

ANDRE'S BISTRO & BAR

Please enjoy our complimentary wifi

Web: Andresbistroandbar.com

Instagram @andresbistrobar

Facebook Andres Bistro & Bar

HAPPY HOUR FROM 3:00-6:00 DAILY

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

STARTERS

Beignets 7

dusted with powdered sugar

Seasonal Granola & Yogurt Parfait 10

granola, greek yogurt and fresh fruit

Brown Sugar Glazed Bacon 7

rasher of applewood smoked bacon

French Onion Soup 10 HH 7

toasted bread, gruyère cheese

Escargots de Bourgogne 12

imported french snails, garlic butter, herbs

Cheese & Charcuterie Board 22 HH see server

daily selection of imported charcuterie and cheese

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

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

Moules Frites 24

cape cod mussels, tomato concasse, garlic, parsley, cream, saffron, duck fat fries

Prime Flat Iron Steak Frites* 32

grilled, herb butter, duck fat french fries

Sautéed Scottish Salmon* 25

braised lentil, spinach, pearl onions, bordelaise

Chocolate Walnut Gateau 8

chocolate glazed caramel walnut torte, crème anglaise

Crème Brûlée 8 HH 4

vanilla bean custard, caramelized sugar crust, fresh berries

Saturday Sundae 8

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

EGGS

served with fresh fruit or breakfast potatoes (egg whites available)

Vegetable Quiche 12

chef's preparation with green salad or breakfast potato

Quiche Lorraine 12

bacon, comté cheese with green salad or breakfast potato

Croque Madame 14

ham, gruyère cheese, béchamel sauce, fried egg

Spinach Omelette* 13

spinach, tomato, mushroom, goat cheese

Sausage & Gruyère Cheese Omelette* 15

kielbasa, aged gruyère, caramelized onion

Andres Classic Benedict* 15

country ham, poached eggs, hollandaise

Andres Salmon Benedict* 16

smoked salmon, poached eggs, hollandaise

Bistro Breakfast* 12

two eggs any style
choice of protein: bacon, sausage or ham
choice of carbohydrate: pancake, english muffin, brioche toast

SWEET

Brioche French Toast 14

seasonal berries, salted caramel sauce

Belgian Waffles 14

maple cream, macerated berries

Chicken & Waffles 16

buttermilk fried chicken, corn bread waffles, country gravy

Banana-Walnut Pancakes 14

smoked bacon, vermont butter

DESSERTS

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
- 324 Morgan, Santa Lucia Highlands 2014
- 202 Domaine Jomain, Bourgogne Blanc 2014
- 322 Massican, Hyde Vineyard, Napa 2014

CHENIN BLANC

- 221 Domaine Des Aubuisieres Silex
Vouvray, Loire 2015
- 222 Baumard Savennieres, Loire 2014

PINOT GRIGIO

- 280 Vallagarina, Trentino-Alto Adige 2015

RIESLING

- 260 Kabinett, Gunderloch Jean Baptiste,
Rheinhessen 2015

SAUVIGNON BLANC

- 250 Cuvelier Blanc, Bordeaux 2014
- 311 Mount Nelson, Marlborough 2016
- 224 Pouilly-Fumé, Serge Dagueneau Et Filles
Les Pentes, Loire 2013

GEWÜRZTRAMINER

- 230 Emile Beyer, Tradicion, Alsace 2014

MUSCADET

- 223 Domaine de La Tourmaline, Loire 2015

ROSÉ

GRENACHE, SYRAH

- 170 Rosé, E Guigal, Rhone Valley 2016

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

5 OZ. 8 OZ. BTL

10 15 40

12 18 48

60

85

40

12 18 52

6 9 25

8 12 36

36

8 12 37

55

45

7 11 32

8 12 34

RED

GAMAY

- 385 Chateau des Tours, Brouilly
Beaujolais 2015

PINOT NOIR

- 384 Bourgogne Rouge, Nicolas Potel 2015
- 383 Mas La Chevalière, Pays d'Oc 2015
- 622 Avaraen, Willamette Valley 2015
- 570 Champ de Rêves, Anderson Valley 2013
- 621 de Lancelotti, La Sorella, Willamette Valley 2015
- 572 Luli, Santa Lucia Highlands 2014
- 382 Domaine Gachot-Monot, Côte de Nuits 2013

RHONE VARIETALS ~ SYRAH, GRENACHE, MOURVEDRE

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

MALBEC

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

BORDEAUX BLEND ~ CABERNET SAUVIGNON, MERLOT, CABERNET FRANC

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

MERLOT

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

CABERNET SAUVIGNON

- 534 Rabble, Paso Robles 2014
- 500 Achaval Ferrer, Mendoza 2012
- 532 Caravan by Darioush, Estate, Napa Valley 2012
- 531 Ghost Block, Estate, Oakville 2013
- 530 Silver Oak, Alexander Valley 2012

ZINFANDEL

- 603 Vineyard 29, Aida 2011

DESSERT

2.5 OZ. BTL

SEMILLON, SAUVIGNON BLANC

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

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