

# BISTRO

## AT THE PARK

### SOUPS & SALADS

#### Soup Du Jour – 6

#### French Onion Soup – 8

Gruyere Cheese, Crispy Onions

#### Bistro Salad – 7

Petite Greens, Haricots Verts, Almonds,  
Lemon Herb Vinaigrette

#### Whole Leaf Caesar Salad – 9

Ciabatta Croutons, Parmesan Frico, Anchovies

☞ Add Chicken or Prawns – 15

#### Ahi Tuna Niçoise – 17

Seared Rare, French Green Beans, Niçoise Olives,  
Fingerling Potatoes, Red Peppers

#### Cobb Salad – 14

Grilled Chicken, Bacon, Roma Tomatoes,  
Blue Cheese, Sherry Basil Dressing

### SANDWICHES

#### American Kobe Burger – 18

Shallots, Herbs, Sautéed Wild Mushrooms,  
Gruyère and Boursin Cheeses, Ciabatta Roll,  
Garlic Matchstick Frites

#### Bistro Burger – 10

Certified Angus Beef Patty

☞ Choice of Swiss, Cheddar or Oregon Blue Cheese

#### Croque-Monsieur & Roasted Tomato Soup – 12

French bread with Bechamel Sauce, Ham,  
and Gruyere Cheese

#### Hand-Carved Turkey Sandwich – 12

with Smoked Bacon, Avocado

#### Grilled Reuben Sandwich – 12

Corned Beef, Sauerkraut, Swiss Cheese,  
Marble Rye Bread

#### Grilled Chicken Lavosh – 11

Oven Roasted Tomatoes, Arugula, Roasted Peppers,  
White Cheddar, wrapped in a Soft Flat Bread

### Small Plates

#### Artisan Cheese Plate – 12

Assorted Local Farmstead Cheeses with  
Dried Fruits and Nuts

#### Crab Cake – 14

Avocado, Chipotle Aioli,  
Jicama, Corn and Cilantro Slaw

#### Chef's Tapas for One – 12

Selection of Imported Meats,  
Seafood and Cheeses

#### Quiche Du Jour – 10

#### Cone of Pommes Frites – 4

Lemon Garlic Aioli

#### House-Made Potato Chips – 3

Lemon Garlic Aioli

#### Steamed Black Mussels or Manila Clams – 13

Shallots, Garlic, White Wine, Tomato, Basil



### ENTRÉES

#### Guinness-Braised Beef Short Ribs – 18

Fresh Egg Pappardelle, Parsley and Butter

#### Fish and Chips – 14

Beer Battered Local Fish Fillet

#### Chicken Pasta Pomodoro – 14

Parmesan Chicken with Fresh Tomato,  
Buffalo Mozzarella and Angel Hair Pasta

#### Pan-Roasted Atlantic Salmon – 16

Green Lentils, Bacon, Smoked Mozzarella,  
Wilted Spinach

#### Balsamic Roasted Half Chicken – 16

Spinach, Leek and Swiss Cheese Potato Gratin

#### Grilled Flat Iron Steak – 17

Pommes Frites, Bearnaise Sauce

## Cocktails

### **Amaretto Hot Toddy**

Amaretto Disaronno, Myers's Dark & Hot Water – 9

### **The Lafayette Coffee**

Baileys, Kahlua, Grand Marnier, Coffee & Cream – 9

### **Candy Apple Martini**

Cruzan Vanilla Rum, Butterscotch Schnapps & Apple Pucker – 10

### **Ivan "May"garita**

Don Julio Reposado Tequila & Cointreau, Shaken – 13

### **Barbara's "May"tini**

Cruzan Vanilla Rum, White Crème de Cacao,  
Godiva Caramel Milk Chocolate – 13

### **Hot Buttered Rum**

Captain Morgan Rum, Vanilla, Nutmeg, Clove mix – 9

### **Manhattan Park**

Maker's Mark, Sweet Vermouth, Maraschino Cherry – 10

### **Ginger Lemon Drop**

Skyy Infusions Ginger Vodka and Lemon Juice – 13

### **Negroni**

Beefeater, Campari, Carpano Antica Sweet Vermouth – 13

### **Berri Cosmo**

Absolut Berri Açai, Triple Sec, Cranberry Juice – 10

### **Pom Cream Martini**

Pomegranate Liqueur, Godiva White Chocolate Liqueur,  
Cinnamon Schnapps & Cream – 13

### **Holiday Washington Apple**

Crown Royal, Apple Pucker, Butterscotch Schnapps  
& Cranberry Juice – 13

### **Single Malt & Blended Scotch Whisky**

Johnnie Walker Black Label Blended – 10

Johnnie Walker Gold Label Blended – 12

Dewar's 12 Years Old Blended – 10

Glenfiddich 12 Years Old Single Malt – 10

Glenlivet 12 Years Old Single Malt – 10

Glenmorangie 10 Years Old Single Malt – 10

Glenmorangie Quinta Ruban Single Malt – 11

Glenmorangie La Santa Single Malt – 11

Laphroaig 10 Years Old Single Malt – 10

Oban 14 Years Old Single Malt – 12

Macallan 12 Years Old Single Malt – 11

Macallan 18 Years Old Single Malt – 16

### **Canadian Whisky**

Crown Royal Canadian – 8

Crown Royal Special Reserve Canadian – 10

Crown Royal XR Canadian – 16

### **Kentucky Whiskey**

Knob Creek Kentucky Bourbon – 8

Bulleit Kentucky Bourbon – 8

Maker's Mark Kentucky Bourbon – 9

Ri 1 Kentucky Straight Rye – 10

Booker's Kentucky Bourbon – 12

## *Wines by the Glass*

### **Champagne**

Veuve Clicquot, Brut, Reims – 16

### **Sparkling Wine**

Gloria Ferrer, Blanc de Blanc, Carneros, 2005 – 10

### **Chardonnay**

Toasted Head, California, 2009 – 8

Stags' Leap, Napa Valley, 2008 – 11

Sonoma-Cutrer, Russian River Ranches, 2008 – 13

### **Riesling**

Hogue, Columbia Valley, 2009 – 8

### **Sauvignon Blanc — Fume Blanc**

Joel Gott, California, 2009 – 8

Ferrari - Carano, Sonoma, 2009 – 11

### **Cabernet Sauvignon**

Lolonis, Redwood Valley, 2007 – 9

William Hill, Napa Valley, 2006 – 14

### **Merlot**

Kenwood, Jack London, Sonoma Valley, 2007 – 12

### **Zinfandel**

Shannon Creek, Two Bud Block, Lake County, 2007 – 12

### **Pinot Noir**

Estancia, Monterey, 2008 – 8

Decoy, Anderson Valley, 2008 – 12

### **Shiraz**

Layer Cake, South Australia, 2009 – 8

### **Red Blend**

Folie a Deux, "Ménage a Trois", California, 2009 – 8

## *Half Bottles*

**Champagne**, Veuve Clicquot, Brut, Reims – 34

**Chardonnay**, Acacia, Carneros, 2007 – 20

**Chardonnay**, Cambria, Santa Maria Valley, 2006 – 22

**Pinot Noir**, Paraiso, Santa Lucia Highlands, 2008 – 20

**Pinot Noir**, King Estate, Oregon, 2007 – 22

**Merlot**, Peju, Napa Valley, 2006 – 22

**Zinfandel**, Ravenswood, Sonoma, 2005 – 20

**Red Table Wine**, Quintessa, Napa Valley, 2006 – 70

**Rhone Style**, Tablas Creek, Paso Robles, 2008 – 30

**Cabernet**, Alexander Valley Vineyards, Sonoma, 2007 – 18

**Cabernet**, Lancaster, Alexander Valley, 2006 – 50

**Cabernet**, Flora Springs, Napa Valley, 2005 – 25

## **BEERS**

**Bottled:** Anchor Steam • Sierra Nevada Pale Ale  
Trumer Pils • Duvel Belgian Golden Ale • Racer 5 IPA  
Heineken • Tripel Karmeliet Belgian 3 Grain Ale – 5.00  
Corona • Budweiser • Bud Light – 4.75

**Draught:** Pilsner Urquell Lager • Seasonal Selection – 5.75  
Dogfish Head 90 Minute IPA – 7  
Pliny the Elder Double IPA – 7