

Welcome
To

Bistro



Signature
Dining

The Place To *B*



Chef Tim Bocholis

We at Bistro B are committed to making your dining experience the most memorable ever. Since our opening in 2009 we have treated our guests to "Food Art" inspired by the great Old World cuisines of Spain, Greece, Portugal, Italy and France. We also feature palate pleasers with distinct South American and Caribbean accents.

Tapas and Mezze - small plates meant for sharing between family and friends are age old traditions in the Old World. But you don't have to go to Madrid or Athens or Venice to experience legendary Tapas and Mezze style dining. You just have to come to Bistro B. Share life. Eat well!

Tim B.

Soup & Salads

SOUP DU JOUR ~ \$4.95

Please ask your server for today's selection

HOUSE SALAD ~ \$4.95

An organic field green salad with champagne vinaigrette add walnuts, pears, and maytag blue cheese for \$2.00 more

CLASSIC CAESAR SALAD ~ \$6.95

Baby romaine hearts tossed with our creamy caesar dressing, parmigiano-reggiano and garlic croutons

FRIED OYSTER BABY SPINACH SALAD ~ \$8.95

With roasted red peppers, caramelized onions, chili-coated pistachios and pomegranate-raspberry vinaigrette

BABY ARUGULA SALAD ~ \$6.95

With shaved fennel, dried cranberries, walnuts, chèvre goat cheese and citrus supremes in a lemon-walnut vinaigrette

ENSALADA DE BACALAO (Spanish Salt Cod Fritters) ~ \$8.95

Salt cod fritters with baby arugula-watercress salad, roasted peppers, chevre goat cheese, Green chili pistachio, & avocado in champagne Vinaigrette & hawaiian black sea salt

THE "WHITE" SALAD ~ \$8.95

Napa cabbage, white asparagus, hearts of palm, jicama, feta cheese & bacon-wrapped almond-stuffed date in a toasted almond dressing

BLACK PEPPER CORIANDER CRUSTED AHI TUNA NICOISE ~ \$12.95

Baby arugula, roasted pepper tapenade, haricot vert, hard-boiled egg, capers, Nicoise olives baby yukon-gold potatoes in lemon vinaigrette

SMOKED DUCK SALAD ~ \$10.95

In-house smoked duck with asian greens, cashews, apricots, port-poached pears, maytag blue & port-raspberry vinaigrette

ESCALIVADA ~ \$9.95

Char-grilled peppers, artichokes, asparagus, zucchini, eggplant, roasted baby beets & yukon gold potatoes served with cabrales cheese & 30-year sherry vinaigrette & spanish romesco

ITALIAN "CAPRESE" SALAD ~ \$9.95

Local heirloom tomato & buffalo mozzarella salad with basil pesto, arugula & balsamic glaze



Tapas, Mezze, & More

Cheeses From Abroad

Choice of 3 ~ \$7.95 / Choice of 5 ~ \$10.95

FETA : Dodonis, Greece - slightly creamier and milder sheep's milk cheese

IDIAZÁBAL : Navarra, Spain - sheep's milk cheese, smoked, nutty flavor

MAYTAG BLUE : Newton, Iowa - cow's milk cheese with a creamy, subtle flavor

EMMENTALER : Emme Valley, Switzerland - semi-hard cow's milk cheese with large holes, piquant but not a sharp taste

MANCHEGO : La Mancha, Spain - sheep's milk cheese with mild, subtle flavor

CHÈVRE : Loire Valley, France - goat's milk cheese, soft, easily spread

MURCIA AL VINO : Murcia, Spain - semi-soft goat's milk cheese bathed in red wine

KEFALOGRAVIERA : Macedonia, Greece - a hard, salty cheese from sheep's milk

Catches From The Sea

TUNA "FIRE & ICE" CEVICHE ~ \$9.95

Fresh ahi tuna with coconut, jalapeño, cilantro, lime, shaved bermuda onion & plantain chips

WOODSMOKED CURED SALMON ~ \$9.95

Woodsmoked salmon with lemon-dill creme fraiche, hardboiled eggs, capers, shaved bermuda onions & crostini

GAMBAS AL AJILLO ~ \$6.95

A classic spanish tapa with shrimp, garlic and a hint of chili

CALAMARES A LA ROMANA ~ \$6.95

Flash-fried calamari served with marinara & spanish style aioli

GARIDES SAGANAKI ~ \$6.95

Greek mezze with sautéed shrimp, scallions, tomatoes, ouzo, and topped with kefalograviera cheese

STEAMED P.E.I. MUSSELS - choice of 3 varieties ~ \$6.95

Prince Edward Island mussels with pommes frites white wine, cream, garlic & basil
OR roasted tomatoes, roasted garlic & wine OR spicy Thai red curry with cilantro

FRIED LOUISIANA OYSTERS ~ \$7.95

Flash-fried Louisiana oysters served with applewood bacon-chipotle rémoulade

KTAPODI ME SKORDALIA ~ \$8.95

Greek-style grilled octopus with smoked paprika served on a greek potato caper-almond spread with baby arugula salad

SMOKED SALMON "BEGGARS PURSE" ~ \$9.95

Cold-smoked "purses" stuffed with white bean, chervil, roasted red peppers and red onion over marcona almond & grape emulsion

LOBSTER-CRABTINI ~ \$10.95

Jumbo crab-Maine lobster mixed with avocado, mango, chili, citrus juice & lemon oil with plantain chips

BOQUERONES EN CROSTINI ~ \$7.95

Spanish white anchovies with goat cheese, oven-roasted tomato with spring mix & fresh chives



Cures, Sausages & Meats

ALCACHOFAS CON JAMON ~ \$6.95

Sauteed artichoke hearts, imported jamon serrano, roasted tomatoes & fresh basil

LOUKANIKO ME KRITHARAKIA ~ \$5.95

A greek pork & orange rind spiced sausage, char-grilled served with a spicy red pepper orzo pasta

CHORIZO ~ \$4.95

Spanish cured pork sausage seasoned with smoked paprika, garlic and amontillado sherry

JAMON SERRANO ~ \$5.95

18-month salt-cured serrano ham with melon and EVOO

BEEF CARPACCIO ~ \$9.95

Seared angus beef tenderloin thinly sliced, roasted peppers, parmesan, anchovy-caper drizzle, balsamic glaze & crostini

EMPANADAS DE CORDERO (South American Turnovers) ~ \$8.95

Fresh ground lamb with peppers, onions, capers, pinenuts, raisins, olives & spice served with a Mint "Mojo" and Mescal Spring Salad (2)

CHARCUTERIA JUNTA ~ \$17.95

Charcuterie board from Spain, lomo iberico de bellota, salchichon de vic, chorizo, jamon serrano, Fuet catalan, caper berry, roasted peppers, Spanish "sweet" guindella pepper & manchego cheese

TAMALES DE POLLO ~ \$5.95

Braised chicken tamale served with salsa verde

CARNITAS DE PUERCO ~ \$11.95

Slow smoked pork with cumin, chili & orange with black beans, saffron rice & corn tortillas

MOLE POBLANO ~ Mezze-\$11.95

Slow-braised chicken in a Mexican chocolate, 3 chili sauce served with saffron rice & black beans

Veggies, Spreads & Sides

HOUSE MARINATED MEDITERRANEAN OLIVES ~ \$3.95

A variety of olives seasoned with lemon, herbs, garlic & spice

ESPINACAS AL CATALANA ~ \$4.95

Sautéed spinach with golden raisins, apples, and pine nuts

POMMES FRITES ~ \$3.95

In-house cut pommes frites served with two dipping sauces

CHAMPIGNONES AL JEREZ ~ \$5.95

Baked wild mushrooms with scallions, garlic & sherry

CAULIFLOWER GRATIN ~ \$4.95

Cauliflower, caramelized onions, cream, herbs & parmesan

TRIO OF MEDITERRANEAN VEGGIE DIPS ~ \$7.95 / Individual-\$3.95

Tzatziki (greek yogurt-cucumber), hommus (garbanzo-tahini), htipiti (roasted red pepper-feta) served with pita chips

GUACAMOLE EN MOJECETE ~ \$6.95

Ripe avocado mixed with onion, jalapeño, tomato & cilantro served with hot corn tortillas

PAPAS BRAVAS ~ \$5.95

Spanish fried potatoes in a spicy portuguese "piri-piri" chili sauce

ASIAN SPRING ROLLS ~ \$6.95

Vegetable spring rolls served with a plum-ginger dipping sauce

SOUTH AMERICAN FRIED YUCA ~ \$5.95

Fried yuca served with cilantro mojo

GREEK SPANAKOPITA ~ \$3.95

Spinach, feta, leeks wrapped in phyllo dough baked to perfection!

DOLMADES ~ \$5.95

Tender Grape leaves with Rice, pine nuts and fresh dill



Main Event

BISTRO BLACK ANGUS HANGER STEAK ~ Mezze-\$12.95 / Entre-\$22.95

Char-grilled hanger served with a burgundy demi, pommes frites & arugula salad

BLACK ANGUS RIB-EYE STEAK ~ Mezze-\$14.95 / Entre-\$27.95

Char-grilled with burgundy demi & chimichurri served with garlic mashed & vegetables

DAY-BOAT SCALLOPS "ROMESCO" ~ Mezze-\$12.95 / Ent-\$23.95

Char-grilled jumbo scallops served on garlic mashed potatoes, spanish roasted red pepper-almond puree with grilled rapini & garlic oil

LAMB "T-BONE" ~ Mezze-\$10.95 / Entre-\$21.95

Served with garlic mashed potatoes, sautéed vegetables & rosemary jus

FISH OF THE DAY ~ Market Price

Server will describe

BLACK ANGUS "FILET" STEAK AU POIVE ~ 7oz. \$22.95 / 10oz. \$25.95

Three peppercorn crusted filet (seared in duck fat) with brandy
Wild mushroom cream reduction served with potato gratin & sautéed vegetables

ZARZUELA DE MARISCOS (Spanish Symphony of Shellfish) ~ \$24.95

Lobster, scallops, clams, mussels, shrimp, fish & calamari, with jamon serrano, roasted tomatoes & wild-mushrooms in a brandied-saffron fume

ANGEL HAIR PASTA ~ \$17.95

With roasted chicken, wild mushrooms, sun-dried tomatoes, rapini & basil buerre blanc

HALF-ROASTED FREE RANGE CHICKEN ~ \$17.95

Herb roasted chicken served with garlic mashed potato & sautéed spinach in natural jus

LONG ISLAND DUCK BREAST ~ \$22.95

Char-grilled duck breast served with a cherry-ginger-jalapeño gastrique,
garlic mashed potatoes & sautéed vegetables

USDA "PRIME" BLACK ANGUS PORTERHOUSE (32oz) ~ \$39.95

Char-grilled to perfection & served with a burgundy demi sauce,
potato gratin, sautéed vegetables & sea salt

Sides

~ \$3.95 Each ~

SAUTEED SPINACH

GARLIC MASHED POTATOES

SPICY RED PEPPER ORZO PASTA

POTATO GRATIN

SEASONAL SAUTEED VEGETABLES

Bread served on request ~ 20% gratuity added to 6



Beverages

SOFT DRINKS ~ Coke, Diet Coke, Sprite ~ \$1.50

ICED TEA ~ Passion Fruit unsweetened (S&D sweet) ~ \$1.50

IN-HOUSE MADE LEMONADE ~ \$1.95

ARNOLD PALMER ~ \$1.95

BOTTLED WATER ~ Sparkling : San Pellegrino / Still : Aqua Panna ~ \$3.50

COFFEE ~ Organic Timor, Indonesia, Organic Moca Java, (decaf) Ethiopia ~ \$2.25

ESPRESSO ~ single \$3.50 / double \$5.00

CAPPUCINO ~ \$3.95

LATTE ~ \$3.95

HOT TEA ~ \$2.95

Sapphire Earl Grey (black) ~ Spiced Chai (Black) ~ Organic Jasmine Green

Citrus Chamomile (caffeine-free) ~ Persian Pomegranate (caffeine-free)

Egyptian Mint (caffeine-free)

Signature Beers

PALE LAGER, Amstel Light, Netherlands (3.5) ~ \$4.00

Containing only 3.5% alcohol & 95 calories.

Every bit as thirst-quenching & refreshing as most lagers

PALE LAGER, Bud Light, St. Louis, Missouri (6%) ~ \$3.50

Fine ingredients and brewing ensure rich, full-bodied beer taste at only 96 calories

EURO PALE LAGER, Estrella Galicia, Galicia, Spain (5.5%) ~ \$5.00

Grain, bread, malt and grassy hop all together in this light, soothing carbonated Lager

INDIA PALE ALE, Smuttly Nose, Portsmouth, NH (7.1%) ~ \$5.50

Big, aggressive India pale ale brewed for hop disciples. Starts piney, finishes rich & malty

ABBEY TRIPEL, La Fin Du Monde, Chambly, Canada (9%) ~ \$8.50

"The end of the world". Triple fermentation and a blend of special yeasts gives a robust flavor

BELGIAN TRIPLE, Duvel, Belgium (8.5%) ~ \$7.50

Dry yet sweet with a strong aroma of hop. Pairs great with cheese

DARK ALE, Warsteiner, D'Allemagne (4.8%) ~ \$5.50

Enjoy while autumn takes on a colorful tour into winter. Premium dunkel

LAGER, Corona, Mexico (4.6%) ~ \$4.00

This island-style lager famous for its overall taste and quality and its' commercials!

PILSNER, Pacifico, Mexico (4%) ~ \$4.00

Pale lager / straw with a white head, grassy aroma, sweet flavor

LAGER, Scrimshaw, Fort Bragg California (4.4%) ~ \$5.00

Fresh tasting pilsner brewed in the finest European tradition

HEFEWEISSE, Bavarian-Weiss bier (4.7 %) 1 pint 9oz. ~ \$6.50

Citrus, sweet pale malts and a leafy hop. Light body, medium head

PALE ENGLISH ALE, Old Speckled Hen (5.2%) ~ \$5.50

Mellow sweetness with aged grassy hops, quince & red apple flesh. Nutty & balanced

WHEAT BEER, Bell's Oberon (4.7 %) ~ \$5.50

Bell's signature house ale yeast, mixing a spicy hop character with mildly fruity aromas

INDIA PALE ALE, Snake Dog, Frederick, MD (7.1%) ~ \$5.50

Big citrus notes with hop aroma and flavored with caramel notes

GERMAN-STYLE PILSNER, Bohemia, Monterrey Mexico (4.6%) ~ \$5.50

Earthy complexity, deep subtle aromas of fruits, roasted barley and minerals