

SEASONAL COCKTAILS

Made with fresh pressed juices & organic mixers

★**BANANA BREAD OLD FASHIONED** 16
Knob Creek 9 Year bourbon, Combiér Banana liqueur, brown sugar vanilla syrup, black walnut bitters

CHAI FIZZ 14
Old Forester bourbon, chai simple syrup, lemon juice, ginger beer

★**APPLE CIDER MARGARITA** 14
El Jimador Reposado tequila, triple sec, house-made sour mix, apple cider, cinnamon sugar rim

POMEGRANATE MULE 13
American Harvest Organic vodka, pomegranate & lime juices, ginger beer

PEANUT BUTTER HOT CHOCOLATE 10
Skrewball Peanut Butter whiskey, hot chocolate, whipped cream



HARVEST SANGRIA 13
Riesling, Bacardi Spiced rum, Combiér Ginger liqueur, apple cider, pear & orange juices, Merlot floater

PEAR GIN MARTINI 15
Ford's gin, St. George Spiced Pear liqueur, pear & lemon juices, demerara syrup, vegan foam

WOODFORD SINGLE BARREL (110 PROOF) 15
Hand selected by Bistro on Bridge (1.25oz)

★**BISTRO OLD FASHIONED** 17
Bistro Single Barrel, Angostura bitters, demerara syrup, Luxardo cherry, orange peel

BISTRO MANHATTAN 17
Bistro Single Barrel, Carpano Antica vermouth, Angostura bitters, Luxardo cherry



BISTRO FAVORITES

★**ESPRESSO MARTINI** 15
American Harvest Organic vodka, Tia Maria Cold Brew Coffee liqueur, espresso, cocoa powder

ORANGE CRUSH 13
Sobieski Orange vodka, triple sec, orange juice, lemon-lime soda

BLACKBERRY LEMON DROP MARTINI 15
Deep Eddy's Lemon vodka, blackberry purée, lemon juice, simple syrup, sugar rim

CUCUMBER MARTINI 15
Ford's gin, St. Germain Elderflower liqueur, simple syrup, cucumber & lemon juices, sweet chipotle rim



NON-ALCOHOLIC

MOCKTAILS + BUBBLES

EMBER 6
Apple cider, house-made sour mix, demerara syrup, club soda

RUSTIC FIZZ 6
Pomegranate & lime juices, ginger beer

JOSH CELLARS N/A SPARKLING 6oz 10

SWEATER WEATHER 11
Spiritless Kentucky N/A bourbon, chai simple syrup, lemon juice

ORCHARD 11
Josh Cellars N/A Sparkling, apple cider, pear & lemon juices, chai simple syrup

CRAFT BEER

ATHLETIC RUN WILD IPA 12oz 7.5

ATHLETIC UPSIDE DAWN LAGER 12oz 7.5

GUINNESS DRAUGHT O 14.9oz 8

NEW TRAIL N/A BROKEN HEELS 12oz 7.5

TIRED HANDS N/ALIEN CHURCH 12oz 9

BOTTLES & CANS

ALLAGASH TRIPEL 9
Belgian Tripel 12oz 9%

ANGRY ORCHARD CRISP APPLE 7.5
Sweet Cider 12oz 5%

DOGFISH HEAD SEAQUENCH ALE 7.5
Sour-Fruited Gose 12oz 4.9%

STRONGBOW ORIGINAL DRY 8.5
Dry Cider 16.9oz 5%

DOWNEAST ORIGINAL 7.5
Traditional Cider 12oz 5.2%

NEW BELGIUM FAT TIRE 7.5
Golden Ale 12oz 5.2%



GREAT LAKES EDMUND FITZGERALD 7.5
American Porter 12oz 5.8%

DOGFISH HEAD 30 MINUTE LIGHT IPA 7.5
Low Calorie IPA 12oz 4%

WEIHENSTEPHANER HEFEWEISS 9
Hefeweizen 16.9oz 5.4%

STATESIDE 10
Vodka Cocktail 12oz 4.5%
Assorted Flavors

SURFSIDE 10
Vodka Cocktail 12oz 4.5%
Assorted Flavors

WINE SELECTIONS

5oz | 8oz | Bottle

WHITE

PROVERB, CHARDONNAY, CALIFORNIA 10 | 15 | 34
Layers of baked apple & pineapple with whispers of vanilla & caramel

PROVERB, PINOT GRIGIO, CALIFORNIA 10 | 15 | 34
Luminous pear & apple notes with aromas of fresh lemons & limes

HEINZ EIFEL, RIESLING, MOSEL VALLEY, GERMANY 12 | 18 | 40
Exudes flavors & aromas of peaches & citrus

THE HESS COLLECTION, SAUVIGNON BLANC, NORTH COAST, CALIFORNIA 12 | 18 | 40
Citrus fruit flavors followed by hints of tropical aromas

RED

PROVERB, CABERNET SAUVIGNON, CALIFORNIA 10 | 15 | 34
Rich blackberry melds with hints of mocha, vanilla & oak

FRANCIS COPPOLA, PINOT NOIR, MONTEREY COUNTY, CALIFORNIA 12 | 18 | 40
Flavors of bright red berries & plum with a silky & toasty finish

PASCUAL TOSO, MALBEC, MENDOZA, ARGENTINA 12 | 18 | 40
Lots of fresh-crushed cherry, plum & currant flavors

DRAFT LINE 39, CABERNET SAUVIGNON, CALIFORNIA 12 | 18 | 40
Rich flavors of currant, blackberry & ripe plum with hints of black tea



SPARKLING/ROSÉ 6oz | Bottle

DRAFT ELMO PIO PROSECCO, EXTRA DRY, PROSECCO, ITALY 15 | 40
Light, creamy, balanced effervescence with green apple & citrus aromas

LE GRAND COURTÂGE, BRUT ROSÉ, BURGUNDY, FRANCE 15 | 40
Fresh flavors of Meyer lemon, honeydew & soft florals

HAPPY HOUR

4-6PM | MONDAY-FRIDAY

\$5 CRAFT BEERS & PROVERB WINES

ALLAGASH WHITE • GARAGE BEER LIME • MAINSTAY POPLAR PILS
NEW TRAIL BROKEN HEELS HAZY IPA • SLY FOX HELLES LAGER
CHARDONNAY • PINOT GRIGIO • CABERNET SAUVIGNON

\$6 FRIES

FRESH CUT • TRUFFLE • SWEET POTATO WAFFLE

\$8 COCKTAILS

APPLE CIDER MARGARITA • OLD FASHIONED
POMEGRANATE MULE • ESPRESSO MARTINI • ORANGE CRUSH

\$9 MUNCHIES

CRISPY MOZZARELLA • SPINACH ARTICHOKE DIP
BONELESS WINGS • CHEESE FLATBREAD • CAPRESE FLATBREAD

BUCK A SHUCK OYSTERS (SIX | DOZEN)

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SCAN QR CODE FOR
OUR WHISKEY MENU