

3545 Las Vegas Blvd L13,
Las Vegas, Nevada

For Private Parties
please call
1.702.844.4700

FAVORITE BISTRO

Kids \$12

Choice of
mini burger
mac & cheese
pasta
pizza

Soup

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

Pasta

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

Salad

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

Share plates

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

Pizza

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

Burgers**

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

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

Entrees**

Meat and steaks from the Josper charcoal oven

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

Fish

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

Sides

Creamy mashed potatoes	\$9
Gratin Dauphinois	
Mac & cheese	
Creamy corn	
Creamy spinach	
Asparagus	
Seasonal vegetables	

Dessert

Desserts by Claude Escamilla, World Pastry Champion

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

Cocktail milkshake

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

Cocktail smoothies

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

House Special Favorite Bloody Mary

1 Mini burger, 2 chicken wings, 2 Slices of bacon Mac& chesse balls, Fried pickle, Onion rings, Celery, tomato and radish	\$38
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Cocktails

\$15

SPECIALTY

The Crystal cranberry	Rasberry 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, Chareau 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, Chappellet, 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, Chateaufeuf Du Pape, Les Sinards, 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, Cotes de Provence 1.5L	\$140
Rose Domaine de la Rouillère, Grande Reserve 1.5L	\$160
Rose Domaine de la Rouillère, Cotes de Provence 3L	\$380

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