

BEGINNING AT 4:00 PM

TAPAS MENU

Beef Tenderloin Skewer

Wilted Spinach, Green Peppercorn Sauce \$10

Pommes Frites

Truffle, Parmesan, Garlic, Herbs, Honey Mustard \$9

Sautéed Edamame

Chili Sauce, Sea Salt \$9

Buffalo Chicken Wings

Cucumber Sauce, Celery Sticks \$13

Fried Calamari Strips

Sea Salt, Lemon Wedge, Sriracha Aioli \$12

Curry Marinated Single Lamb Chops

Potato Purée, Carrots, Kalamata Sauce \$12

Kobe Style Beef Sliders

Swiss Cheese, Arugula, Portobello Mushrooms,
Sriracha Aioli \$15

Spicy Asian Barbecue Spareribs Sliders

Arugula, Pickled Cucumber-Red Onions 15

Yellowfin Tuna Poke

Sushi Rice, Avocado, Carrots, Sweet Onions,
Cucumber, Seaweed Salad, Spicy Soy Sauce 19

Shanghai Style Braised Pork Belly

Sushi Rice, Sesame Seeds, Scallions, Cilantro 17

Korean Barbecue Short Ribs of Beef

(Kalbi) Sushi Rice, Scallions, Cilantro,
Korean BBQ Sauce 19

Pan Seared Rare Sesame Crusted Tuna

Asian Slaw, Cashews, Spicy Kabayaki Sauce \$14

Traditional Scampi

Soft Polenta, Garlic, Tomatoes, Basil, Capers,
Butter Sauce \$15

Bistango's Guacamole

Fresno Jalapeño, Crispy Tortilla Chips \$12

HAPPY HOUR

Bar-LOUNGE-PATIO

4-7pm Monday-Friday

5-7pm Saturday

\$5 off Tapas Items

**Full dinner menu also served
at the bar, lounge & patio after 5p.m.**

*Consuming raw or undercooked meats, seafood or
shellfish may increase your risk of
foodborne illness*

BEGINNING AT 2.30 PM

BAR MENU

Filet Mignon Flatbread

Onion Marmalade, Mushrooms, Truffle Essence,
Arugula, Horseradish Cream \$24

Duck Confit Flatbread

Apples, Pickled Shallots, Mozzarella, Asian BBQ,
Scallions, Cilantro \$20

Chicken Flatbread

Spinach, Caramelized Onions, Spicy Alfredo Sauce,
Mozzarella-Ricotta Salata \$18

Baby Shrimp Flatbread

Chorizo, Red Onions, Pesto, Red Pepper,
White Corn, Mozzarella \$19

Snake River Ranch Kobe Burger

Tomato, Arugula, Portobello Mushrooms,
Caramelized Onions, Swiss Cheese,
Sriracha Aioli, Fries \$19

N.Z. Ora King Salmon Burger

Tomato, Arugula, Havarti Cheese, Homemade
Pickled Cucumber, Tartar Sauce, Potato Chips \$19

White Mexican Shrimp Cocktail

Cocktail Sauce, Garlic Crostini \$20

Ahi Tuna Tartare

Cucumber, Radish, Scallions, Avocado,
Wonton Chips, Chili Vinaigrette \$19

Grilled Galician Style Octopus

Spicy Tomato Sauce, Potatoes, Pickled Onions,
Olives, Roasted Pepper 17

Yellowfin Tuna Crudo

Ginger Cucumber Salad, Avocado, Sweet Jalapeños,
Daikon, Spicy Kabayaki Sauce 19

PETITES ENTREES

5oz Grilled Pacific Swordfish

Risotto, Pepper, Olive Tapenade, Vinaigrette \$22

6oz Grilled Prime Filet Mignon

Garlic Potatoes Purée, Sautéed Asparagus, Spinach,
Blue Cheese, Wine Reduction \$34

6oz Prime Angus Flat Iron Steak

Spinach, Onion Marmalade, Baby Carrots,
Potato au Gratin, Wine Reduction \$24

5oz Tamarind & Chile-Glazed

Ora King Salmon

Thyme Garlic Crispy Potatoes, Sautéed Broccolini,
Lemon Caper Butter Sauce, \$25

8oz American Duroc Pork Chop

Mostarda di Apple-Apricot,
Granny Smith Apple Slaw, Aged Balsamic \$24

Charcuterie & Cheese Plate

Trio of Domestic and Imported Cheese

Trio of Cured Meats

Honey, Fig Jam, Cornichons, Olives & Bread
\$21

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