

BOURBON • WHISKEY • SCOTCH

2.5OZ POUR (NEAT OR ON A BALL)

Angels Envy 15	High West Am. Prairie 12	Balvenie
Bakers Single Barrel 17	High West Campfire 19	14yr Caribbean Cask 18
Basil Hayden 12	Jameson 10	17yr Dblwood 27
Blantons 22	Larceny 11	Chivas Regal 12 yr 10
Buffalo Trace 13	Makers Mark 10.5	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 17	1792 14	Johnny Walker Blk 11
EHTaylor Sml Batch 22	Weller Special Rsv 11	Lagavulin 16 yr 19
Elijah Craig Sml Batch 12	Woodford Rsv 12	Macallan 12 yr 16
Four Roses Sml Batch 14	Woodford Dbl Oak 16	Monkey Shoulder 12
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	Cinco 30
Casa Amigos Blanco 13	Clase Azule 30	Don Julio 1942 30
Casa Amigos Mezcal 15	Don Julio Repo 17	Don Julio 70 th Anniv 17
Don Julio Blanco 13	Milagro Barrel Aged 14	Milagro Barrel Aged 16
		Suavacito Extra Anejo 18

B E E R L I S T

Alaskan Amber Ale 5.3 abv	Guinness Draught Stout 4.2 abv
Becks N/A .3 abv	Michelob Ultra Light Lager 4.2 abv
Bud Light Lager 4.2 abv	Miller Lite Lager 4.1 abv
Budweiser Lager 5.0 abv	Michelob Ultra Lime 4.0 abv
Butter Pecan Porter 5.0 abv	P.O.C. Pilsner 4.5 abv
Columbus IPA 6.3 abv	Rhinegeist Truth IPA 7.2 abv
Coors Light Lager 4.2 abv	Saucy Brew Habitual Kölsch 5.0 abv
Corona Light Lager 4.1 abv	Stella Artois Pale Lager 5.0 abv
Goose Isl 312 Wheat Ale 4.2 abv	White Claw 5.0 abv
G.L. Dortmunder Lager 5.8 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

Stoli Raz Lemonade

stoli razberi • fresh squeezed lemon • basil simple syrup

Banana Foster Martini

stoli salted karamel • captain morgan • crème de banana

Fool's Gold Cocktail

bulleit bourbon • house limoncello • house simple syrup

Ginger Pumpkin Pie~tini

misunderstood spiced bourbon • fultons pumpkin pie liqueur • rumchatta

Elderflower Gin Fizz

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

Autumn Blossom Martini

stoli salted karamel • apple schnapps • local apple cider • splash of cranberry

WINE LIST

SPARKLING

Segura Viudas, Brut, <i>Spain (187ml)</i>	8
Veuve Cliquot Brut, <i>France (375ml)</i>	69
Moet & Chandon Imperial, <i>France (750ml)</i>	80
Chandon Brut, <i>California (187ml)</i>	14
(750ml)	38
La Marca Prosecco, <i>Italy (187ml)</i>	12
(375ml)	20
(750ml)	36

INTERESTING WHITES

Beringer, White Zinfandel, <i>Napa Valley NV</i>	9 ~ 24
Old Vine, Moscato, <i>California NV</i>	10 ~ 29
HB Chevalier Rosé, <i>Languedoc-Roussillon '20</i>	28
Chateau St. Michelle, Gewürztraminer, <i>Columbia Valley '19</i>	26
Conundrum White, <i>California '19</i>	32
Château Gravelle-Lacoste Blend, <i>Bordeaux '19</i>	36

RIESLING

Dr. Loosen "Dr. L", <i>Mosel, Germany '20</i>	29
Chateau St. Michelle, <i>Columbia Valley '19</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

Cortenova, <i>Vento NV</i>	10 ~ 29
Cinta, <i>Valdadige '20</i>	30
Santa Margherita, <i>Alto Adige '20</i>	45

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 '20</i>	77

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PINOT NOIR

Carson Scott, California '19	28
Hob Nob, Languedoc-Roussillon '19	28
Old Vine, California NV	10 ~ 29
Murphy Goode, California '18	32

MERLOT

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

ZINFANDEL

7 Deadly Zins, Lodi '18	30
Federalist Bourbon Barrel, California '17	36

BLENDS

Casa Santos Lima Red, Portugal '19	10 ~ 29
Notebook Red, Columbia Valley NV	32
Duckhorn Decoy, Sonoma County '19	40
Vertex Gabrielle, California NV	43
Taraval Brick Kiln, Paso Robles '18	44
Orin Swift Abstract, Napa Valley '19	70
The Prisoner, Napa Valley '19	85

CABERNET

Ravage, California '18	28
Old Vine, California NV	10 ~ 29
Bonanza, "Chuck Wagner of Caymus", California NV	33
Liberty School, Paso Robles '19	12 ~ 34
Matchbook, Estate Btl Dunnigan Hills, California '19	34
Smith n Hook, Central Coast '19	36
B.R. Cohn, North Coast '17	44
Treasure Hunter "Silken Siren", Napa Valley '18	48
Oberon, Napa Valley '18	48
Quilt, "Joseph Wagner of Caymus", Napa Valley '18	60
Clos de Napa Reserve, Napa Valley '16	76
Louis Martini, Napa Valley '17	81
Orin Swift Palermo, Napa Valley '18	99
Groth Oakville, Napa Valley '16	110
Silver Oak, Alexander Valley '16	150

INTERESTING REDS

Di Majo Sangiovese, Italy '18	29
Carletto Montepulciano D' Abruzzo, Italy '17	29
Fontella Chianti, Italy '19	29
Ruta 22, Malbec, Argentina '19	11 ~ 33
Rodano Poggialupi, Italy '19	33
Treasure Hunter "Safeword" Malbec, Napa Valley '17	36
Allegrini Palazzo D' Torre, Italy '16	38
Treasure Hunter "Violet Volt" Petit Verdot, Walla Walla Valley '18	41
Tenuta San Guido Le Difese, Italy '19	76
Tenuta San Guido Guidalberto, Italy '19	99
Brunello Di Montalcino, Terra Rossa, Italy ('13)	135
	('10) 175
Tignanello, Antinori, Italy '18	200
Tenuta San Guido Sassicaia, Italy '17	320

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vintages may change without notice

Bar Bites & Handhelds

(bar bite & handhelds menu is at the chefs discretion, not available during certain hours & peak times)

NASHVILLE BITES • 11.5

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

gfa **FRENCH DIP • 17**

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

gfa **BLACKENED GROUPER SANDWICH • 16.5**

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

BISTRO BURGER • 16

Its KK's NOT BK's which means you add nothing and remove nothing...
our house blend of the finest ground beef · secret seasoning · bistro sauce ·
toasted brioche bun · housemade pickle · kettle chips, housemade potato salad
or fries

gfa **CHICKEN CLUB • 13**

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

SIDES

gfa **KETTLE CHIPS • 3.75**

gfa **HOUSEMADE POTATO SALAD • 5**

gfa **PLAIN JANE FRIES • 7**

gfa **GARLIC PARMESAN BLACK PEPPER FRIES • 8**

gfa **TRUFFLE FRIES • 9**

ONION RINGS w. chipotle aioli • 9



SMALL PLATES

BAKED BRIE • 14

walnut panko crusted · dried cranberry compote · sesame crackers

gfa **YUMMY SHRIMP • 12**

thai chili aioli · lettuce chiffonade · scallions · szechuan peppercorns

SHRIMP & CRAB DIP • 15

poblano pepper & creamy pepperjack cheese · flour tortilla crisps

gfl **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 slaw

gfl **BLACKENED GROUPEL BITES • 15**

spicy cajun rub · lemon aioli · radish sprouts

SOUP & SALADS

gfa **CHOPPED WEDGE • 10**

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

gfa **CAESAR SALAD • 10**

housemade dressing · shaved parmesan · basil croutons

gfa **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

gfl **blackened grouper bites • 9** *gfl* **sautéed garlic shrimp • 8**

gfl **grilled salmon • 9** *gfl* **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

gf **ATLANTIC SALMON • 27**

pan seared crisp • kiln dried cranberry butter • braised leeks

gfa **PRIME PORK MARSALA • 26**

prime grade seared pork ribeye • wild mushroom marsala demi

gf **CHEFS CUT du JOUR • mkt price/availability**

daily selection of the freshest midwestern beef hand cut to size

gf **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

gf argentinian chimichurri • 2

gf sautéed mushrooms • 3

gf buttered lobster meat • 3 (per oz.)

whiskey peppercorn • 2

bleu cheese butter • 3

gf garlic basil butter • 3

gf caramelized onions • 3

gf garlic shrimp • 8

SIDES

gf RISOTTO du JOUR • 6

BLEU CHEESE GNOCCHI • 8

LOBSTER TRUFFLE MAC N CHEESE • 12

gf POTATO du JOUR • 5

gf VEGETABLE du JOUR • 6



Sweet Conclusions

CANNOLIS • 9

chocolate dipped cannoli shell · sweetened ricotta cheese & chocolate drops

gf **CHOCOLATE LAVA CAKE • 11**

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

CHEESECAKE du JOUR • 11

special selection of the day

gf **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

gf • gluten free gfa • gluten free available

**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.