

Bistro 743 Menu

Appetizers

Red Pepper Hummus with Flatbread and Vegetable Crudite	\$8.00
Monumental Nachos	\$10.00 (Full)
Add house smoked chicken or seasoned shredded beef for \$2.00.	\$5.00 (Half)
Sweet Potato Fries with Chipotle Ketchup	\$5.00
Crispy Chicken Tenders with Ranch	\$6.00
Housemade Tortilla Chips and Salsa	\$6.00
Chicken or Beef* Street Tacos	\$9.00
3 tacos to an order.	
Hot Wings with Blue Cheese	\$13.00
One dozen in an order.	
Asian Smoked Short Ribs	\$8.00
Cup of Pork Green Chile	\$4.00

Salads

House Salad	\$4.00
Caesar Salad	\$4.00
Romaine Wedge Salad	\$10.00
Served with bleu cheese, chopped bacon, diced tomatoes, and bleu cheese dressing.	
Large Caesar Salad	\$10.00
Add grilled chicken* for \$4.00.	
Bookcliff Cobb Salad with Chicken*	\$15.00
Herb Crusted Salmon* Salad	\$18.00
Seared Ahi Tuna Salad* with Sesame Vinaigrette	\$18.00
Steak* and Blue Cheese Salad with Bacon and Walnuts	\$16.00
Harvest Chicken* Salad with Honey Lemon Vinaigrette	\$15.00
Baby spinach, peaches, almonds, goat cheese, cranberries, and grilled chicken*	

Angus Burgers

(Comes with fries, slaw, or fresh fruit cup. Onion Rings add \$.75)

DoubleTree Pub Burger* with Cheese	\$12.00
Cowboy Burger*	\$13.00
Served with BBQ sauce, bacon, onion, jalapeño, and cheese.	
Vegetarian Burger with Sautéed Mushrooms and Cheese	\$11.00

Fresh Baked Pizzas

(Personal Flatbread or Deepdish)

Classic Pepperoni	\$7.00
Sausage and Wild Mushroom	\$8.00
BBQ Chicken Pizza	\$9.00
House smoked chicken, BBQ sauce, caramelized onions, bacon, mozzarella, and cheddar.	
Build your own	\$10.00
Choice of 5 toppings: pepperoni, mushrooms, jalapeños, sausage, onions, spinach, bacon, black olives, or bell peppers. Add buffalo mozzarella for \$1.00.	

*Cooked to order. Consuming raw or uncooked meats or eggs may increase the risk of foodborne illness. Please let us know if you have any allergies.

Sandwiches

(Comes with fries, slaw, or fresh fruit cup. Onion Rings add \$.75)

<i>B.L.A.T on a Croissant</i> (Bacon, lettuce, avocado, and tomato)	\$10.00
<i>Traditional Club Sandwich</i>	\$12.00
<i>Greek Gyro with Lettuce, Tomato, Onion, and Tzatziki Sauce</i>	\$10.00
<i>Chicken* Caprese Sandwich</i>	\$12.00
<i>New York Style Reuben Sandwich</i>	\$13.00
<i>Bistro Tuna and Swiss Melt on Rye</i>	\$12.00
<i>Turkey Melt</i>	\$12.00
<i>Buffalo Chicken Sandwich with Bleu Cheese, Bacon, and Provolone</i>	\$12.00

Entrees from the Chef

(Choice of baked potato, roasted garlic mashed potato, rice pilaf, or fries)

<i>Smothered Smoked Chicken Burrito</i> Served with rice pilaf and refried beans. No additional sides with this item.	\$14.00
<i>Garlic Ginger Grilled Chicken* Breast with Orange Soy Sauce</i>	\$15.00
<i>Pasta Primavera with Fettuccine in a White Wine Herb Sauce</i> Add chicken* breast for \$4.00. No sides with this item.	\$14.00
<i>Buffalo Meatloaf with Wild Mushroom Gravy</i>	\$16.00
<i>House Smoked Short Ribs with Asian BBQ Sauce</i>	\$20.00
<i>Salmon Filet* with Alida's Jalapeño Peach Glaze</i>	\$22.00
<i>Sesame Seared Ahi Tuna*</i> Served with wasabi, ginger, and soy sauce.	\$22.00
<i>Bistro Filet Medallions* with Cherry and Black Pepper Demi</i> 8 ounce filet.	\$24.00
<i>Rib Eye* Steak with Sautéed Mushrooms and Onions</i>	\$27.00

Desserts

<i>Crème Brûlé</i>	\$6.00	<i>New York Style Cheesecake</i>	\$6.00	<i>Gelato Junction Gelato</i> (Seasonal Flavors)	\$6.00
<i>Flourless Chocolate Torte</i>	\$6.00	<i>Chocolate Cake</i> (Serves 2)	\$8.00		
<i>Caramel Apple Pie</i> (Served warm with vanilla ice cream)	\$8.00	<i>DoubleTree Chocolate Chip & Walnut Bread Pudding</i>	\$6.00		

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Bistro 743 Wine List

		Glass	Bottle
<i>Freixenet Cordon Negro</i>	Spain (split)	\$6.00	N/A
<i>La Marca Proseco</i>	Italy	N/A	\$29.00
<i>Cavit Moscato</i> Crisp semi-sweet white wine.	Italy	\$7.00	\$26.00
<i>Cupcake Sauvignon Blanc</i> A favorite of Malborough County.	New Zealand	\$7.50	\$28.00
<i>Menage A Trois Pinot Grigio</i>	California	\$8.00	\$30.00
<i>Andaluna Malbec</i> Complex aromas of cassis, violets, and dark chocolate.	Argentina	\$8.00	\$30.00
<i>Sea Glass Cabernet</i> Bold aroma of plum and cherry.	California	\$8.00	\$30.00
<i>Joseph Carr "Josh" Pinot Nior</i> Offers bright ripe cherries and deep earthy flavors with spice.	California	\$8.25	\$32.00
<i>Jam Jar Sweet Shiraz</i> Juicy berry flavors and hints of dark chocolate.	South Africa	\$7.50	\$28.00
<i>Beringer White Zinfandel</i> Abundent fresh strawberry and melon flavor.	California	\$6.25	\$23.00
<i>Fox Brook Vineyards (House Wine)</i> Chardonnay • Cabernet • Merlot	California	\$6.25	\$23.00

Local Wines

		Glass	Bottle
<i>Carlson Vineyards</i> Tyrannosaurus Rex (Lemberger grape, medium bodied red wine) Laughing Cat Reisling (semi-sweet, reminiscent of pears and tropical fruit)	Palisade, CO	\$7.25	\$26.00
<i>Two Rivers Winery</i> Chardonnay • Cabernet • Merlot	Redlands	\$8.25	\$32.00

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