

Bistro 933

Sit back, relax and prepare to be delighted. Proudly using local, fresh ingredients. Our dedicated chefs create upscale, comfort food within our scratch kitchen. A truly memorable evening awaits.

SMALL PLATES

- House-Made Buttermilk Biscuits**
whipped strawberry-honey butter 6
- Firecracker Shrimp** sriracha-chile aioli GF 11
- Mozzarella Fritters** marinara 8
- Philly Cheesesteak Quesadilla** marinated beef tenderloin, poblano, beer, onion, provolone 11
- Bavarian Pretzel** clarified butter baste, parmesan, whole grain mustard & jalapeño beer cheese 8
- New England Crab Cakes** cajun remoulade, corn relish 16
- Blistered Brussels Sprouts** pork belly, honey, balsamic GF 9
- Crispy Beef Short Rib Ravioli** cabernet au jus, sour cream & chive yukon 12

SALAD & SOUP

- House-Made Dressing Selection:**
buttermilk ranch, blackberry-balsamic, blue cheese, green goddess, golden italian, caesar, tarragon french
- Add:**
6 oz. chicken 6 | 6 oz. salmon 10 | six shrimp 10
- The Berg** baby iceberg, egg, bacon, blue cheese crumble, heirloom tomato, crispy onion, buttermilk-blue cheese dressing GF 10
- Blackberry Orange** baby kale, spinach, feta crumble, spicy chickpea, toasted pepita, blackberry-balsamic dressing GF 8
- Strawberry Bibb Roll** cucumber, blue cheese, candied walnut dust, green goddess dressing GF 8
- French Onion Soup** havarti, provolone, parmesan, garlic crouton, crispy onions 10
- Spiked Tomato Soup** roasted red pepper, gin, vodka, basil, crushed red pepper
Cup 5 | Bowl 7

CLASSICS

- Wagyu Burger*** ½ lb "Snake River Farm" wagyu beef, LTOP, battered fries 15
- Tomato Grilled Cheese** rosemary tomato jam, fontina, arugula, crisp prosciutto, tomato swirl bread, cup of spiked tomato soup 13
- Chicken Pomodoro** breaded chicken breast, heirloom tomato, red onion, basil, caper, chardonnay, shaved parmesan, pappardelle 19
- Farmer's Market** lentil rotini, broccoli, baby kale, red pepper, carrot, tomato, wild mushrooms, shaved parmesan GF 19
- Spaghetti Squash** basil oil, red pepper, ancho, wild mushrooms, toasted pepita GF V 16

LARGE PLATES

Large Plates are served with a small house salad AND fresh vegetable, sour cream & chive yukon gold mash or preserved citrus-jasmine rice.

- Almond-Crusted Barramundi** panko, sliced almond, vodka-lemon butter 24
- Grilled Flat Iron Pork*** pickled mustard seed, horseradish-parsley butter GF 21
- Cool Jerk Salmon*** apple-jerk marinade, apple-poblano salsa GF 23
- Thai Chicken & Shrimp** cajun seasoning, sweet thai chile sauce, ginger, lime, cilantro GF 22
- Grilled Ribeye*** 12 oz. certified angus beef, mesquite rub, garlic, mushrooms GF 33
- 933 Filet*** honey beer demi-glace, onion frizzles 31

CHILDREN'S PLATES

- JR Cheeseburger** fries 6
- Grilled Cheese** fries 5
- PB & J** fries 4.5
- Pasta Marinara** or butter & parmesan 5
- JR Chicken Strips** fries 6



DESSERTS

All desserts are created daily by our in-house pastry chef.

- Lemon Meringue Tart** meyer lemon curd, lavender ice cream, white chocolate 8
- Black Forest Cake** rich chocolate cake, macerated cherries, vanilla mousse 9
- White Chocolate Crèmeux** caramelized white chocolate pudding, seasonal fruit gelée, almond macaroon, white chocolate 8
- Apple Tarte Tatin** caramelized apple baked with puff pastry, vanilla crème anglaise, spiced pecans 8
- Caramel Corn Crème Brûlée** buttered popcorn-infused custard, honey caramel corn, sugar, fire GF 8



*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.