

LUNCH

BISTRO

DINNER



APPETIZERS

ROTISSERIE CHICKEN & NOODLE SOUP	\$7	BBQ BRISKET MAC & CHEESE	\$15	BIG EYE TUNA POKE ON RICE CRACKER	\$17
		duck confit, elbow macaroni, pork belly croutons		crushed avocado, pea shoots, sunomono salad, KT sauce	
SONOMA COAST CREAMY CLAM CHOWDER	\$8	DIRTY FRIES		MAINE LOBSTER MELT	\$20
oyster crackers		PARMESAN & TRUFFLE	\$10	Maine lobster, brioche bread, crispy pancetta, taro chips	
HUMMUS & SEASONAL VEGETABLE CRUDITÉ	\$10	BACON. BACON.	\$12	101 WINGS	
hand-rolled naan bread, lemon-pressed olive oil, sea salt		Manchego cheese, shishito peppers, piquillo aioli		Our wings are cured and hand-breaded. Served with JT ranch dressing.	
GRILLED BAO BUNS	\$12	THE MESS	\$14	choice of: classic buffalo, Nashville Hot, Sriracha spice & parmesan, bourbon bbq	
San Giacomo shaved prosciutto, mozzarella, piquillo aioli		smoked brisket chili, shredded cheddar, cheddar cheese sauce, green onions		6 for \$12 / 12 for \$22 / 18 for \$34	
BAJA SHRIMP COCKTAIL	\$14				
avocado, charred green onion, crispy tortilla chips					

SALADS & BOWLS

BABY KALE ROMAINE CAESAR	\$12	FRIED CHICKEN CHOP	\$16
focaccia croutons, classic Caesar dressing		crisp lettuce blend, tomatoes, avocado, bacon, red onions, egg, JT cool ranch dressing	
add grilled shrimp (4), grilled chicken, or grilled steak (4 oz.) +\$6		FLAT IRON STEAK SALAD	\$18
COUNTY LINE LEAF LETTUCES	\$12	Asian salad blend, grilled scallions, sunomono salad, edamame, creamy miso dressing	
tomatoes, Point Reyes blue cheese, crispy bacon plank		make it a rice bowl \$21	
VITALITY BOWL	\$14		
faro, quinoa, roasted butternut squash, avocado, roasted cauliflower, egg, tahini dressing			
add grilled shrimp (4), grilled chicken, or grilled steak (4 oz.) +\$6			

HAND-CRAFTED SANDWICHES

Served with hand-cut fries, chips, or Bistro slaw
sub dirty fries + \$4

BATTERED MARY'S CHICKEN BREAST	\$15	THE BLT	\$16
toasted ciabatta bun, house-made tartar sauce, garden slaw, cheddar		SF sourdough, applewood smoked bacon, crisp lettuce, tomatoes, roasted garlic & chive aioli	
WAGYU SHORT RIB MELT	\$15	add avocado +\$2 / turkey +\$4 smoked salmon +\$6	
country Italian bun, Wine Forest mushrooms, black pepper jack cheese, tempura onions		THE NEW YORKER	\$16
SEARED AHI TUNA REUBEN	\$16	classic Italian combo, country Italian bun, provolone, marinated tomatoes, mayonnaise	
grilled rye, cabbage slaw, avocado, grain mustard, 1000 island dressing			

BURGER BAR

Served on a freshly baked American bun. Choice of fries or house-made potato chips | sub dirty fries + \$4

VEGAN BLACK BEAN BURGER	\$13	BISTRO STANDARD DOUBLE SMASH	\$19	MONSTER SMASH	\$23
iceberg lettuce, sliced tomatoes, shaved red onions		white American cheese, shredded lettuce, tomatoes, JT sauce		double smash, bacon, chili, avocado, fried egg, JT sauce	
add egg, bacon, avocado, or chili +\$2		BBQ DOUBLE SMASH	\$20		
THE MEDITERRANEAN TURKEY SINGLE SMASH	\$16	aged cheddar, pulled pork, onion straws, Sweet Baby Ray's BBQ sauce, Bistro slaw			
cumin spice, tzatziki, iceberg lettuce, tomatoes, onions					

BISTRO 101

CLASSICS

RATATOUILLE VEGETABLE TARTLET fire-roasted tomato sauce, petite mixed greens	\$18	BRAISED SHORT RIB potato purée, horseradish cream, root vegetables	\$29
FISH & CHIPS hand-battered Alaskan cod, crispy French fries, 101 tartar sauce	\$23	SAUTÉED PACIFIC SALMON warm fingerling potato salad, frisée, haricot vert, charred red onions, sherry vinaigrette, tapenade	\$30
POULET ROTISSERIE Mary's half rotisserie chicken, creamy macaroni & cheese, chicken jus	\$28	BISTRO 101 STEAK FRITES 12 oz. New York steak, compound butter, shoestring fries	\$34

BREAKFAST ALL DAY

TOASTED BAGEL \$7
cream cheese
add smoked salmon +\$8

SEASONAL FRUITS \$12
melons, berries, local specialties

BUTTERMILK PANCAKES
Vermont maple syrup, softened butter
SHORT STACK (2) \$12
TALL STACK (4) \$14

BISTRO BREAKFAST \$16
two large eggs any style
choice of meat: applewood smoked bacon, Hill's sausage links, or rotisserie meat of the day
bone-in ham steak +\$5

THE STANDARD \$16
scrambled eggs, smoked pit ham, cheddar, croissant, chipotle aioli

BUILD YOUR OWN OMELET \$18
choose three: cheddar, mozzarella, mushrooms, peppers, onions, tomatoes, spinach, bacon, ham, or sausage

SIDES

EGG (ANY STYLE) \$2
AVOCADO (HALF) \$3
BACON \$3
BISTRO SLAW \$4

CHILI \$4
GRILLED SHRIMP, CHICKEN, OR STEAK \$6
MASHED POTATOES \$6

ASPARAGUS \$8
FRENCH FRIES \$8