

The Bistro

at honey S A L T

\$42 PER PERSON | MON TO SAT | 3PM TO CLOSE

APPETIZERS

CHOOSE ONE

SWEET CORN SOUP (V) (GF)

ancho chili, cilantro

ORGANIC HEIRLOOM TOMATO SALAD (V) (CN) (GF)

pine nuts, arugula, pickled red onion
basil pesto

ADD BURRATA \$9

LARGE PLATES

CHOOSE ONE

MUSHROOM TOAST

crispy & fried myca farms mushrooms,
poached egg, sourdough bread, fior di latte,
arugula, black truffle sauce

SEAFOOD BOUILLABAISSE

salmon, shrimp, mussels, white fish,
potatoes, fennel, tomatoes, saffron rouille,
baguette toast

CHICKEN CORDON BLEU

prosciutto, gruyère, marble potatoes,
asparagus, burgundy jus

DESSERTS

CHOOSE ONE

TONY'S CANELÉ

espresso rum caramel, vanilla whipped
cream

MICRO BATCH GELATO & SORBETTO

2 scoops, seasonal selection available

**V - VEGETARIAN | CN - CONTAINS NUTS
GF - GLUTEN FRIENDLY**



\$25 FLIGHT

(3oz each)

MIONETTO PROSECCO

MISSION HILL PINOT GRIS

JOSH PINOT NOIR

\$35 FLIGHT

(3oz each)

E.GUIGAL VIOGNIER

LA BRACCESCA MONTEPULCIANO

CHECKMATE MERLOT



WINES

Gls (6oz) | Btl (750ml)

MIONETTO PROSECCO

\$14 (5oz) | \$60

MISSION HILL PINOT GRIS

\$15 | \$65

E.GUIGAL VIOGNIER

\$17 | \$73

JOSH PINOT NOIR

\$17 | \$69

LA BRACCESCA MONTEPULCIANO

\$22 | \$95

CHECKMATE MERLOT

\$36 | \$165



COCKTAILS

SIDECAR \$15

(2oz)

st remy, cointreau , fresh lemon, sugar

CHAMPAGNE COCKTAIL \$17

(4oz)

st remy, cava, angostura bitters, sugar

