

Starters

Pimento Cheese			
crostini	8	Calamari	
Crab Meat Beignets		eel & yum yum	10
basil butter sauce	12	Bacon Wrapped Dates	
Artichoke Fritters		gorgonzola cream cheese	11
spicy remoulade	9	Board	
		assorted meats, cheese, vegetables	12

Greens

Spinach & Arugula		Matilda	
bacon, artichoke hearts, dried		roasted beets, goat cheese, grilled pear,	
cranberries, pickled grapes, gorgonzola,		mixed greens, candied walnuts,	
bourbon maple vinaigrette	6/8	cranberry balsamic	7/9
Kale Caesar		Wedge	
romaine, chickpeas, 10-minute egg	7	bacon, eggs, red onions, blue cheese	7

Cod			
miso glaze, rice, vegetable stir fry			14
Bistro Burger			
changes daily			12
Classic Burger			
cheese, bacon, lettuce, tomato onion			10
Chicken Picatta			
spinach, tomatoes, mushrooms, capers, penne, lemon butter			12
Smoked Salmon Avocado Toast			
avocado spread, arugula, roasted tomatoes, lemon butter			13
Vegetable Lo Mein			
udon noodles, seasonal vegetables, lo mein sauce			12
Shrimp & Grits			
brussel sprouts, shallots, bacon, smoked jalapeno butter			16
Artesian Hot Brown			
bread, chicken, country ham, tomato, cheese sauce			11
Blackened Chicken Sandwich			
pimento cheese, bacon, lettuce, tomato, brioche bun			10
Vegetable Po Boy			
fried green tomato, fried okra, bread & butter pickles, mixed greens, remoulade			10
Brisket Panini			
apple, gorgonzola cream cheese, fennel onion jam			12

Consuming raw or undercooked meats & seafood may increase your risk of foodborne illness. Please notify us of any food allergies.

WHITES

Pinot Grigio, Maso Canali, Italy	10/35
Pinot Grigio, Belle Ambiance, Italy	7/24
Resling, J.Lohr, California	8/28
Rose, Castle Rock, California	8/28
Chard, Kendall Jackson, California	10/35
Chard, Carmenet, California	8/28
Moscato, BellaSera, Italy	8/28
Sauvignon Blanc, Whitehaven, N. Zeland	10/35

SPARKLING

Champagne, Korble Brut, California	8/28
Prosecco, Italy	8/28

BY THE BOTTLE

Chard, Sonoma Cutrer, California	50
Cabernet, Sequoia Grove, Napa	75
Cabernet, Silver Oak, Alexander Valley	100

HOUSE COCKTAILS...

Pear Hour...8

Berentzen Pear, Tito's,
Fresh Lemon, Ginger Ale

Blood Orange Margarita...8

Blood Orange, 1800 Tequila,
Triple Sec

Mediterranean Posmo...8

Vodka, Limoncello, Pomegranate,
Fresh Lime Juice

South Passion...8

3 Olives Coconut Vodka,
Passion Puree, Champagne,
Brandy Alexander...8

SWEETS...6

Bailey's Chocolate Mousse Cake, Cheesecake, Crème Brulee

REDS

Pinot Noir, HandCraft, California	8/28
Pinot Noir, FordCoppola, California	10/35
Shiraz, Paringa, Australia	8/28
Cabernet, Louis Martini, California	9/30
Cabernet, NobleVines337, California	8/28
Zin, BogleOldVine, California	8/28
Malbec, Gascon, Argentina	9/30
Marques, Grenache, Spain	7/24
Blend, Apothic Red, California	8/28
Sangria, House Made	7/-
Port, Fonesca Bin#27, Portugal	7/-

Cabernet, Cakebread, Napa	120
Cabernet, Black Stallion, Napa	60
Pinot Noir, King Estate, Oregon	65

Rum Old Fashion...8

Aged Rum, Sugar Cube,
Orange Bitters, Orange Peel

Sazerac...8

Bullet Rye, Crazy Dog Bitters,
Sweet Vermouth, Orange

Irish Mule...7

Tullamore Dew, Ginger Beer,
Fresh Lime

Basil To Be...9

Gin, Basil Honey Syrup,
Campari, Charred Lemon

Derby...7

Buffalo Trace, Fresh Grapefruit,
Honey Syrup

The Bistro 1129 College Street Bowling Green KY. 270-781-9646. thebistrobg.com
18% automatic gratuity on parties of 8 or more.

