fruit, white wine cup 8 / carafe 30

### SODA

- Mexican Coke (bottle) 4  
Fitz's Root Beer (bottle) 4  
Coke 3  
Diet Coke 3  
Sprite 3  
Dr. Pepper 3  
Orange Fanta 3  
Ginger Beer 3  
Soda Water 3

### 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

### WATER

- Evian 5  
Badoit 5