

# Bistro

EST 2019

## OPEN HOURS

THURS - MON  
11 AM - 8 PM  
BAR TILL 9PM

CLOSED  
TUES & WED

843.706.4696

## STARTERS

- AHI TUNA NACHOS** \$15  
wonton chips, ahi tuna, avocado, mango salsa, wasabi cream, toragashi aioli, sesame seeds
- LETTUCE WRAPS** \$14  
marinated chicken breast with cucumber salad, carrot sticks, napa cabbage, thai peanut sauce, bang bang sauce, and soy ginger sauce
- SMOKED WINGS** 6/\$12 OR 12/\$18  
buffalo, bbq, or mango habanero
- SPINACH ARTICHOKE DIP** \$12  
spinach, artichokes, parmesan and mozzarella cheese served with veggies and bread

## SOUP

**FRENCH ONION SOUP**  
garlic crostini, gruyere

Cup \$7 / Bowl \$9

**SOUP OF THE DAY**  
ask your server about the daily soup!

Cup \$7 / Bowl \$9

## SALADS

- HOUSE SALAD** \$12  
mixed greens, tomatoes, cucumbers, onions, cheese, house croutons, choice of dressing
- CLASSIC CAESAR** \$12  
chopped romaine hearts, parmesan, house croutons, caesar dressing
- SOUTHWESTERN CHOPPED SALAD** \$16  
romaine hearts, grilled corn, black beans, tomatoes, avocado, cheddar cheese, and tortilla crisps tossed in salsa ranch
- add chicken \$6, shrimp \$9, or salmon \$10 to any salad

## PIZZA

cauliflower crust available upon request

**PROSCIUTTO AND MOZZARELLA** \$18

roasted garlic, prosciutto, mozzarella, arugula, hot honey

## PIZZA TOPPINGS

Fresh Mozzarella \$1.50  
Roasted Tomato \$1.00  
Roasted Red Peppers \$1.00  
Banana Peppers \$1.00  
Kalamata Olives \$1.00

Cremini Mushrooms \$1.00  
Caramelized Onions \$1.00  
Ricotta \$1.25  
Pepperoni \$1.50  
Prosciutto \$1.50

## BUILD YOUR OWN \$18

Includes 3 toppings of your choice

Italian Sausage \$1.50  
Truffle Oil \$1.50  
Bacon \$1.50  
Arugula \$1.25  
Artichokes \$1.50

## ENTREES

- BUDDHA BOWL** \$16  
Quinoa, avocado, roasted broccoli and cauliflower, kale, edamame, mixed greens, tomato, onion, pumpkin seeds, lemon vinaigrette
- HIBACHI STEAK** \$28  
8oz soy marinated hangar steak, wasabi mashed potatoes, tempura vegetables
- BLACKENED SHRIMP ALFREDO** \$23  
blackened shrimp and house made alfredo served over linguine with garlic focaccia
- SIMPLY GRILLED SALMON** \$26  
grilled salmon, mashed potatoes, seasonal vegetables
- CHICKEN POMODORO** \$22  
grilled chicken, garlic, olive oil, basil, roma tomatoes served over linguine with garlic focaccia

## HANDHELDS

Gluten Free Bread Available Served with choice of side

- BISTRO BURGER\*** \$16  
8oz house blend burger, lettuce, tomato, onion, pickle, choice of cheese on a brioche bun
- CALIFORNIA CHICKEN CLUB** \$15  
chicken breasts, swiss cheese, avocado, tomato, basil, bacon, garlic aioli on sourdough bread
- FISH TACOS (3)** \$15  
blackened cod, cabbage, coijita cheese, pico, crema served on a tortilla with chips and salsa
- WRAP OF THE DAY** \$15  
ask your server for today's daily wrap!

## DESSERT

**SEASONAL SELECTION**  
- ASK YOUR SERVER!

## SIDES \$5

french fries  
waffle fries  
seasonal fruit  
seasonal vegetables  
side caesar salad  
side house salad

\* Service charge will be applicable on all orders\*

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Most items can be prepared Gluten Free, your server can assist.

September 2024

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## COCKTAIL MENU

SPICED PEAR MULE	\$10.00
St George Spiced Pear Liquor, Lime Juice, Ginger Syrup, Topped With Ginger Beer	
PASSIONFRUIT MARGARITA	\$13.00
El Jimador Tequila, Passionfruit Puree, Lime Juice, Simple Syrup, Triple Sec	
SPARKLING POMEGRANATE PUNCH	\$14.00
New Amsterdam Vodka, Lemon Juice, Pomegranate Syrup, Simple Syrup, Topped with Prosecco	
LEMON BLACKBERRY BRAMBLE	\$12.00
Malfy Lemon Gin, Simple Syrup, Muddled Blackberries, Lemon Juice, Topped with Club Soda	
PEACH GINGER DAIQUIRI	\$11.00
Captain Morgan Spiced Rum, Peach Schnapps, Ginger Syrup, Lime Juice	
CAPPUCCINO MARTINI	\$14.00
Whipped Vodka, Kahlua, Frangelico, Espresso	

## BOOZY SHAKES

COOKIE DOUGH	\$11.00
Dough Ball Cookie Whiskey, Vanilla Vodka, Chocolate Chips	
PUMPKIN SPICE	\$11.00
Vanilla Vodka, Pumpkin Creamer, Pumpkin Pie Spice	
MUD SLIDE	\$11.00
New Amsterdam Vodka, Baileys, Kahlua	
CARAMEL APPLE	\$11.00
Crown Royal Apple, Salted Caramel Vodka, Apple Pie Spice	
NUTTY IRISHMAN	\$11.00
Salted Caramel Vodka, Baileys and Kahlua	

## BY THE CAN DOM \$3.5 ~ IMP \$4

Bud Light	Yuengling	Amstel	Miller Lite	Athletic NA IPA
Coors Light	Corona Extra	Michelob Ultra	Rolling Rock	
Heineken	Corona Light	Modelo	Stella Artois	

Guinness or Mango Cart \$6ea

Rose Spritzer, Sauvignon Blanc Spritzer or Sonoma Cutrer \$8ea

## WINE SELECTIONS

### WHITE WINES

	GLASS	BOTTLE
HARKEN CHARDONNAY California	\$8.00	\$22.00
CAMBRIA CHARDONNAY KATHERINE VINEYARD Santa Maria Valley, California	\$13.00	\$36.00
LINE 39 PINOT GRIGIO California	\$10.00	\$29.00
WHITEHAVEN SAUVIGNON BLANC Marlborough, New Zealand	\$12.00	\$36.00
JEIO PROSECCO Bisol, Italy	\$10.00	\$29.00
MICHAEL DAVID ROSE Lodi, California	\$13.00	\$39.00

### RED WINES

	GLASS	BOTTLE
ROUTESTOCK CABERNET SAUVIGNON Napa Valley, California	\$17.00	\$49.00
MICHAEL DAVID ZINFANDEL Lodi, California	\$10.00	\$29.00
SIDURI WINES PINOT NOIR Santa Barbara, California	\$15.00	\$41.00
BISTRO PINOT NOIR France	\$12.00	\$36.00
LUKE WINE RED BLEND Columbia Valley, Washington	\$10.00	\$28.00
LA POSTA PIZZELLA MALBEC Mendoza, Argentina	\$17.00	\$46.00

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