

Bistro CENTRAL Parc

RED WINE BY THE GLASS

Educated Guesss.	15 / 60
<i>Cabernet Sauvignon, North Coast</i>	
Bonanza.	14 / 56
<i>Cabernet Sauvignon, Napa Valley</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>	
Wine of the Day.	10
<i>Red or White Wine</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>	

BUBBLES BY THE GLASS

Villa Carlotti.	12 / 48
<i>Prosecco, Italy</i>	
Elysee.	13 / 52
<i>Brut, France</i>	
Segura Viudas.	13 / 52
<i>Brut Rose, Spain</i>	



HOUSE COCKTAILS

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

WINE FLIGHTS

Interesting Red Flight. . .	32
<i>Petite Syrah, Michael David Meritage, Troublemaker Montepulciano, Portal Sole</i>	
White & Rose Flight. . . .	26
<i>Sauvignon Blanc, Justin Rose, Tres Chic Pinot Grigio, Leonessa</i>	
Bistro Parc Flight.	28
<i>Chianti, Di Lorenzo 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</i>	
Truffle Mushroom Bruschetta	
<i>creamy truffle mushroom sauce</i>	
17	
Fried Calamari	
<i>lightly breaded calamari, artichoke hearts, green beans, cocktail and tartar sauce</i>	
19	
Beef Carpaccio 	
<i>thinly sliced filet mignon, onions, capers, parmesan cheese, arugula, dijon mustard & lemon caper aioli</i>	
18	

SALAD

Caesar Salad	
<i>romaine lettuce, parmesan cheese, croutons, homemade creamy caesar dressing</i>	
12	
Mista Salad  	
<i>baby mixed greens, strawberry, cherry tomato, candied walnuts, gorgonzola cheese, balsamic vinaigrette</i>	
12	
Bistro Salad  	
<i>mixed greens, romaine lettuce, fresh apple, dried cranberry, gouda cheese, honey lime vinegratte</i>	
12	

ENTREES

BLACK PEPPER FETTUCINE 	
<i>shrimp, salmon, sun-dried tomato, in a garlic sun-dried infused cream sauce</i>	
29	
TRUFFLE RAVIOLI 	
<i>ravioli stuffed with mushroom & ricotta cheese, served with olives, calabrian peppers, garlic cream sauce with truffle essence</i>	
27	
GRILLED SALMON 	
<i>red quinoa tabbouleh, diced cucumber, orange segments, green goddess sauce</i>	
35	
BRAISED SHORT RIBS 	
<i>red wine braised beef short ribs, sauteed asparagus, creamy mashed potato, au jus</i>	
36	
SPECIAL OF THE DAY 	
<i>turkey breast dinner, mashed potato, cranberry and gravy sauce</i>	
28	