

Bistro

CENTRAL

Parc

RED WINE BY THE GLASS

Educated Guess.	15 / 60
<i>Cabernet Sauvignon, Napa</i>	
Bonanza.	14 / 56
<i>Cabernet Sauvignon, Napa</i>	
Martin Ray.	14 / 56
<i>Pinot Noir, Sonoma Coast</i>	
Porta Sole.	15 / 60
<i>Montepulciano, Abruzzo, Italy</i>	
Michael David.	13 / 52
<i>Petite Syrah, Lodi</i>	
Uno Antigal.	14 / 56
<i>Malbec, Argentina</i>	
Conundrum.	14 / 56
<i>Meritage, Red Blend, CA</i>	
Red Wine of the Day. . . .	10 / 40
<i>Changes Daily</i>	

WHITE WINE BY THE GLASS

Altitude Project.	12 / 48
<i>Chardonnay, Napa Valley</i>	
Sonoma Cutrer.	15 / 60
<i>Chardonnay, Sonoma Valley</i>	
Justin.	14 / 56
<i>Sauvignon Blanc, Central Coast</i>	
Leonessa.	13 / 52
<i>Pinot Grigio, Italy</i>	
Josh Cellars.	13 / 52
<i>Rose, California</i>	
Pine Ridge.	13 / 52
<i>Viognier, Napa Valley</i>	
Cavit.	12 / 48
<i>Moscato, Trevenezie, Italy</i>	
White Wine of the Day. . .	10 / 40
<i>Changes Daily</i>	

BUBBLES BY THE GLASS

Villa Carlotti.	13 / 60
<i>Prosecco, Italy</i>	
Elysee.	13 / 60
<i>Brut, France</i>	
Poema.	13 / 60
<i>Brut Rose, Spain</i>	

HOUSE COCKTAILS

Homemade Sangria. . .	12
<i>pitcher \$35</i>	
Aperol Spritz.	12
<i>pitcher \$35</i>	
Kir Royale.	12
<i>brut, creme de cassis</i>	
Pineapple Breeze. . .	13
<i>soju, pineapple juice, mango syrup, mint, lime juice</i>	
Pomegranate Martini	13
<i>soju, pomegranate, sweet-sour & sugar rim</i>	
Espresso Martini. . . .	13
<i>soju, espresso, Irish cream</i>	

HAPPY HOUR

\$10

MON - THURS
8:30-9:30PM

*everything on first page
except flights*

WINE FLIGHTS

Interesting Red Flight. .	32
<i>Petite Syrah, Michael David Meritage, Conundrum Montepulciano, Porta Sole</i>	
White & Rose Flight. . . .	26
<i>Sauvignon Blanc, Justin Rose, Josh Cellars Pinot Grigio, Leonessa</i>	
Bistro Parc Flight.	28
<i>Malbec, Uno Cabernet Sauvignon, Bonanza Pinot Noir, Martin Ray</i>	
Western Addition Flight.	26
<i>Pinot Noir, Martin Ray Viognier, Pine Ridge Sauvignon Blanc, Justin</i>	

APPETIZERS

Burrata 	
<i>fig jam, pistachio, arugula, honey lime vinaigrette, crostini</i> 14	
Escargot 	
<i>oven baked french escargots with parsley, pesto butter, crostini</i> 13	
Truffle Mushroom Bruschetta 	
<i>creamy truffle mushroom sauce</i> 15	
Fried Calamari	
<i>artichoke hearts, green beans, cocktail and tartar sauce</i> 18	
Beef Carpaccio 	
<i>thinly sliced filet mignon, onions, capers, parmesan, arugula, dijon mustard & lemon caper aioli, crostini</i> 16	
White Wine Mussels  	
<i>garlic, onions, parsely, french fries served with white wine butter sauce</i> 18	

Meatballs	
<i>traditional Italian meatballs served with marinara</i> 13	
Beef Medallion 	
<i>garlic mashed potato, with red wine braised short ribs</i> 15	
Rock Shrimp	
<i>garlic lemon butter sauce, crostini</i> 14	
Crab Cakes 	
<i>lightly breaded wild caught crab, shrimp, asparagus, served with roasted red bell pepper sauce</i> 18	

SOUP & SALAD

French Onion	
<i>prepared with beef stock</i> 12	
Caesar Salad	
<i>romaine lettuce, parmesan cheese, croutons, homemade creamy caesar dressing</i> 12	
Mista Salad  	
<i>baby mixed greens, cherry tomato, sliced strawberry, gorgonzola cheese, candied nuts, balsamic vinaigrette</i> 12	
Bistro Salad  	
<i>mixed greens, romaine lettuce, apple, dried cranberry, walnut, gouda, honey lime vinegratte</i> 13	
Add Chicken	10
Add Salmon	14
Add Shrimp.	12
Add Steak. .	18

Bistro CENTRAL Parc

ENTREES

BLACK PEPPER FETTUCINE ★
*shrimp, salmon, sun-dried tomato,
in a garlic sun-dried infused
cream sauce 27*

TRUFFLE RAVIOLI 🍷 🔥 ★
*ravioli stuffed with mushroom &
ricotta cheese, served with olives,
calabrian peppers, garlic cream
sauce with truffle essence 25*

SEAFOOD LINGUINI
*mussels, salmon, shrimp, in a white wine
garlic marinara sauce 29*

PENNE WITH CHICKEN ★
*green peas, sweet corn, mushroom,
calabrian peppers, creamy
vodka pink sauce 24*

PAPPARDELLE SHORT RIBS
*shredded short ribs, diced tomato,
mushroom, green peas, served with
au jus sauce 28*

SPAGHETTI BOLOGNESE ★
traditional homemade meat sauce 24

CHICKEN MARSALA ★
*chicken breast with mashed potato,
asparagus & creamy marsala
mushroom sauce 27*

GRILLED SALMON 🍷 ★
*red quinoa tabbouleh, mixed in diced
cucumber, sweet onion, orange segments
served with green goddess sauce 32*

BOUILLABAISSE 🦞 🦀
*seafood stew with salmon, mussels,
shrimp, crab meat served with
tomato sauce 32*

WHOLE SEABASS 🐟
*whole mediterenean seabass, spring
greens, roasted potatoes, served with
chimichurri and lemon caper sauce 38*

BRAISED SHORT RIBS 🍷
*red wine braised beef short ribs,
sauteed asparagus, creamy
mashed potato, au jus 35*

STEAK AND FRITES 🍷
*12 oz boneless ribeye steak, french
fries, sauteed asparagus 42*

SIDES

Brussel Sprouts. 9
Truffle Parmesan Fries. 9
Regular French Fries. 7
Sautéed Asparagus. 9
Sautéed Mushrooms. 9
Sautéed Spinach. 9
Patata Bravas. 9
Mashed Potatoes. 7

DESSERT

Sticky Toffee Bread Pudding. 13
Grand Marnier Creme Brûlée. . . 🍷 12
Molten Banana Cake. 🍷 14
Gluten Free
Chocolate Lava Cake. 12
Affogato. 12
with choice of gelato
Vanilla Bean Gelato. 10
Dark Chocolate Gelato. 10
Sea Salted Caramel Gelato. 10
Blackberry Cabernet Sorbet. 🍷 10
dairy-free

PORT

Graham's 10 year. 12
Graham's 20 year. 16
Fonseca Bin 27. 12
Six Grapes. 10
Quinta das Carvalhas. 10

KID'S MENU

Kid's Pasta. 12
*choice of penne or spaghetti pasta
with a choice of marinara, alfredo,
pesto, bolognese or butter & cheese*
Spaghetti Meatballs. 14
Chicken Nuggets & Fries. 12
Grilled Chicken & Fries. 12

★ Early Bird Special 3-Course

\$25

7 DAYS A WEEK
4:30-5:30PM

Choose your
salad
starred entree ★
gelato

★ Ribeye Steak Special 3-Course

\$45

7 DAYS A WEEK

Choose your
salad
ribeye 12oz
gelato

**"FREE" \$25 GIFT CARD
SF RESIDENTS ONLY**



Consumer Advisory
Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.