

AMBER

B I S T R O

bistro menu

butternut squash soup

baby spinach salad

caramelized onions, roasted mushrooms, feta

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mushroom risotto

coho salmon

grilled polenta, bacon green beans, saffron-cream sauce

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caramel ice cream

candied pecans, esprit du sel french grey salt

lemon crème brûlée

29

infused cocktails

ambertini

pineapple infused vodka
cointreau, chambord 10

strawberry margarita

strawberry infused tequila
orange liqueur, sweet and sour 9

pineapple martini

pineapple infused vodka,
pineapple juice 9

amber lemon - raspberry drop

lemon - raspberry infused vodka
chambord, sweet and sour 10

classic cocktails

nolet silver martini, nolet silver gin
vermouth wash, olive 11

manhattan, knob creek
carpano antica, bitters 10

sazerac, bulleit rye
pernod, bitters 10

beer

draft

trumer pilsner 6
speakeasy big daddy IPA 6
blue moon 6

bottle

st. pauli (non alcoholic) 5
corona 5
amstel light 5
newcastle brown ale 5
fat tire amber ale 5
duvel belgium ale 7

non-alcoholic

hank's root beer 3.50
hank's orange cream soda 3.50
vignette chardonnay soda 5
vignette pinot noir soda 5

appetizers

marin miyagi oysters on the half shell, mignonette, cocktail sauce 3 ea.

ahi tuna tartare, orange citronette, lemongrass, anise seed cracker 12

tempura green beans, lemon aioli 9

truffled mac & cheese, aged cheddar, grana padano, tomato jam 10

lobster ravioli, toasted hazelnuts, sage brown butter, basil oil 12

white prawn potstickers, ginger-soy sauce, pickled cucumber 14

dungeness crab cakes, smoked paprika rémoulade 14

thai salmon, artichoke, basil, sweet pepper, red curry 12

soups and salads

cream of mushroom soup, *olivina* olive oil, 25 year balsamic 8

butternut squash soup, basil oil, crème fraîche 8

roasted beets, arugula, blue cheese, toasted pecans, orange 9

caesar salad, garlic croutons, grana padano, bagna cauda 9

baby lettuces, strawberries, toasted almonds,
bell wether farms fromage blanc, vanilla-thyme vinaigrette 8

artisan cheeses

brillat savarin, france, cow's milk, triple crème, buttery, salty and creamy

point Reyes, farmstead original blue, cow's milk, california, kosher

beemster, holland, cow's milk, firm, pleasant flavor of caramel

cypress, truffle tremor, goat's milk, California, soft with flecks of truffle

served with house bread, apple, toasted pecans, honey

select two 9.50 select three 13.50 select four 16.50

entrées

niman ranch burger, aged cheddar, bacon, 1000 island, truffled fries,
sweet pickles 14.50

papperdelle, wild mushrooms, truffle oil, arugula, brown butter,
grana padano 18

rockfish, white beans, purple kale, spicy chorizo broth 22

almond crusted halibut, egg noodles, julienne vegetables,
wasabi vinaigrette 27

pork chop, brussels sprouts, potato purée, pear chutney, bacon jus 24

mary's farm half-chicken, spinach, fingerlings, parsnip,
grain mustard cream 22

filet mignon, grilled asparagus, potato purée, oyster mushrooms,
brandy – cream sauce 32

An 18% gratuity will be added to a party of six or more.