

Bistro 42

LIGHT FARE MENU 4:30PM TO 5:30PM

NOTE THIS MENU IS SERVED ONLY IN THE BAR AREA

RED

Pinot Noir | \$7

Merlot | \$7

Cabernet | \$7

WHITE

Sauvignon Blanc | \$7

Chardonnay | \$7

Pinot Grigio | \$7

BEER

Miller Lite | \$5

Peroni | \$5

Coors Lite | \$5

QUICHE LORRAINE OR VEGETARIAN | \$12

CHICKEN WINGS (GF) | \$12

Buffalo | BBQ | Teriyaki | Garlic Parm
served with carrot, celery & blue cheese sauce

BRUSSEL SPROUTS (GF) | \$12

Sauteed Brussel sprouts with crispy
bacon, candied Walnuts, topped with
parmesan cheese and balsamic reduction

BACON MAC AND CHEESE (GF) | \$12

CHEESE BOARD | \$12

Chef's daily, 3 Chesse élection:

CHARCUTERIE BOARD | \$12

Chef's daily, 3 meat sélection:

POUTINE (GF) | \$12

Pepper Jack Cheese with Wild Mushroom Demi

Pepper Jack Cheese with Three Onion Glaze