

BISTRO CENTRAL PARC

SPECIALTY COCKTAILS

HOMEMADE SANGRIA , RED WINE WITH FRESH FRUITS	12
MARGARITA , DARK AGAVE WINE, LIME, AGAVE SYRUP, TAJIN RIM, VIRGIN TRIPLE SEC	12
ROSE REFRESHER , DRY ROSE WINE, MUDDLED BASIL, LIME, CUCUMBER, VIRGIN TRIPLE SEC, LIME JUICE	12
LEMON DROP , SOJU, LEMON JUICE, SUGAR RIM, SIMPLE SYRUP, LEMON	12
APEROL SPRITZ , PROSECCO, APEROL, ORANGE SLICE	12
POMEGRANATE MARTINI , SOJU, POMEGRANATE, SWEET-SOUR & SUGAR RIM	12
KIR ROYALE , BRUT CHAMPAGNE, CRÈME DE CASSIS	12
ESPRESSO MARTINI , SOJU, ESPRESSO & IRISH CREAM, ESPRESSO BEANS	13

REDS BY THE GLASS

CABERNET, EDUCATED GUESS - NORTH COAST, '20	15
CABERNET, BONANZA - NAPA, '21	14
PINOT NOIR, MARTIN RAY – SONOMA COAST '21	14
PINOT NOIR, FRANK FAMILY, CARNEROS '21	21
MONTEPULCIANO, PORTA SOLE - ITALY, '20	15
SYRAH, MICHAEL DAVID - LODI, '20	13
MERITAGE, TROUBLEMAKER, CENTRAL COAST '20	14
CHIANTI, DI LORENZO, TUSCANY - ITALY, '20	12

WHITES BY THE GLASS

CHARDONNAY, ALTITUDE PROJECT - NAPA, '20	12
CHARDONNAY, SONOMA CUTRER - SONOMA, '20	15
SAUVIGNON BLANC, JOEL GOTT, NAPA '21	14
PINOT GRIGIO, DI LORENZO - ITALY, '20	13
ROSE, TRÈS CHIC - FRANCE, '20	12
VIIGNIER, PINE RIDGE - NAPA, '20	13
MOSCATO, CAVIT, TREVENEZIE - ITALY, '20	12

SPARKLING/CHAMPAGNE BY THE GLASS

PROSECCO, VILLA CARLOTTI, ITALY	12
BRUT, ÉLYSÉE, FRANCE	13
BRUT ROSÉ, SEGURA VIUDAS, SPAIN	13

SALADS

BISTRO SALAD MIXED GREENS, ROMAINE LETTUCE, APPLE, DRIED CRANBERRIES, WALNUTS, GOUDA CHEESE, HONEY-LIME VINEGRATTE 12.99

WATERMELON SALAD ARUGULA, BURRATA CHEESE, FETA CHEESE, ORANGE SEGMENTS, ALMONDS, LEMON ORANGE VINEGRATTE 12.99

MISTA SALAD BABY MIXED GREENS, STRAWBERRY, CHERRY TOMATO, BLUE CHEESE, CANDIED NUTS, BALSAMIC VINAIGRETTE 11.99

CAESAR SALAD ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE, HOMEMADE CREAMY CAESAR DRESSING 11.99

ADD CHICKEN \$9, ADD SHRIMP \$10,
ADD SALMON \$14

EUROPEAN TAPAS

FRENCH ONION SOUP 9.99

MINISTRONE SOUP (VG) 8.99

BURRATA (VG)

ARUGULA, FIG JAM AND PISTACHIO, BALSAMIC VINAIGRETTE 13.99

BEEF MEDALLION

GARLIC MASHED POTATOES WITH RED WINE BRAISED BEEF SHORT RIBS 15.99

CARPACCIO

THINLY SLICED RAW FILET MIGNON, RED ONION, CAPERS, ARUGULA, PARMESAN CHEESE, MUSTARD, AND CAPER AIOLI. 15.99

GNOCCHI (VG)

GORGONZOLA CREAM SAUCE, DICED TOMATOES, TOASTED ALMONDS 15.99

MEATBALLS

TRADITIONAL ITALIAN MEATBALLS SERVED WITH MARINARA SAUCE 12.99

ESCARGOT

OVEN BAKED FRENCH ESCARGOTS WITH PARSLEY, PESTO BUTTER. 14.99

TRUFFLE MUSHROOM BRUSCHETTA (VG)

FRESH MUSHROOMS AND CREAMY TRUFFLE MUSHROOM SAUCE. 14.99

WHITE WINE MUSSELS

GARLIC, ONIONS, FRENCH FRIES, SERVED WITH CREAMY WHITE WINE BUTTER SAUCE 19.99

ROCK SHRIMP

SAUTEED GARLIC LEMON BUTTER SAUCE, CROSTINI, IN A CAST IRON PLATE 14.99

CALAMARI

LIGHTLY BREADED, TOWN DOCK CALAMARI, ARTICHOKE, GRILLED LEMON, AND HOMEMADE TARTAR SAUCE 18.99

CRAB CAKES

LIGHTLY BREADED, WILD CAUGHT CRAB, SHRIMP, ASPARAGUS, SERVED WITH ROASTED BELL PEPPER SAUCE 18.99

ENTREES

BLACK PEPPER FETTUCCHINE SHRIMP, SALMON, SUN-DRIED TOMATO, WITH GARLIC CREAM SAUCE 27.99

SEAFOOD LINGUINI MUSSELS, SALMON, SHRIMP, IN A WHITE WINE GARLIC AND MARINARA SAUCE 29.99

PENNE CHICKEN GREEN PEAS, SWEET CORN, MUSHROOM, CALABRIAN PEPPERS, CREAMY VODKA PINK SAUCE 24.99

SPAGHETTI BOLOGNESE TRADITIONAL HOMEMADE MEAT SAUCE 24.99

SHORT RIBS FETTUCCHINE SHREDDED SHORT RIBS, DICED TOMATOES, MUSHROOMS, GREEN PEAS, SERVED WITH AU JUS SAUCE 29.99

TRUFFLE MUSHROOM RAVIOLI (VG) MUSHROOMS, OLIVES, FRESH BABY ARUGULA, CALABRIAN PEPPERS, GARLIC CREAM SAUCE WITH TRUFFLE ESSENCE 24.99

POULET RÔTI (OVEN ROASTED CHICKEN) CHICKEN QUARTER LEGS, MASHED POTATO, MIXED WITH DICED CUCUMBERS & DIJON MUSTARD, CREAMY MUSHROOM SAUCE 29.99

LOUP DE MER (SEA BASS) WHOLE MEDITERRANEAN SEA BASS, FRESH MIXED GREENS, SERVED WITH CHIMICHURRI AND LEMON CAPER SAUCE 39.99

SAUMON GRILLÉ (GRILLED SALMON) RED QUINOA TABBOULEH, DICED CUCUMBER, ORANGE SEGMENTS, LEMON & GREEN GODDESS SAUCE 34.99

BOUILLABAISSE (FISH STEW) SEAFOOD STEW WITH SALMON, MUSSELS, SHRIMP, CRAB MEAT, SERVED WITH TOMATO SAUCE 34.99

CÔTELETTES BRAISÉES (BRAISED SHORT RIBS) RED WINE BRAISED BEEF SHORT RIBS, CREAMY POTATO PUREE, SAUTEED ASPARAGUS & AU JUS SAUCE 35.99

STEAK FRITES (PRIME RIB EYE) 12OZ PRIME GRADE BONELESS RIBE EYE, FRENCH FRIES, ASPARAGUS 49.99

SIDES

TRUFFLE PARMESAN FRIES 8.99

BRUSSELS SPROUTS 8.99

MASHED POTATOES 6.99

STEAMED VEGETABLES 6.99

REGULAR FRIES 6.99

SAUTEED MUSHROOMS 8.99

GLUTEN FREE PASTA AVAILABLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

NOW OPEN 7 DAYS A WEEK, 4:30PM – 9:00PM AND
9AM – 2:30PM ON SATURDAYS AND SUNDAYS FOR BRUNCH!

CONTACT US FOR BANQUET EVENTS, BABY SHOWERS, WEDDINGS, CORPORATE EVENTS.

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