



Bienvenue!

**WELCOME TO THE GLAMOROUS
WORLD OF Pepper**

Inspired by all things Parisian.

Unique in its genre, Pepper represents a glamorous blend of the past and the present.

We are ideal for a great dinner, coffee, a business meeting, a break from shopping or just a bad day, a glass of champagne, or a special occasion.

We prefer small, intimate dining, and diners who appreciate the vast variety of great dishes.

Our menu invites you to treat yourself to experience food, ambiance, and stellar service.

Relax it's Pepper!



STARTER

Salmon Cakes with Red Peppers

baked salmon blended with roasted red peppers served with tartar sauce

SALAD

Garden Bistro Salad

a blend of mixed greens, diced tomatoes, red onions, and ranch dressing on the side

ENTRÉE

Orange Dijon Cod

delicate cod in an orange mustard sauce served with French-style green beans and volcano potatoes

DESSERT

Orange Crème Brulee

traditional crème brulee infused with orange zest

TEA TIME 4

Traditional, Chamomile, Earl Grey, Green

COFFEE 4

Jamaican Blue Mountain

COCA COLA, AQUA FRESCA, GINGER BEER, FRENCH SODA 6

STILL AND SPARKLING WATER 5

San Pelligrino, Evian, Acqua Panna

THE CLASSICS 12

Negroni, French 75, Embellir Blue, Café Royale



ORDER FOR ENTRÉE ANY NIGHT

Guinness Glazed Burger

1.5 lb. grass-fed beef with a poured over Guinness glaze with cheese, bacon, lettuce and tomato, a dollop of Guinness barbecue sauce between burger buns and served with onion rings and mug of Guinness beer



WINES

(GLASS, BOTTLE)

RED

Stella Rosa Il Conte 1917 9, 24

combined with natural flavors of ripe raspberry, wild strawberry and red plum, natural carbonation

San Antonio Imperial Red 9, 25

a refreshing juicy dark red wine full of sweet grape and red berry flavors

WHITE

William Fevre Chablis Champs Royaux Chardonnay 2018 12, 45

French Chablis with the flavors of green apples and white flowers

FREIXENET (fresh-eh-net) SPARKLING

Freixenet is a leading producer of Spanish sparkling wines, known as cava, created in the methode champenoise tradition.

Carta Nevada (medium) 8, 25

Cordon Negro (brut) 9, 30

Italian Diamond Prosecco (medium) 13, 40

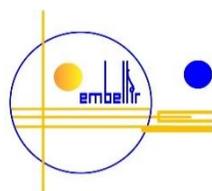
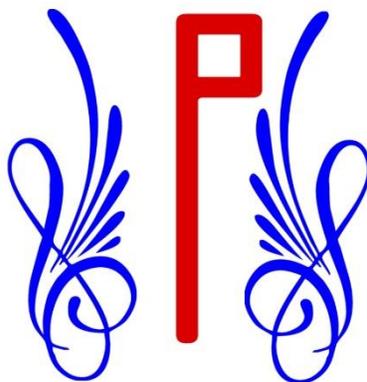
Ice Cuvee (semi sweet) 10, 30

Cordon Negro Mini (6 oz. brut) 8

Carta Nevada Mini (6 oz. brut) 6

BRING YOUR OWN

Outside, Chilling, Stemware, Uncorking, Refilling 25



PEPPER BISTRO
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