

3545 Las Vegas Blvd L13,
Las Vegas, Nevada

FAVORITE BISTRO

For Private Parties
please call
1.702.844.4700

Lunch menu special \$24

Choice of - House salad or Soup of the	and	Choice of - Pizza Steak frites 8oz Croque Monsieur club sandwich	and	Choice of - Soft drink House wine
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Kids \$12

Choice of
mini burger
mac & cheese
pasta
pizza

Soup

Classic onion gruyere crostini	\$12
Soup of the Day	\$11

Pasta

Tomato and basil Carbonara smoked pork shoulder, cream, egg yolk, parmesan	\$18 \$25
Bucatini Alfredo with chicken Cream white wine sauce, mushrooms, parmesan cheese	\$25

Salad*

Caesar** romaine, herb croutons, poached eggs	\$14
Cobb bacon, tomatoes, bleu cheese, onion, avocado, eggs, chicken	\$16
Kale & apple avocado, almonds, pomegranates, raspberry vinaigrette	\$14
Mediterranean salad lettuce, heirloom cherry tomatoes, cucumbers, feta cheese, olives, farro, honey sherry basil dressing	\$16
Shrimp cocktail horseradish tarragon cocktail sauce	\$16
Ceviche** lime, shrimp, cucumbers, onions, cilantro, serrano chili	\$16

*Add Protein : chicken, shrimps, duck confit

\$8

Share plates

Charcuterie plate artisan selection, cornichons & olivade	\$19
Cheese plate artisan selection	\$19
Mixed Platter Charcuterie & Cheese artisan selection, cornichons & olivade (serves 3 or 4)	\$33
Escargots de Bourgogne herb garlic butter	\$13
Scallops fennel lemon compote, citronnelle beurre blanc	\$16
Calamari fried calamari, spicy tomato sauce	\$13

Pizza

Margherita mozzarella, marinara, basil	\$15
Chicken BBQ chicken breast, BBQ sauce, roasted corn & red peppers, mozzarella, cilantro, green onions	\$18
Vegetarian mozzarella, olives, artichoke, peppers, onions, basil	\$16
The Favorite** pepperoni, mozzarella, olive oil	\$16

Burgers**

8 Oz black angus, served w/ fries or salad	
BBQ braised bbq pork belly, nueske's remoulade, cheddar cheese, lettuce, tomato, sweet, spicy pickles, brioche bun	\$19
Hangover** caramelized onions, swiss cheese, cheese curds, fries with bacon, mayo, sunny side up egg	\$19
BLTA bacon, lettuce, tomato, avocado, mayo, provolone cheese, parmigiano crisp	\$19
Portobello gremolata, avocado, pepperade, smoky marinara, lettuce, tomato, micro sprouts	\$18
Chili burger lettuce, burger patty, chili, cheddar cheese, pickles	\$19
Classic cheese burger lettuce, tomato, mayo, provolone cheese	\$18

Sandwich & croques

*choice of salad or fries	
Croque Monsieur* ham & swiss- béchamel, swiss cheese	\$15
Croque Madame* ham & swiss, béchamel, sunny side up egg	\$16
Avocado toast & kale** bacon, maple syrup, pumpkin seeds, poached egg	\$16
Club sandwich* lettuce, tomato, avocado, dijon mayo, turkey, bacon	\$18
French dip* roast beef, provolone cheese, beef bouillon	\$16
Lobster rolls celery, fennel, green apple, mayo, lobster	\$21

Entrees **

Choice of Dijonnaise, peppercorn, Bordelaise sauce

Meat and steaks from the Josper charcoal oven

Veal parmesan veal scallopine served with pasta, smoked tomato sauce, mozzarella	\$26
Roasted chicken leeks, asparagus & thyme jus	\$25
Cassoulet cannellini bean, sausage, duck confit, bacon in tomato sauce	\$28
Steak frites 7 oz New York	\$21
New york 12 Oz	\$35
Rib eye 14 Oz	\$46
Filet mignon 8 Oz	\$44
Tomahawk 32 Oz serves 2 or more, 2 sides	\$98

Fish

Mussels & fries mariniere garlic white wine cream sauce & fries	\$22
Grilled salmon honey dijon glaze, seasonal vegetables	\$28
Mediterranean Bass ratatouille, raisin, capers & pine nut sauce	\$29

Sides

Creamy mashed potatoes	Gratin Dauphinois
Mac & cheese	Creamy corn
Asparagus	Creamy spinach
Seasonal vegetables	

Dessert & Milkshakes

Strawberry shortcake bake alaska strawberry sorbet & vanilla gelato, almond shortcake, strawberry sauce, meringue, cointreau flambé	\$11
Crystal ball passion, coconut & strawberry sorbet, fruit salad, exotic mint sauce, in an ice sculpture	\$11
Chocolate liegeois chocolate & vanilla ice cream, chocolate pearl, chocolate sauce, whipped cream	\$11
Warm carrot cake carrot cake with orange blossom meringue, cream cheese sauce	\$11
Tiramisu with almond biscotti tiramisu with kahlua coffee biscuit, almond biscotti	\$11
Macarons assorted of 10 macarons on a sculpture	\$32

Cocktail milkshake

Chocolate Baileys	\$12
Vanilla Frangelico	\$12
Virgin choco, Vanilla, berries, coconut	\$9

Cocktail smoothies

Wild berries Chambord & vodka	\$12
Tropical Rum	\$12
Virgin berries, Virgin tropical	\$9

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

Cocktails

\$15

SPECIALTY

The Crystal cranberry	Raspberry vodka, grapefruit cream, cranberry juice
The Ransom	Botanist Gin, St. Germain, Green Chartreuse, Lemon Juice, Orange Bitters
Strawberry Mule	Tito's, Real Strawberry, Lemon juice, Ginger Beer
Cool Cucumber	Bluecoat Gin, Chateau Aloe, Elderflower, Lime Juice, Cucumber Soda
Monkey Business	Rhum Clement, Giffard Banana, Monin, Vanilla, Giffard Crème de Cacao, Heavy Cream, Simple syrup
Peach Bellini	Nagomi Peach, La Marca Prosecco
Between the Sheets	Remy 1738 Cognac, Rhum Clement, Cointreau, Lemon Sour
Champs Elysees	Remy VSOP Cognac, Green Chartreuse, Lemon Sour, Freixenet Champagne
Espresso Martini	Grey Goose Vanilla Vodka, Espresso, Simple syrup
Basil Hemingway	Banks 5 Rum, Luxardo Maraschino, Giffard Grapefruit, Lime juice, Simple Syrup
Spiced Pear Martini	Breckenridge Spiced Rum, St George Pear, Monin Cookie Butter, Lime Juice
Boulevardier	John Drew Rye, Giffard Rhubarb, Antica Formula, Bitters

CLASSIC COCKTAILS

\$15

Aviation	Hendrick's, Luxardo Maraschino, Crème de Violette, Lemon Juice
Manhattan	Bulleit Rye, Antica Formula, Angostura Bitters
Sidecar	Remy 1738 Cognac, Cointreau, lemon Juice, rim Sugar
Cosmopolitan	Grey Goose Vodka, Cranberry Juice, Triple Sec, Lime Juice
Favorite Margarita	Patron Blanco Tequila, Cointreau, Lime Juice, Agave Nectar, Orange Juice
Old Fashion	Maker's Mark, Simple Syrup, Angostura Bitters
Mai Tai	Myers's Dark Rum, Bacardi Superior, Orgeat Syrup, Lime Juice, Orange Juice
Negroni	Botanist Gin, Campari, Antica Formula
Planters Punch	Myers's Dark Rum, Bacardi Superior, Orange Juice, Lemon Juice, Grenadine

MOCKTAIL

\$10

Tropical Peach Lemonade	Pineapple Juice, Peach Puree, lemon juice, Lemonade
Princess Peach	Nagomi White Peach Syrup, Torani Vanilla, Bean, Lemon Juice, Soda Water
Passion Punch	Funkin Passion Fruit Martini Puree, Torani, Vanilla Bean, Unsweetened Green Tea
Berry Blast	Blueberry Jam, Fresh Blueberries, Ginger Ale, Lemon Juice, Simple Syrup

Beer

Bottle

Budweiser	5.0% American Lager	\$7
Big Dogs Lager (Local)	5.0% American Lager	\$7
Budlight	4.2% American Light Lager	\$7
Michelob Ultra	4.2% American Light Lager	\$7
Coors Light	4.2% American Light Lager	\$7
Miller Light	4.2% American Light Lager	\$7
Corona	4.6% Mexican Light Lager	\$8
Blue Moon	5.4% Belgian Witbier	\$8
Hoegaarden	4.0% Belgian Witbier	\$8
Kona Big Wave	4.4% Golden Ale	\$8
Angry Orchard Apple	5.0% Cider	\$7
Stone IPA	6.9% IPA	\$9
Ballast Point Sculpin Grapefruit IPA	7.0% IPA	\$11
Guinness Stout	4.2% Irish Dry Stout	\$8
Kronenbourg Blanc	5.5% French Witbier	\$8
Heineken	5.0% Pale Ale	\$8
Sam Adams Lager	5.0% Vienna Lager	\$8
Odouls	0.0% Non Alcoholic	\$7

Drafts

Budlight	4.2% American Lager	\$7
Stella Artois	5.0% European Pale Ale	\$8
Lagunitas IPA	6.2% IPA	\$8
Modelo	4.4% Mexican Lager	\$8
Love Lady	5% Local	\$10

Our selection of wines

WHITE

	Btl	Glass
Domaine de la Rouillère , Côtes de Provence, 2018	\$50	\$10
Domaine de la Rouillère , Grande Reserve, 2018	\$77	\$14
La Terre , Chardonnay, California	\$36	\$8
Rodney Strong Chardonnay, "Chalk Hill" Vineyard, Sonoma Count	\$58	-
Castello Banfi , Pinot Grigio, San Angelo, Tuscany, Italy	\$49	\$10
Dr Loosen , Riesling, Dr. L, Mosel, Germany	\$36	\$8
Girard , Sauvignon Blanc, Napa Valley	\$38	\$8
Pine Ridge , White Blend, Chenin Blanc/Viognier, California	\$38	\$8
Cave de Lugny , White Burgundy, Les Charmes, France	\$42	\$9
Drouhin Vaudon , Chablis, Burgundy, France	\$58	\$12
Far Niente , Chardonnay, Napa Valley	\$106	-
Chateau Carbonnieux Blanc , Pessac Leognan, France	\$100	-
Cloudy Bay , Sauvignon Blanc, New Zeland	\$75	-
Illumination , Sauvignon Blanc, California	\$78	-
Pascal Jolivet , Sancerre, France	\$51	\$10

CHAMPAGNE & SPARKLING

Pommery , Brut, California	\$49	\$13
Pommery , Brut Royal, France	\$85	\$22
Pommery , "Pop" Pink, France 187mL	\$28	-
Perrier Jouet , brut, Champagne, France	\$99	-
Perrier Jouet , Belle Epoque, Champagne, France	\$325	-
Dom Perignon , Champagne, France	\$395	-
Clos l'Abeilley , Sauternes, France	\$58	-

RED

Domaine de la Rouillère , Côtes de Provence 2018	\$50	\$10
Domaine de la Rouillère , Grande Reserve, 2018	\$77	\$14
La Terre , Cabernet, California	\$36	\$8
Justin , Cabernet, Paso Robles, California	\$48	\$10
La Terre , Merlot, California	\$34	\$10
Canyon Road , Pinot Noir, California	\$36	\$8
Davis Bynum Jane's Vineyard , Pinot Noir, California	\$48	-
Cap Insula , Blend, Gerard, Bertrand, Languedoc, France	\$40	-
Lyeth Meritage , Blend, Alexander Valley	\$49	\$11
Chappellet , Blend, Chapellet, Mountain Cuvee, Napa Valley	\$81	-
Ravenswood , Old Vine, California	\$36	-
Cockburn's , Port, 10yr Tawny, Portugal	\$78	-
Stags Leap , Petite Syrah, Napa Valley	\$69	\$14
Trapiche Broquel , Malbec, Argentina	\$39	\$8
The Prisoner , Red Blend, Napa Valley	\$98	-
Justin , Red Blend, "Isosceles", Paso Robles	\$95	-
Jean Luc Colombo , Red Blend, Cotes Du Rhone, Rhone Valley, France	\$36	\$8
Famille Perrin , Red Blend, Chateauneuf Du Pape, Les Sinarads, Rhone Valley, France	\$85	-
Stag Leaps Artemis , Napa Valley	\$109	-

ROSE

Domaine de la Rouillère , Côtes de Provence, 2018	\$50	\$10
Domaine de la Rouillère , Grande Reserve, 2018	\$70	\$14
Whispering Angel , Rosé, France	\$48	\$10
Triennes , Rosé, France	\$46	\$10

Large Formats

Rose Domaine de la Rouillère , Côtes de Provence 1.5L	\$140
Rose Domaine de la Rouillère , Grande Reserve 1.5L	\$160
Rose Domaine de la Rouillère , Côtes de Provence 3L	\$380

Soda, coffee, specialty coffee, tea	\$5
Juice	\$7