

BOURBON • WHISKEY • SCOTCH

subject to availability

American

<u>Bourbon/Whiskey</u>	<u>1.5oz</u>	<u>2.5oz</u>
1792 Small Batch	8	13.5
Angels Envy	13	21.5
Bakers Single Barrel	15.5	26
Basil Hayden	11	19
Belle Meade	10.5	17.5
Blanton's	16	27
Buffalo Trace	11	18
Bulleit	7	12
Bulleit Rye	7	12
E.H. Taylor Sml Batch	18	30
Eagle Rare	16	27
Elijah Craig Sml Batch	9	15
Fistful	6.5	10
Four Roses Sngl Brl	12	20
Four Roses Sml Batch	10	16
High West Amr Prairie	11	18
High West Campfire	18	30
Jack Daniels	7	12
Jim Beam	6.5	11
Larceny	8	13
Makers Mark	8	13
Rabbit Hole Hiegold Rye	16	27
Sam Houston	25	42
Southern Comfort	6	10
Weller 12 year	20	33
Weller Special	8	13
Wild Turkey Amr Honey	5	8
Woodford Reserve	10	16
Woodford Double Oak	14	23

Canadian Whiskey

	<u>1.5oz</u>	<u>2.5oz</u>
Alberta Premium Cask Rye	19	31
Black Velvet	6	10
Crown Royal	7.5	12.5
Crown Royal Apple	7.5	12.5
Crown Royal Peach	8.5	14
Seagram's VO	6.5	10.5

Irish Whiskey

Jameson	8	13
Red Breast	16	26
Green Spot	17	28
Yellow Spot	31	50

Scotch Whiskey

Balvenie 14 yr caribbean	20	33
Balvenie 17yr dbl wood	36	60
Chivas Regal 12 yr	8	13
Dewars White Label	8	13
Dewars 12 yr	9	15
Glenfiddich 15 yr	15	25
Glenlivet 12 yr	11	18
Johnnie Walker Black	10	17
Lagavulin 16 yr	21	35
Macallan 12 yr	21	35
Monkey Shoulder	9	15

TEQUILA

	<u>1.5oz</u>	<u>2.5oz</u>
Cantera Negra Reposado	13	21.5
Casa Noble Blanco	10.5	16
Casamigos Blanco	11	18
Casamigos Joven Mezcal	15	25
Cincoro Anejo	21	35
Clase Azul Anejo	75	125
Clase Azul Gold	50	84
Clase Azul Guerrero Mezcal	50	84
Clase Azul Mezcal	50	84
Clase Azul Plata	20	33
Clase Azul Reposado	24	40
Corralejo	7	11
Corralejo Grand Anejo	27	40
Don Julio Blanco	12	20
Don Julio 70 th Anniv	16	26.5
Don Julio 1942	27	45
Illegal Mezcal Joven	10	16.5
Patron Silver	12	20
Patron Sherry Cask Anejo	18.5	31
Suavacito Extra Anejo	24	40
Tears of Llorona Anejo	30	50
Tequila Ocho Plata	12	22
Volcano Blanco	12	22

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Alaskan Amber Ale	5.3 abv	\$6.50
Becks N/A	.3 abv	\$5.25
Bud Light Lager	4.2 abv	\$5.00
Budweiser Lager	5.0 abv	\$5.00
Columbus IPA	6.3 abv	\$6.25
Coors Light Lager	4.2 abv	\$5.00
Corona Light Lager	4.1 abv	\$5.75
Goose Isl 312 Wheat Ale	4.2 abv	\$5.75
G.L. Dortmunder Lager	5.8 abv	\$5.75
Guinness Draught Stout	4.2 abv	\$6.50
Michelob Ultra Light Lager	4.2 abv	\$5.00
Miller Lite Lager	4.1 abv	\$5.00
Michelob Ultra Lime	4.0 abv	\$5.00
Rhinegeist Truth IPA	7.2 abv	\$6.25
Saucy Brew Habitual Kölsch	5.0 abv	\$5.75
Shock Top Twisted Pretzel	5.0 abv	\$5.50
Stella Artois Pale Lager	5.0 abv	\$6.00
White Claw	5.0 abv	\$5.50

& Seasonal Beers

Martini's • \$12

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

Cucumbahhh Martini

stoli cucumber • lemon simple syrup • muddled cucumber

Cocktails • \$11.5

Berry Delicious Lemonade

stoli vodka • fresh squeezed lemon • splash of chambord

Sunkissed Cocktail

hendrick gin • coconut rum • grand marnier • splash orange

Bulliet & Bees

bulleit bourbon • house limoncello • unsweetened tea • bärenjäger honey liquor

Elderflower Gin Fizz

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

Teq-kill a Little Time

corralejo blanco tequila • cointreau • blood orange juice • fresh lime

Time Traveler

1738 cognac • house limoncello • splash soda

WINE LIST

SPARKLING

Segura Viudas, Brut, Spain (187ml)	10
Veuve Cliquot Brut, France (375ml)	71
Moet & Chandon Imperial, France (750ml)	82
Chandon Brut, California (187ml)	15
(750ml)	40
La Marca Prosecco, Italy (187ml)	13
(375ml)	21
(750ml)	40

INTERESTING WHITES

Beringer, White Zinfandel, Napa Valley NV	9 ~ 25
Old Vine, Moscato, California NV	10 ~ 30
HB Chevalier Rosé, Languedoc-Roussillon '20	30
Chateau St. Michelle, Gewürztraminer, Columbia Valley '20	28
Conundrum White, California '20	34
Château Graille-Lacoste Blend, Bordeaux '19	40

RIESLING

Chateau St. Michelle, Columbia Valley '21	10 ~ 30
Dr. Loosen "Dr. L", Mosel, Germany '20	31

SAUVIGNON BLANC

Lobster Reef, Marlborough '20	11 ~ 32
Charles Krug, Napa Valley '19	35
Jules Taylor, Marlborough '21	36

PINOT GRIGIO

Cortenova, Vento NV	10 ~ 30
Cinta, Valdadige '20	32
Santa Margherita, Alto Adige '20	49

CHARDONNAY

Scotto Cellars Rich & Creamy, California '19	30
Old Vine, California NV	10 ~ 30
Wente Morning Fog, California '20	30
William Hill, Central Coast '20	11 ~ 33
Raeburn, Russian River Valley '20	42
Y3 Jax Vineyards, Napa Valley '20	48
Rombauer, Carneros '20	77

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PINOT NOIR

Carson Scott, <i>California</i> '19	30
Hob Nob, <i>Languedoc-Roussillon</i> '19	30
Old Vine, <i>California NV</i>	10 ~ 30
Murphy Goode, <i>California</i> '19	34

MERLOT

Edna Valley, <i>Central Coast</i> '19	29
Old Vine, <i>California NV</i>	10 ~ 30
Parcel 41, <i>Napa Valley</i> '18	34

ZINFANDEL

7 Deadly Zins, <i>Lodi</i> '18	32
Federalist Bourbon Barrel, <i>California</i> '17	40

BLENDS

Casa Santos Lima Red, <i>Portugal</i> '19	10 ~ 30
Notebook Red, <i>Columbia Valley NV</i>	34
Vertex Gabrielle, <i>California NV</i>	45
Taraval Brick Kiln, <i>Paso Robles</i> '18	46
Duckhorn Decoy, <i>Sonoma County</i> '19	50
Orin Swift Abstract, <i>Napa Valley</i> '20	73
The Prisoner, <i>Napa Valley</i> '19	90

CABERNET

Old Vine, <i>California NV</i>	10 ~ 30
Bonanza, " <i>Chuck Wagner of Caymus</i> ", <i>California NV</i>	35
Liberty School, <i>Paso Robles</i> '19	12 ~ 35
Matchbook, <i>Estate Btl Dunnigan Hills, California</i> '20	36
Smith n Hook, <i>Central Coast</i> '19	38
B.R. Cohn, <i>North Coast</i> '19	46
Oberon, <i>Napa Valley</i> '19	49
Y3 Jax Vineyards, <i>Napa Valley</i> '19	50
Quilt, " <i>Joseph Wagner of Caymus</i> ", <i>Napa Valley</i> '18	63
Cardano, <i>Napa Valley</i> '18	78
Louis Martini, <i>Napa Valley</i> '18	83
Orin Swift Palermo, <i>Napa Valley</i> '18	105
Groth Oakville, <i>Napa Valley</i> '17	115
Silver Oak, <i>Alexander Valley</i> '17	155

INTERESTING REDS

Di Majo Sangiovese, <i>Italy</i> '19	31
Carletto Montepulciano D' <i>Abruzzo, Italy</i> '18	31
Fontella Chianti, <i>Italy</i> '19	32
Ruta 22, Malbec, <i>Argentina</i> '20	11 ~ 33
Rodano Poggialupi, <i>Italy</i> '19	36
Treasure Hunter " <i>Safeword</i> " Malbec, <i>Napa Valley</i> '17	38
Allegrini Palazzo D' <i>Torre, Italy</i> '18	40
Treasure Hunter " <i>Violet Volt</i> " Petit Verdot, <i>Walla Walla Valley</i> '18	42
Tenuta San Guido Le Difese, <i>Italy</i> '19	78
Tenuta San Guido Guidalberto, <i>Italy</i> '19	105
Brunello Di Montalcino, <i>Terra Rossa, Italy</i> ('13)	145
Tignanello, <i>Antinori, Italy</i> '18	200
Tenuta San Guido Sassicaia, <i>Italy</i> '17	320

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Bar Bites & Handhelds

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

gfa **FRENCH DIP • 17**

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

BARBACOA BEEF TACOS • 15

3 flour tortillas · slow braised pulled beef · chipotle aioli · melted oaxaca cheese

gfa **BLACKENED GROUPER SANDWICH • 17**

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...
a secret house blend added to [Schweid and Sons](#) finest ground beef · bistro sauce
· brioche bun · housemade pickle · kettle chips, housemade potato salad or fries

gfa **CHICKEN MELT • 15**

fire braised chicken thigh meat · crisp bacon · melted mozzarella · brioche bun ·
chipotle aioli · housemade pickle · kettle chips, housemade potato salad or fries

SIDES

gf **BLEU CHEESE & BACON CHIPS • 7**

gf **HOUSEMADE POTATO SALAD • 6**

gf **PLAIN JANE FRIES • 7**

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

gf **TRUFFLE FRIES • 9**



SMALL PLATES

gfa **HONEY BRULÉE BRIE** • 14

crispy walnut crunch · red pepper jelly · assorted crackers

gfa **YUMMY SHRIMP** • 13

thai chili aioli · lettuce chiffonade · scallions · szechuan peppercorns

CRAB CAKE • 16

dilled tartar sauce · fried capers · lemon

MUSHROOM BRUSCHETTA • 11

crimini mushroom & herbed boursin spread · crisp baguette · balsamic reduction

gf **BLACKENED GROUPER BITES** • 15

spicy cajun rub · lemon aioli · radish sprouts

SOUP & SALADS

gfa **CHOPPED WEDGE** • 11

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

gfa **CAESAR** • 10

house made creamy anchovy dressing · shaved parmesan · basil croutons

gfa **TUSCAN** • 11

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

gf **GREEK** • 11

romaine · cherry tomato · red onion · cucumber · kalamata olives · feta cheese
· housemade greek dressing

LOBSTER BISQUE • 12

chunky lobster meat · silky sherry cream · lemon crème fraiche

FRENCH ONION SOUP • 10

caramelized onion · toasted crostini · melted swiss & parmesan

SALAD TOPPERS

gf **blackened grouper bites** • 14 *gf* **sautéed garlic shrimp** • 9

gf **grilled salmon** • 10 *gf* **chicken (blackened/hot/cold)** • 7



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

CHIPOTLE CHICKEN PASTA • 25

shredded chicken · roasted tomatoes · charred red peppers · scallions · garlic
· chipotle cream sauce · linguini pasta

TnT STUFFED GROUPER • 30

maryland crab stuffed · toasted panko crumbs · lobster cream sauce

gf **60 SOUTH SALMON • 28**

[Sixty South](#) fresh antarctic salmon · pan seared crisp · basil butter cream sauce

gfa **PRIME PORK • 26**

prime grade seared pork ribeye · wild mushroom truffle demi

gf **VEAL CHOP • (10oz) mkt price/availability**

grilled [Catelli Brothers Veal](#) frenched veal chop · choice of sauce below

gf **FILET MIGNON • (8oz) mkt price/availability**

our most tender cut of lean midwestern beef · choice of sauce below

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

daily selection · choice of sauce below

SAUCES & ADDS

red wine demi • (incl)

whiskey peppercorn • 2

bleu cheese butter • 3

gf sautéed mushrooms • 3

gf buttered lobster meat • 4 (per oz.)

truffle mushroom demi • 3

gf garlic basil butter • 3

gf caramelized onions • 3

gf garlic shrimp • 9

SIDES

gf **RISOTTO du JOUR • 6**

GORGONZOLA & PEAR SACCHETTI • 8

LOBSTER TRUFFLE MAC N CHEESE • 14

gf **POTATO du JOUR • 5**

gf **VEGETABLE du JOUR • 6**



Sweet Conclusions

CHOCOLATE DREAM CAKE • 11

layers of rich dark chocolate fudge & chocolate cake

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.