



BISTRO 1969

TEA LATTES

MATCHA LATTE (9)

SMOOTH MATCHA BLENDED WITH STEAMED MILK

LAVENDER MATCHA LATTE (ICED OR HOT) (9)

CEREMONIAL MATCHA WITH STEAMED MILK AND A HINT OF LAVENDER

CHAI TEA LATTA (9)

HOUSE-MADE SPICED CHAI BLENDED WITH BOILED MILK & JAGGERY

TEAS

CITRON GOLD (5)

TEA FORTE - FULL-BODIED FLAVOR BLACK TEA

RASPBERRY NECTAR (5)

TEA FORTE - SWEET-TART ESSENCE OF SUN RIPENED RASPBERRIES.

GREEN MANGO PEACH (5)

TEA FORTE - TROPICAL GREEN TEA, JUICY PEACH AND SUCCULENT MANGO

CHAMOMILE CITRON (5)

TEA FORTE - INFUSION OF SUNNY CHAMOMILE BLOSSOMS

CITRUS MINT (5)

TEA FORTE - REFRESHING PEPPERMINT MEETS SUNNY CITRUS NOTES

JASMINE GREEN (5)

TEA FORTE - FRAGRANT JASMINE BLOSSOMS WITH A ELEGANT BALANCE

MODIFIERS

WHOLE MILK (+1)

2% MILK (+1)

OAK MILK (+1)

ALMOND MILK (+1)

WHIPPED CREAM (+.50)

COLD FOAM (+.50)

EXTRA SWEET (+.50)

WATER WILL BE SERVED ON A REQUEST ONLY BASIS TO COMPLY WITH RULES PASSED BY THE STATE OF CALIFORNIA

SPECIALTY LATTES

LAVENDAR CARAMEL CLOUD LATTE (9)

ESPRESSO, STEAMED MILK, LAVENDER SYRUP, CARAMEL DRIZZLE, LIGHT CANE SUGAR, SOFT FOAM.

TOASTED HAZELNUT CRÈME LATTE (9)

ESPRESSO WITH TOASTED HAZELNUT, STEAMED MILK, LIGHT CANE SUGAR, SILKY FOAM, CARAMELIZED SUGAR.

SALTED CARAMEL VELVET LATTE (9)

ESPRESSO WITH STEAMED MILK, RICH CARAMEL, CANE SUGAR, AND SEA SALT

GOLDEN CANE VANILLA LATTE (9)

ESPRESSO, STEAMED MILK, PURE CANE SYRUP, HINT OF VANILLA, SILKY FOAM

COLD BREWS

NITRO COLD BREW (9)

SMOOTH, CREAMY, NATURALLY SWEET COLD BREW ON NITRO

NITRO+ COLD FOAM (9)

NITRO COLD BREW TOPPED WITH CREAMY COLD FOAM

SPECIALTY COLD BREWS

VANILLA NITRO COLD BREW (9)

SMOOTH NITRO COLD BREW WITH CREAMY CASCADED COLD FOAM

VANILLA NITRO COLD BREW (9)

SMOOTH NITRO COLD BREW WITH CREAMY CASCADED COLD FOAM

ZINFANDEL SUNSET NITRO COLD BREW (11)

NITRO COLD BREW WITH LATE-HARVEST ZINFANDEL SYRUP, BLACKBERRY NOTES, AND VANILLA COLD FOAM

SHERRY SOLERA NITRO DELIGHT (11)

NITRO COLD BREW WITH SOLERA CREAM SHERRY SYRUP AND COLD FOAM

THE CLASSICS

AMERICANO (ICED OR HOT) (7)

ESPRESSO WITH HOT WATER FOR A SMOOTH, BOLD COFFEE

LATTE (ICED OR HOT) (7)

ESPRESSO WITH STEAMED MILK AND SILKY FOAM

CAPPUCCINO (7)

BOLD ESPRESSO TOPPED WITH FROTHY MILK

MACCHIATO (5)

ESPRESSO WITH A TOUCH OF FOAM

DRIP COFFEE (5)

FRESHLY BREWED, SMOOTH AND BOLD

SINGLE SHOT ESPRESSO (3)

RICH, BOLD, AND CONCENTRATED ESPRESSO



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BISTRO 1969

SOUPS

CUP (10) BOWL (13.5)

SOUP OF THE DAY

Ask your server about our daily soup

SALADS

ADD: CHICKEN (8.5) | SHRIMP (10.5) | SALMON (12.5)

CAPRESE SALAD (19)

Heirloom tomatoes, mozzarella, fresh basil, drizzled with extra virgin olive oil, balsamic reduction, seasoned with salt & cracked pepper

ARTISAN CAESAR SALAD (19)

Romaine hearts, anchovies, shredded parmesan cheese, red onions, house caesar dressing, parsley, crispy capers, parmesan crusted crostini

APPETIZERS

ARTISANAL CHARCUTERIE BOARD (46)

Chef's selection of premium cured meats and artisan cheeses, seasonal fruit, mixed nuts, fig jam, freshly baked artisanal baguette

THE RISE & SHINE BOARD (46)

A beautifully curated morning spread featuring fluffy mini pancakes, cinnamon-kissed french toast bites, applewood smoked bacon, a selection of seasonal cured meats, artisan cheeses, fig jam

STRACCIATELLA SPREAD BOARD (24)

Creamy stracciatella - the delicate, luxurious center of burrata, cracked pepper & sea salt, sweet sun-dried tomatoes, fresh basil, balsamic drizzle, served with warm char-grilled baguette slices

CHILLED PRAWN COCKTAIL (22)

6 fresh chilled prawns, house-made cocktail sauce drizzled with a ring of fresh chive oil

CALAMARI FRITTI (24)

Lightly breaded calamari, crisp-fried to golden perfection, served with lemon wedge, sweet chili sauce & cajun remoulade

MARYLAND-STYLE CRAB CAKES (26)

Two hand-formed crab cakes, lightly seasoned, pan-seared until golden, served with remoulade & chive oil

ROASTED GARLIC HUMMUS (18)

Silky house-made hummus with roasted garlic, served with zataar seasoned pita chips & sea salt

SAMOSA QUARTET (16)

4 crispy pastry pockets, filled with spiced potatoes & peas, house-made mint & tamarind sauce, touch of smoked paprika

TRUFFLE FRIES (17)

Crispy golden fries drizzled with truffle oil & loaded with parmesan & herbs

BISTRO SEASONAL SPECIALS

BISTRO BURGER (26)

6oz certified angus beef patty, white american cheese, champagne onion jam, applewood smoked bacon, shredded lettuce, burger spread on a pretzel bun, served with french fries

FETTUCCINE WITH GRILLED CHICKEN & HERB CREAM (26)

Silky fettuccine tossed in a light herb-parmesan cream sauce, topped with grilled chicken breast, fresh basil, & cracked pepper

RIGATONI ALLA VODKA WITH ITALIAN SAUSAGE (26)

Rigatoni tossed in a silky vodka-cream tomato sauce with caramelized italian sausage, fresh parmesan, fresh basil

SHRIMP BUCATINI ARRABBIATA (28)

Classic bucatini in a fiery arrabbiata-style marinara, finished with tender sautéed shrimp & fresh herbs

BRUNCH FAVORITES

POTATO WAFFLE REUBEN BENEDICT (27)

2 crisp golden potato waffle, shaved corned beef, tangy sauerkraut, poached eggs, creamy thousand island hollandaise topped with fresh chives, served with breakfast potatoes

GOLDEN HARVEST OATS (18)

Warm steel-cut oats topped with fresh seasonal berries, crunchy house granola, and drizzle of pure honey

NEW YORK STRIP & EGGS (46)

10 oz hand-cut New York strip, grilled to perfection & served with your choice of two farm fresh eggs (any style), served with seasoned home-style potatoes & sourdough toast

SAUSAGE & EGG WAFFLEWICH (24)

Sausage patty, farm-fresh egg, melted cheddar cheese, peppery arugula, house-made maple aioli, served with house breakfast potatoes

WINERY FRENCH TOAST (27)

Golden brioche French toast, with a choice of Solera Cream Sherry or Kiaan Late Harvest Zinfandel syrup, whipped butter, topped with fresh seasonal berries & dusted with powdered sugar, served with applewood smoked bacon

BREAKFAST BURRITO (19)

Applewood smoked bacon, scrambled eggs, breakfast potatoes, pico de gallo, lime crema, salsa verde

BISTRO BREAKFAST (19)

Two farm fresh eggs, vineyard potatoes, applewood smoked bacon, sourdough toast

CHILAQUILES (19)

2 fresh farm eggs, queso fresco, chipotle crema, avocado, cilantro, smoked black bean puree, vineyard potatoes (choice of red or green salsa)
add: chicken {8.5} | shrimp {10.5}

AVOCADO TOAST

ADD: FARM-FRESH EGG (3)

SMOKED SALMON AVOCADO TOAST (24)

Toasted artisan bread topped with whipped cream cheese, fresh smashed avocado, silky salmon lox, red onions, cpers, touch of lemon, cracked pepper, sea salt & fresh dill

EVERYTHING AVOCADO TOAST (18)

Toasted artisan bread topped with whipped cream choose, fresh avocado slices, sprinkle of everything bagel seasoning

CAPRESE AVOCADO TOAST (20)

Toasted artisan bread, layered creamy smashed avocado, fresh mozzarella pearls, sliced basil, heirloom baby tomatoes with a rich balsamic drizzle

ARTISANAL CREPES

PROSCIUTTO & FIG CREPE (22)

A perfect balance of sweet & savory - prosciutto paired with a touch of fig jam, creamy whipped ricotta & baby arugula

LEMON BLUEBERRY CREPE (19)

Lemon cream-filled crepe, fresh blueberries, finished with a blueberry compote & lemon zest

RICH NUTELLA CREPE (23)

Warm crepe filled with rich Nutella, fresh banana & strawberry slices, topped with fresh maple whipped cream & a dusting of powdered sugar

PINSA FLATBREADS

PROSCIUTTO & BRIE BREAKFAST PINSA (27)

Light, airy pinsa topped with creamy cubed Brie, prosciutto, sweet sun-dried tomatoes, fresh basil over an aromatic roasted garlic olive-oil topped with a perfectly fried egg

CONQUISTADOR PINSA (26)

Mojo verde salsa, mozzarella, spanish chorizo, red onion & cilantro

FORAGED PINSA (26)

Goat cheese spread, caramelized onions, roasted beech brown mushrooms, drizzle of fig jam sauce & herbs

TUSCANO SAUSAGE PINSA (25)

Roman-style pinsa, layered zesty marinara, melted mozzarella, savory italian sausage, red & yellow bell peppers, fresh basil, drizzle of herb-infused olive oil

PINSA PANINI

TUSCAN SUNRISE PINSA PANINI (25)

Prosciutto di Parma, whipped ricotta, arugula, slow-roasted tomatoes, fresh basil, lemon zest, served with french fries

ESTATE FARMER'S BREAKFAST PINSA PANINI (26)

Applewood smoked bacon, soft scrambled eggs, smoked cheddar, caramelized, chive aioli, served with french fries

VINEYARD CHICKEN & ARTICHOKE PINSA PANINI (27)

Roasted chicken breast, marinated artichokes, fresh spinach, sun-dried tomatoes, mozzarella, roasted garlic aioli, served with french fries

DESSERT

HOT HONEY PEACH CHEESECAKE (16)

Creamy peach cheesecake topped with hot honey & a blueberry compote

HARVEST CARROT CAKE SLICE (16)

Moist, spiced-kissed carrot cake finished with a smooth cream cheese frosting.

SHAREABLE SIDES

HOME-STYLE POTATOES (8)

Golden, pan-roasted potatoes tossed with caramelized onions, fresh herbs, garlic, yellow & red bell peppers, shredded parmesan cheese

AVOCADO SLICES (4)

Ripe, hand-cut avocado finished with sea salt & fresh citrus

HERITAGE PORK MORNING LINKS (10)

Savory pork sausages, slow-cooked to golden crisp, seasoned with aromatic herbs

CHILI-FLAKED BACON (10)

Applewood-smoked bacon caramelized to a perfect crisp, accented with red chili flakes

FRESH SEASONAL FRUIT (8)

Peak-season fruit, hand-cut daily

SHAREABLE BITES



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SHAREABLE SIDES

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Applewood-smoked bacon caramelized to a perfect crisp, accented with red chili flakes

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Savory pork sausages, slow-cooked to golden crisp, seasoned with aromatic herbs

FRESH SEASONAL FRUIT (8)

Peak-season fruit, hand-cut daily

AVOCADO SLICES (4)

Ripe, hand-cut avocado finished with sea salt & fresh citrus

DESSERT

HARVEST CARROT CAKE (16)

Moist, spiced-kissed carrot cake finished with a smooth cream cheese frosting

HOT HONEY PEACH CHEESECAKE (16)

Creamy peach cheesecake topped with hot honey

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SHAREABLES

BITES

BISTRO 1969

HANDCRAFTED

ALL OF OUR COCKTAILS ARE HAND-CRAFTED TO ORDER, ONLY USING THE FRESHEST INGREDIENTS. EACH DRINK IS MADE WITH CARE AND ATTENTION TO DETAIL- BECAUSE QUALITY TAKES TIME, WE APPRECIATE YOUR PATIENCE AS OUR TEAM PREPARES OUR COCKTAIL WITH THE CRAFTSMANSHIP IT DESERVES.

THE HOUSE SANGRIA (16)

Our estate Cabernet Sauvignon blended with fresh citrus, house cab syrup & seasonal fruit

MPW GIN & TONIC (14)

house gin, rosemary simple syrup, fresh orange & lime juice, smoked rosemary sprig, served over ice

ESTATE MAI TAI (18)

dark rum, silver rum, coconut rum, pineapple & lime juice, triple sec, orgeat & simple syrup

MULE OF PARADISE (16)

house vodka, pineapple & orange juice, spicy mango & prickly pear purée, topped with ginger beer & fresh mint

APEROL COCONUT MARGARITA (14)

aperol, tequila, triple sec, house coconut cream, fresh lime juice, agave

MEDITERRANEAN MARGARITA (16)

house tequila, Amaretto, muddled rosemary, lemon juice, sweet & sour topped with olive oil drizzle

ESPRESSO KISS MARTINI (16)

Fresh-pulled Espresso, house Vodka, Kahlua coffee liqueur, Liqueur 43, silky house cream

MATCHA MARTINI (16)

Ceremonial matcha, White Chocolate Liqueur, Whipped Vanilla Vodka, house cream, dusted with matcha powder

CUCUMBER MOJITO (14)

house silver rum, fresh cucumber & mint, fresh lime juice, topped with soda water, agave

SOLERA SMOKED OLD-FASHIONED (19)

house bourbon, MPW Solera Cream Sherry, bitters, luxardo cherry, vanilla simple syrup, orange peel, smoked rosemary sprig

THE CELLAR MARY (19)

house bloody mary mix, served with applewood smoked bacon, blue cheese stuffed olives, lime, cherry tomato, pearl onion

DRAFT

MAUI BREWING CO.

Bikini Blond {11}

FREMONT SEATTLE EARTH

Golden Pilsner {11}

AVERY BREWING CO

White Rascal - White Ale {11}

SOCIETTE BREWING CO.

The Pupil IPA {11}

TARANTULA HILL BREWING CO.

Liquid Candy Hazy IPA {11}

STONE BREWING CO.

Buenaveza {11}

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BEVERAGES

STILL WATER (8)

Acqua Panna 1Ltr

SPARKLING WATER (8)

San Pellegrino 1 Ltr

SOFT DRINKS (4.5)

Coca-Cola | Diet Coke | Sprite | Lemonade | Unsweetened Tea | Root Beer

REFRESHERS

NON-ALCOHOLIC
ADD TEQUILA OR VODKA (7)

SPICY MANGO (9)

spicy mango purée, fresh lime & orange juice, house sweet & sour, topped with soda water & tajin

POMEGRANATE (9)

tangy pomegranate purée, fresh lime juice, house sweet & sour, topped with soda water

MOJITO (9)



muddled mint, fresh lime juice, cane sugar, topped with soda water

WINE LIST

MIMOSA TOWER- 5 MIMOSAS (38)

Flavors: Orange, Cranberry, Grapefruit, Pineapple

BUBBLES

			6oz	9oz
NISHA (red sparkling syrah) dark cherry, blackberry, plum	\$38	\$30.4	\$14	
BRUT SPARKLING crisp apple, bread-dough, asian pear	\$34	\$27.2	\$13	
PINEAPPLE COCONUT SPARKLING fresh pineapple, tropical coconut, citrus	\$38	\$30.4	\$14	
MOONLIGHT KISS (sparkling moscato) ripe peaches, citrus, rose petals	\$38	\$30.4	\$14	
ROMANTICA SPARKLING candied mango, peach gummy ring	\$38	\$30.4	\$14	

WHITE & ROSE WINES

2023 CINSAUT BLANC tart apple, pear, eurika lemon, guava	\$30	\$24	\$12	\$19
2023 CHARDONNAY pineapple, starfruit, asian pear	\$37	\$29.6	\$13	\$20
PALOMINO toasted almond, jackfruit, lemongrass	\$29	\$23.2	\$13	\$20
2019 VELLUTO tart green apple, poached pear, lemon custard	\$32	\$25.6	\$13	\$20
DUET green apple, lemon zest, stone fruit	\$29	\$23.2	\$13	\$20
2024 VERMENTINO tropical fruit, stone fruit, zesty citrus	\$32	\$25.6	\$14	\$21

RED WINES

2020 SANGIOVESE red cherry, raspberry, dried rose petals	\$48	\$38.4	\$15	\$22
BISTRO RED chocolate covered cherry, vanilla	\$38	\$30.4	\$16	\$23
MERITAGE dark berries, smoked oak, green pepper	\$50	\$40	\$16	\$23
2018 CABERNET SAUVIGNON dark cherry, cranberry, cedar cigar box	\$53	\$42.4	\$16	\$23
PETITE SIRAH dark berries, licorice, smoked oak	\$50	\$40	\$16	\$23
TROVATO cherry, cranberry, dried rose petal, blackberry, plum	\$50	\$40	\$16	\$23

SWEET WINES

2023 KALIKA FANTASTICA ROSÉ semi-sweet, strawberry, kiwi	\$32	\$25.6	\$13	\$20
2018 SOLSTICE BLUSH melon, rose petal, grapefruit	\$20	\$16	\$13	\$20
RIESLING starfruit, guava, white peach, honeycrisp apple	\$27	\$21.6	\$13	\$20
KIAAN Late Harvest Zinfandel 375mL ripe red berries, fig, honeyed spice	\$60	\$48		

FORTIFIED WINES

LIMITED RESERVE PORT medjool date, dried plum, cocoa bean	\$80	\$64	\$21	
SOLERA CREAM SHERRY butterscotch, bourbon, honeyed apricot	\$100	\$80	\$29	

*not available as a complimentary member glass.
Serving size for glass is 4 oz.

WINE CLUB EXCLUSIVE WINES

MERLOT vibrant aromas of bell pepper meet the subtle bitterness of orange bitters	\$53	\$42.4	\$16	
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DRAFT BEER FLIGHT

CHOOSE FOUR 5OZ
SAMPLES (21)

