

# Bordeaux

ALL-DAY MENU | AVAILABLE 11:00 AM - MIDNIGHT

## //// SMALL ///

CALAMARI  
Lightly breaded and flash-fried, with chili aioli.... 13

**V** RICOTTA CHEESE DIP  
Housemade ricotta cheese, grilled green onion, garlic, olive oil, and herbs, with grilled pita..... 10

**GF** CHICKEN WINGS  
12 crispy chicken wings served with housemade BBQ and ancho hot sauce..... 12

**V** CRISPY BRUSSELS  
Flash-fried Brussels sprouts, sherry-herb vinaigrette, sun-dried tomatoes, Parmesan cheese, buttery bread crumbs..... 11

**VG** BUTTERNUT SQUASH HUMMUS  
Roasted butternut squash, chickpeas, lemon, ancho chile, cinnamon, housemade flatbread... 9

**V** FRICKLES  
Housemade dill pickles, hand breaded and fried, with roasted garlic aioli..... 8

LAMB MEATBALLS  
Roasted, simmered in a spiced tomato sauce... 10

**GF** RIB FINGERS  
Slow-cooked St. Louis ribs, housemade BBQ sauce, housemade pickles..... 12

## //// GREENS ///

ENHANCE YOUR SALAD SELECTION:

Chicken....5 Shrimp....8 Salmon\*....8 Steak\*....6

**V** CAESAR  
Romaine, Caesar dressing, Parmesan cheese, croutons.....half 5....full....10

## //// BETWEEN BREAD ///

INCLUDES YOUR CHOICE OF BORDEAUX SLAW, WARM POTATO SALAD, OR SWEET POTATO CHIPS  
SUBSTITUTE HOUSE CUT FRIES FOR \$2

BRAISED BEEF  
Bacon, brie cheese, pickled red onion, red wine aioli, focaccia..... 12

**V** BRUNCH  
Sautéed kale, roasted mushrooms, fried egg, Swiss cheese, mayo, Kaiser roll..... 10

CLASSIC BURGER\*  
House-ground beef, American cheese, tomato, housemade pickle, lettuce, onion, Kaiser roll... 12

## //// HANDHELDS ///

**GF** SHORT RIB TACOS  
Braised beef, shaved Brussels sprouts, ancho sauce, pickled red onion, cilantro..... 12

## //// HAPPY HOURS ///

MONDAY - FRIDAY 5:00 PM - 7:00 PM

DRAFT CRAFT BEERS & DOMESTIC BOTTLES **\$2 OFF**  
FEATURED DRINK OF THE DAY **\$5**  
HOUSE COCKTAILS **\$3.50**

## //// SPOONFULS ///

**GF** CLASSIC FRENCH ONION.....crock 8  
(Gluten-free when ordered without croutons)

SOUP DU JOUR.....cup 5....bowl 8

## //// SHAREABLE ///

CURED  
A selection of pâté, salami, and sausage, with mustard, pickles, toast..... 15

CURD  
A selection of artisan cheeses with fruit mustard, housemade crackers, candied walnuts ..... 14

**VG** GRILLED VEGETABLE PLATTER  
Winter squash, red onion, fennel, beet, carrot, herb vinaigrette..... 13

**V** TRIO  
Crispy Brussels sprouts, ricotta cheese dip, and butternut squash hummus, with grilled pita, crostini, housemade flatbread ..... 14

## //// FLATBREAD PIZZETTES ///

RUSTIC HOUSEMADE FLATBREADS, GRILLED, TOPPED WITH FRESH INGREDIENTS AND BAKED

ITALIANO  
Italian sausage, roasted red peppers, onion, wild mushrooms, mozzarella cheese..... 12

**V** MARGHERITA  
Tomato confit, basil, fresh mozzarella cheese... 10

THE OINK  
Ham, caramelized onion, Swiss cheese sauce and arugula..... 12

BBQ CHICKEN  
House BBQ, chicken confit, shaved red onion, provolone cheese..... 11

**VG** B&B  
Butternut squash puree with pickled butternut squash, caramelized leeks, and crispy Brussels sprouts..... 11

## //// MAIN ///

CHOICE OF BORDEAUX SALAD, CAESAR SALAD, OR A CUP OF OUR DAILY SOUP

**GF** PRIME PUB STEAK  
Chimichurri sauce, house cut fries, housemade ketchup..... 24

**GF** : GLUTEN-FREE ITEMS **V** : VEGETARIAN **VG** : VEGAN

\*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.