



APPETIZERS

SAMPLER: Pick any three 15 | any four 20
(half portions of each)

MAMA'S SPICED CHICKEN BITES 8 (GF)
with tamarind ginger sauce

POTATO POPS 8 (V)
6 seasoned potatoes in pastry dough

SPICED MEATBALLS 8 (GF)
spiced meatballs in a creamy sauce

BACON WRAPPED FETA-STUFFED DATES 9 (GF)
with local honey & garlic

SALMON PUFFS 11
5 spiced salmon bites hand-wrapped in dough

BEEF GUJIYA 11
5 dumplings stuffed with ground sirloin & raisins

COCONUT SHRIMP 11
5 coconut breaded shrimp with tamarind vinaigrette

SMALL MEALS

LENTIL SOUP BOWL 8 (GF, V)
lentils, vegetables, turmeric, ginger, garlic, cumin

TIGER LETTUCE WRAPS 8 (V, GF)
With mint-coriander herbed potatoes, onions, tomato

HANGOVER FRIES 10 (GF, V)
onions, cheese, cilantro, tomatoes, cheese, sour cream
Add: Lamb Curry, Grilled Chicken Or Chili 6

NAMITA'S CHILI BOWL 12 (GF)
slow cooked with onions, ginger, garlic, tomato

BACON WRAPPED SHRIMP 12 (GF)
with local honey & garlic

CHARCUTERIE & CHEESE BOARDS (GF)

Served with nuts, fruit, honey & mustard

2 meats, 2 cheeses 15
3 meats, 3 cheeses 21

Ask your server for current meats & cheeses

SALADS

SMALL/LARGE with house honey lime dressing
add chicken 5, salmon 7, shrimp 7

JICAMA QUINOA 8/12 (V, GF)
seasonal greens, jicama, quinoa, avocado, feta

CABBAGE CRANBERRY 8/12 (V, GF)
cabbage, cranberries, feta, sesame, tahini

SPROUT 8/12 (V, GF)
sprouted lentils, feta, tomato, cilantro, onions

FLATBREADS

CHICKEN 12
grilled chicken, garlic, spinach, mushrooms

ITALIAN 12
mozzarella, ham, salami, topped with arugula

SAUSAGE 12
sausage, apple, fennel, onions, mozzarella

SANDWICHES, BURGERS

(Gluten Free bread add \$1)

CUBAN 9
smoked ham, swiss cheese, mustard, pickles

TURKEY & BACON 9
smoked turkey, bacon, avocado, cranberry sauce

AVOCADO TOAST 9
avocado, onions, tomato, cilantro, fried egg

GRASS-FED BEEF BURGER 8
Lettuce, Tomatoes, Onions

GRASS-FED BISON BURGER 10
Lettuce, Tomatoes, Onions

Add French Fries/House Chips 4
Add Toppings 1 each
Bacon, chili, fried egg, jalapenos, mushrooms, blue cheese

SIDES 5

SEASONED FRIES **SEASONED VEGGIES**
BRUSSELS SPROUTS
HOUSE GREENS SALAD w/honey-lime dressing



ESPRESSO COFFEES

ESPRESSO	3
AMERICANO	3
CAPPUCCINO	3.50
CORTADO	3.50
CUBAN	3.50
FLAT WHITE	3.50
LATTE	4
MOCHA	4

HOT TEAS 3

BLACK, JASMINE, OOLONG OR GREEN
(LOOSE LEAF)

KIDS 6

Served with French Fries

GRILLED CHEESE SANDWICH OR CHEESEBURGER

JOIN THE OTVB WINE CLUB

TASTE NEW & DIFFERENT WINES

\$50/member

3 Wines every quarter

You pick your Red-White combinations

Wines picked up at OTVB - NO SHIPPING COSTS

FREE MEMBER WINE TASTING

(At quarterly wine pick up event)

Ask your server for wine club membership form

PRIVATE WINE TASTINGS

Advance Reservation Required

6-wine Tasting for 6 people \$150

6-wine Tasting for 10 people \$200

Private Tastings at your location available. Please ask your server.

DESSERTS

BISTRO BREAD PUDDING 8

(WITH DULCE DE LECHE & CREAM)

CHOCOLATE CAKE 6

(WITH CHOCOLATE MOUSSE & RASPBERRY SAUCE)

ROSY LEMON CAKE 6

(WITH ROSE PETAL REDUCTION)

AFFOGATO 6

(ESPRESSO POURED OVER ICE CREAM)

COCONUT MACAROONS (3) 6

(TOPPED WITH MOLTEN CHOCOLATE)

FRENCH MINI MACAROONS (3) 6

(WITH DULCE DE LECHE & CREAM)

RENT THE ENTIRE BISTRO FOR YOUR PRIVATE EVENT

(up to 50 people)

NO CLEANING | NO FUSS | NO MESS

\$75 event booking fee, plus min F&B charges:

MON-TUE-WED-THU \$850

FRI-SAT-SUN \$1700

MENU CUSTOMIZED FOR YOUR EVENT

4-hour rental

Ask your server for a Private bistro rental form

F&B charges exclude Taxes & 20% event gratuity

MONTHLY WINE DINNERS

THEMED, MULTI-COURSE, WINE PAIRED

LAST SATURDAY OF EVERY MONTH*

ADVANCE, PREPAID RESERVATIONS ONLY

*also available for groups of 8 or more as private events

LIVE MUSIC SATURDAYS

AT THE BISTRO

(except for wine dinner Saturdays)