

BOURBON • WHISKEY • SCOTCH

2.5OZ POUR (NEAT OR ON A BALL)

Angels Envy 15	High West Am. Prairie 12	Balvenie 18
Bakers Single Barrel 17	High West Campfire 19	14yr Caribbean Cask 27
Basil Hayden 12	Jameson 10	17yr Dblwood 27
Blantons 20	Larceny 11	Chivas Regal 12 yr 10
Buffalo Trace 12	Makers Mark 10	Dewars 12yr 11
Bulleit 9	Rabbit Hole 17	Glenlivet 12 yr Dbl Oak 12
Bulleit Rye 9	Redbreast 12 yr 17	Glenfiddich 15 yr 16
Eagle Rare 15	1792 14	Johnny Walker Blk 11
EHTaylor Sml Batch 14	Weller Special Rsv 11	Lagavulin 16 yr 19
Elijah Craig Sml Batch 12	Woodford Rsv 11	Macallan 12 yr 16
Four Roses Sml Batch 14	Woodford Dbl Oak 16	
Four Roses Single Brl 16	Whiskey of the Month mkt	

1.5 OZ TASTE NEAT
ALSO AVAIL

TEQUILA

2.5OZ POUR
(NEAT OR ON A BALL)

Plata/Silver	Reposado	Anejo
Corralejo 9.5	Cantera Negra 16	Don Julio 1942 30
Casa Amigos Mezcal 15	Clase Azule 30	Don Julio 70 th Anniv 17
Don Julio Blanco 12	Suavacito Dbl Anejo 17	Patron Sherry Cask 20

BEER LIST

Elysian Space Dust IPA 8.2 abv	Guinness Draught Stout 4.2 abv
Rhinegeist Truth IPA 7.2 abv	G.I. 312 Pale Wheat Ale 4.2 abv
Columbus IPA 6.3 abv	Coors Light Lager 4.2 abv
GL Dortmund Lager 5.8 abv	Bud Light Lager 4.2 abv
Alaskan Amber Ale 5.3 abv	Michelob Ultra Light Lager 4.2 abv
Saucy Brew Habitual 5.0 abv	Miller Lite Lager 4.1 abv
Budweiser American Lager 5.0 abv	Corona Light Lager 4.1 abv
Stella Artois Pale Lager 5.0 abv	Michelob Ultra Lime 4.0 abv
White Claw 5.0 abv	Becks N/A .3 abv
Corona Extra Lager 4.6 abv	& Seasonal Beers

Martini's & Cocktails • \$10.50

Blood Orange Manhattan

bulleit bourbon • sweet vermouth • blood orange juice • blood orange bitters

70th St. Clair Cosmo

stoli ohranj vodka • grand marnier • blood orange juice • splash cranberry

Pomegranate Martini

stoli vodka • pomegranate liqueur • triple sec • splash of cranberry

Java Joe's Espresso Martini

stoli vanil • bailey's irish cream • brandy • kahlua coffee liqueur

Chocolatini

stoli vanil • choco-late liqueur • chocolate syrup drizzle

Banana Foster Martini

stoli salted karamel • captain morgan • crème de banana

Strawberry ~ tini

stoli vodka • strawberry simple syrup • splash of lemon

Citrus Mule

stoli citros • giner beer • lime

Stoli Blue Daiquiri

stoli blueberi • crème de banana • daiquiri mix • splash of pineapple

Stoli Raz Lemonade

stoli razberi • fresh squeezed lemon • basil simple syrup

Elderflower Gin Fizz

hendriks gin • elderflower liqueur • basil simple syrup • splash lemon • soda

WINE LIST

SPARKLING

Segura Viudas, Brut, <i>Spain (187ml)</i>	8
Veuve Cliquot Brut, <i>France (375ml)</i>	55
Moet & Chandon Imperial, <i>France (750ml)</i>	80
Chandon Brut, <i>California (187ml)</i>	12
(750ml)	37
La Marca Prosecco, <i>Italy (187ml)</i>	12
(375ml)	20
(750ml)	36

INTERESTING WHITES

Beringer, White Zinfandel, <i>Napa Valley NV</i>	9 ~ 24
HB Chevalier Rosé, <i>Languedoc-Roussillon '20</i>	28
Chateau St. Michelle, <i>Gewürztraminer, Columbia Valley '19</i>	26
Conundrum White, <i>California '19</i>	32
Château Graille-Lacoste Blend, <i>Bordeaux '19</i>	34

RIESLING

Dr. Loosen "Dr. L", <i>Mosel, Germany '20</i>	26
Chateau St. Michelle, <i>Columbia Valley '20</i>	10 ~ 30

SAUVIGNON BLANC

Lobster Reef, <i>Marlborough '20</i>	11 ~ 31
Charles Krug, <i>Napa Valley '19</i>	33
Jules Taylor, <i>Marlborough '20</i>	34

PINOT GRIGIO

Tussock Jumper, <i>Delle Venezie '19</i>	28
Cortenova, <i>Vento NV</i>	10 ~ 29
Santa Margherita, <i>Alto Adige '20</i>	44

CHARDONNAY

Scotto Cellars Rich & Creamy, <i>California '18</i>	28
Old Vine, <i>California NV</i>	10 ~ 29
Wente Morning Fog, <i>California '20</i>	29
William Hill, <i>Central Coast '19</i>	11 ~ 31
Raeburn, <i>Russian River Valley '19</i>	40
Rombauer, <i>Carneros '19</i>	64

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vintages may change without notice

PINOT NOIR

Carson Scott, <i>California</i> '19	28
Hob Nob, <i>Languedoc-Roussillon</i> '20	28
Old Vine, <i>California NV</i>	10 ~ 29

MERLOT

Edna Valley, <i>Central Coast</i> '18	27
Old Vine, <i>California NV</i>	10 ~ 29
Parcel 41, <i>Napa Valley</i> '18	33

ZINFANDEL

Federalist Bourbon Barrel, <i>California</i> '17	36
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BLENDS

Casa Santos Lima Red, <i>Portugal</i> '19	11 ~ 29
Notebook Red, <i>Columbia Valley NV</i>	32
Duckhorn Decoy, <i>Sonoma County</i> '18	40
Taraval Brick Kiln, <i>Paso Robles</i> '16	41
Vertex Gabrielle, <i>California NV</i>	41
Orin Swift Abstract, <i>Napa Valley</i> '19	65
The Prisoner, <i>Napa Valley</i> '19	85

CABERNET

Ravage, <i>California</i> '18	28
Old Vine, <i>California NV</i>	10 ~ 29
Bonanza, " <i>Chuck Wagner of Caymus</i> ", <i>California NV</i>	33
Liberty School, <i>Paso Robles NV</i>	11 ~ 33
Matchbook, <i>Estate Btl Dunnigan Hills, California</i> '19	34
Smith n Hook, <i>Central Coast</i> '18	36
B.R. Cohn, <i>North Coast</i> '17	44
Treasure Hunter Propaganda, <i>Napa Valley</i> '17	47
Oberon, <i>Napa Valley</i> '18	48
Quilt, " <i>Joseph Wagner of Caymus</i> ", <i>Napa Valley</i> '18	60
Louis Martini, <i>Napa Valley</i> '17	71
Clos de Napa Reserve, <i>Napa Valley</i> '16	80
Orin Swift Palermo, <i>Napa Valley</i> '18	95
Groth Oakville, <i>Napa Valley</i> '16	110
Silver Oak, <i>Alexander Valley</i> '16	140

INTERESTING REDS

Di Majo Sangiovese, <i>Italy</i> '18	29
Carletto Montepulciano D' Abruzzo, <i>Italy</i> '17	29
Fontella Chianti, <i>Italy</i> '19	29
Ruta 22, Malbec, <i>Argentina</i> '19	11 ~ 33
Rodano Poggialupi, <i>Italy</i> '19	33
Treasure Hunter Safeword Malbec, <i>Napa Valley</i> '17	35
Allegrini Palazzo D' Torre, <i>Italy</i> '16	38
Tenuta San Guido Le Difese, <i>Italy</i> '19	72
Tenuta San Guido Guidalberto, <i>Italy</i> '19	95
Brunello Di Montalcino, <i>Terra Rossa, Italy</i> ('10)	175
	('13) 135
Tignanello, Antinori, <i>Italy</i> '17	195
Tenuta San Guido Sassicaia, <i>Italy</i> '17	280

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Bar Bites & Handhelds



NASHVILLE BITES • 11.5

6 boneless chicken wings · nashville hot sauce · ranch drizzle · housemade slaw

FRENCH DIP • 17

prime beef · swiss · caramelized onion · brioche bun · au jus
· housemade pickle · kettle chips, housemade potato salad or fries

BLACKENED GROUPER SANDWICH • 16.5

chiffonade vegetable slaw · lemon aioli · toasted brioche bun
· housemade pickle · kettle chips, housemade potato salad or fries

CHEESEBURGER 1/3# • 11.5

lettuce · tomato · onion · swiss, american, or cheddar · toasted brioche bun
· housemade pickle · kettle chips, housemade potato salad or fries

CHICKEN CLUB • 12.5

crisp bacon · swiss · lettuce · toasted brioche bun · chipotle aioli
· housemade pickle · kettle chips, housemade potato salad or fries

SIDES

KETTLE CHIPS • 3.75

HOUSEMADE POTATO SALAD • 5

PLAIN JANE FRIES • 7

GARLIC PARMESAN BLACK PEPPER FRIES • 8

TRUFFLE FRIES • 9

ONION RINGS w. chipotle aioli • 9



SMALL PLATES

BAKED BRIE • 14

walnut panko crusted · dried cranberry compote · assorted crackers

YUMMY YUMMY SHRIMP • 12

thai chili aioli · lettuce chiffonade · scallions · szechuan peppercorns

SHRIMP & CRAB DIP • 15

poblano pepper & creamy pepperjack cheese · flour tortilla crisps

LOBSTER NACHOS • 14.5

saffron cream · tomato · scallion · pepperjack · cajun corn chips

NASHVILLE BITES • 11.5

6 boneless chicken wings · nashville hot sauce · ranch drizzle · housemade pickle slaw

BLACKENED GROUPER BITES • 15

spicy cajun rub · lemon aioli · radish sprouts

SOUP & SALADS

CHOPPED WEDGE • 10

stilton bleu · egg · crisp bacon · tomato · red onion · house french

CAESAR SALAD • 10

housemade dressing · shaved parmesan · basil croutons

TUSCAN SALAD • 11

romaine · ditalini · tomato · stilton bleu · red onion · crisp bacon · house made honey mustard

LOBSTER BISQUE • 11

chunky lobster meat · silky sherry cream · lemon crème fraiche

FRENCH ONION SOUP • 10

caramelized onion · toasted crostini · melted swiss & parmesan

SALAD TOPPERS

blackened grouper bites • 9 **sautéed garlic shrimp • 8**
grilled salmon • 9 **chicken (blackened/hot/cold) • 6**



ENTREES

entrees include a small house salad or substitute a specialty salad for a small upcharge

SEAFOOD AGLIO E OLIO • 29

shrimp · crab · lobster · basil butter · tomatoes · scallions · roasted pepper
· red pepper flakes · garlic aglio e olio · linguini pasta · parmesan

SALMON PICATTA PASTA • 26

atlantic salmon · sundried tomato · capers · caramelized onion · arugula
· lemon · garlic · red pepper flakes · splash cream · linguini pasta

ATLANTIC SALMON • 27

pan seared crisp · kiln dried cranberry butter · braised leeks

PRIME PORK MARSALA • 26

prime grade seared pork ribeye · wild mushroom marsala demi

CHEFS CUT du JOUR • mkt price/availability

daily selection of the freshest midwestern beef hand cut to size

FILET MIGNON • (6oz/8oz) mkt price/availability

our most tender cut of lean midwestern beef

CHEF SIGNATURES

CAJUN CHICKEN PASTA • 25

roasted tomatoes · charred red peppers · scallions
· chicken · garlic · cajun cream sauce · farfalle pasta

TnT STUFFED GROUPEL • 30

spicy shrimp & maryland crab stuffed · lobster cream
· toasted panko crumbs

SURF n TURF • 34

chianti braised veal short ribs · truffled brie cream
· lobster ravioli · roasted leek & tomatoes

SAUCES & ADDS

red wine demi • (incl)

truffle mushroom demi • 3

argentinian chimichurri • 2

sautéed mushrooms • 3

buttered lobster meat • 3(per oz.)

whiskey peppercorn • 2

bleu cheese butter • 3

garlic basil butter • 3

caramelized onions • 3

garlic shrimp • 8

SIDES

RISOTTO du JOUR • 6

BLEU CHEESE GNOCCHI • 8

LOBSTER TRUFFLE MAC N CHEESE • 12

POTATO du JOUR • 5

VEGETABLE du JOUR • 6



Sweet Conclusions

CANNOLIS • 9

chocolate dipped cannoli shell · sweetened ricotta cheese & chocolate drops

CHOCOLATE LAVA CAKE • 11 "gf"

melting chocolate center · dark chocolate cake · french vanilla ice cream

CARROT CAKE • 10

buttercream frosting · whipped cream

BROWN BUTTER CAKE • 10

french vanilla ice cream · caramel sauce · whipped cream

DULCE de LECHE CHEESECAKE • 11

caramel sauce · whipped cream

VANILLA ICE CREAM • 6

chocolate sauce · whipped cream

Drinkable Desserts

FROSTY COFFEE • 9.5

svedka vanilla · baileys irish cream

KEOKE COFFEE • 9.5

brandy · kahlua · crème de cacao · whipped cream

IRISH COFFEE • 9

jameson whiskey · baileys irish cream · whipped cream

**raw or undercooked meats, poultry, seafood/shellfish, or eggs
may increase risk of food borne illness.
20 % gratuity is added to parties of 6 or more*



Keith A. Koenig
Chef Owner / Proprietor

Bistro70 continues its dedication to my vision of providing the complete dining experience and offers something for everyone through its diverse, seasonal, and locally sustainable menu. If you have an allergy, or require special dietary needs please let our staff know so that something can be prepared especially for you.