

# BISTRO LUNCH



## PETITE PLATES

**BAY SCALLOP CEVICHE** 12  
Marinated Bay Scallops, Lime Juice, Tomatillo Salsa with Chip Confetti

**BACK BAY BISTRO CLAMS** 12  
Steamed Little Neck Clams, Garlic & White Wine Butter Sauce

**YELLOW FIN AHI SASHIMI** 12  
Seaweed Salad, Wasabi Pickle Ginger

**ONION SOUP** 10  
Classic Onion Soup Topped with Sourdough Toast and Melted Swiss

**DU JOUR SOUP OR SEAFOOD CHOWDER**  
CUP 8 • BOWL 10



## BISTRO SALADS

**BISTRO SALAD** 7  
Mesclun Salad, Tomato Wedge, Cucumber, Carrot, Your Choice of Dressing

**KALE CAESAR** 8  
Kale, Crisp Romaine, Parmesan Cheese, Garlic Croutons with House-Made Caesar Dressing

**ANTIPASTO SALAD** 12  
Romaine, Julienne Sliced Italian Cured Meats, Pepperoncini, Bell Peppers, Olives, Tomato, Mozzarella

**CALAMARI SALAD** 16  
Mesclun Greens, Tomatoes, Olives, Bell Peppers with Grilled Calamari Steak, Pickled Onions, Capers

**AHI TOSTARITO** 18  
Rare Blue Fin Ahi Tuna, Lettuce, Tomato, Rice, Beans, and Hearts of Palm with Spicy Soy and Sesame Dressing

**COBB SALAD** 14  
Iceberg Lettuce, Turkey, Shrimp, Bacon, Crumbled Bleu Cheese, Avocado, Tomato, Egg, Bleu Cheese Dressing

**BISTRO STEAK SALAD** 18  
Grilled Steak, Romaine Lettuce, Feta Cheese, Spicy Avocado Dressing

**BACK BAY BISTRO TACO SALAD** 14  
Tortilla Cup, Iceberg Lettuce, Chicken, Avocado, Sour Cream, Chives, Pico de Gallo

## ADD-ONS TO ANY SALAD

**SHRIMP 8 • CHICKEN 5 • SALMON 6**

## BISTRO SANDWICHES

All Sandwiches Served with Choice of Bistro Fries, Fresh Fruit or Cole Slaw

**BACK BAY BISTRO BURGER** 14  
8oz. Brandt Ranch Sirloin, Sautéed Onions, Sliced Tomato, Iceberg Lettuce, Cheddar Cheese on a Brioche Bun with Thousand Island

**PARISIAN CHICKEN SANDWICH** 14  
Grilled Chicken Breast, Heirloom Tomato, Arugula, Bacon, Brie Cheese, Ranch Aioli on a Brioche Bun

**TUNA BY THE BAY** 13  
Albacore Tuna Salad, Lemon, Sliced Tomato, Aged Cheddar Cheese, Grilled on Sourdough Bread.  
*[Option to be served as carbohydrate-free tuna salad plate]*

**SANTA FE TURKEY SANDWICH** 14  
Grilled Fresh Turkey, Avocado, Jack Cheese, Fire Roasted Ortega Chilies

**NY REUBEN SANDWICH** 13  
Carved Corn Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on a Pretzel Bun

**BLACKENED SWORDFISH SANDWICH** 17  
Cilantro Lime Aioli, Napa Cabbage on Ciabatta Square

## SIGNATURE DISHES

**CRAB CAKES** 19  
Lump Blue Crab Meat and Canadian Rock Crab, Seasonal Vegetables, Lemon Tarragon Aioli

**GRILLED BAJA FISH TACOS** 15  
Grilled Cod Fish, Corn Tortillas, Cabbage, Avocado, Lime, Cilantro Slaw with a Chipotle Aioli, served with Spanish Rice

**FISH AND CHIPS** 16  
Alaskan Cod, Lager Beer Batter, Bistro Fries

**GRILLED SALMON** 22  
Dill Cilantro Chimichurri on a bed of Steamed Rice, Served with Vegetables

**CALAMARI STEAK** 18  
Grilled Calamari, Imported Olive Oil, topped with Mediterranean Salsa and side of Vegetables

# FROM THE BAR



## SIGNATURE DRINKS

**MOSCOW MULE** 11  
Ketel One Vodka, Ginger Beer, St. Germain Elder Flower Liqueur, freshly squeezed lime juice served in a classic copper mug

**SANGRIA** 10  
House-made with Red Wine, Triple Sec, Brandy, orange juice, pineapple juice, freshly squeezed lemon and lime juice topped with sprite

**PEARADISE** 11  
Grey Goose Pear Vodka, St. Germain Elder Flower Liqueur, fresh squeezed lime juice topped with sprite served in a martini glass

**CITRUS DROP** 11  
Absolute Citron Vodka, Triple Sec, orange juice, pineapple juice served in a martini glass with a sugar rim

**BLUEBERRY BLISS** 10  
Stoli Blueberry Vodka, Triple Sec, freshly squeezed lemon topped with Champagne served in a martini glass with a sugar rim

**CUCUMBER COSMO** 12  
Cucumber Infused Vodka, St. Germain Elder Flower Liqueur, cucumber puree lime juice served in a martini glass

**CHUPACABRA** 11  
Milagro Silver Tequila, Bacardi Rum, muddled jalepeno, freshly squeezed lime juice, Simple Syrup served in a martini glass

**THE HAWTHORNE** 12  
Nolets Gin, fresh blackberries, lemon juice, rosemary simply syrup served in a rocks glass

**WHISKEY SOUR** 12  
Bulleit Rye, Bitters, fresh lemon juice, simple syrup, shaken with an egg white served in a rocks glass

**GENTLEMENS LEMONADE** 12  
Hendricks Gin, muddled tarragon, fresh lemon juice, simple syrup topped with sprite served in a rocks glass

**BASIL GREYHOUND** 9  
Titos Vodka, freshly muddled basil, grapefruit juice, bitters served in a martini glass

**THE DON** 12  
Dulce Vida Reposado, Triple Sec, muddled serrano chili, fresh lime juice, splash of cranberry juice served in a rocks glass



## BEER

**DOMESTIC BOTTLE BEER** 4  
Coors Light Bud Light  
Budweiser Michelob Ultra

**IMPORT BOTTLE BEER** 5  
O'Douls Shock Top New Castle  
Corona XX Lager Guinness  
Corona Light XX Amber Heineken  
Pacifico Sam Adams Model Special  
Fire Rock Fat Tire  
Blue Moon Amstel Light

**DRAFT BEER**  
"Rotating Handle" 5.25  
Longboard 6.25  
Stella 6.25  
Sculpin IPA 7.25

## WINE BY THE GLASS

### WHITES

**ROBERT MONDAVI PRIVATE SELECTION**, Chardonnay \$8 | \$11  
**FRANSICAN**, Chardonnay \$10 | \$14  
**MEIOMI**, Chardonnay \$13 | \$18  
**RUFFINO**, Pinot Grigio \$9 | \$12  
**ESTANCIA**, Pinot Grigio \$10 | \$14  
**CLOS DU BOIS**, Sauvignon Blanc \$9 | \$12  
**KIM CRAWFORD**, Sauvignon Blanc \$12 | \$16

### REDS

**ROBERT MONDAVI PRIVATE SELECTION**, Cabernet \$8 | \$11  
**TOM GORE**, Cabernet \$11 | \$15  
**SIMI**, Cabernet \$14 | \$20  
**ROBERT MONDAVI PRIVATE SELECTION**, Merlot \$8 | \$11  
**CLOS DU BOIS**, Merlot \$10 | \$14  
**MARK WEST**, Pinot Noir \$9 | \$12  
**WILD HORSE**, Pinot Noir \$13 | \$17  
**SPOKEN BARREL**, Meritage \$13 | \$17