

BISTRO AIX WILL BE OPEN SUNDAY JUNE 20<sup>TH</sup> FOR FATHER'S DAY 3:30PM - 9:30PM. WE WILL BE CLOSED ON MONDAY JUNE 21<sup>ST</sup> AND WILL REOPEN TUESDAY JUNE 22<sup>ND</sup> AT 11:30AM

## FATHER'S DAY SPECIALS

**Oven Roasted Red and Yellow Beet Salad \$14**  
Goat cheese, candied walnuts, raisins, Banyuls vinaigrette

**Kobe Burger \$22**  
Roasted tomatoes, spinach, caramelized onions  
frisee served with Truffle fries

**Beef Wellington \$46**  
Spinach puree, baby vegetables, Truffle sauce

**Grilled Pork Chop \$40**  
Dijon spatzle, braised savory cabbage, morel sauce

**Pan Seared Halibut \$42**  
Toasted couscous nicoise with a fennel and tomatoes saffron broth

**Meatloaf \$32**  
Sweet potatoes, braised brussel sprouts

# DINNER MENU

## DEBUT

### Fromage and Charcuterie ★ GF

Daily Selections, Assorted  
Accoutrements

### Steamed Mussels ★ GF

Chorizo, Shallots, Aix Herb Butter, Grilled  
Ciabatta 15

### Blue Cheese Chips ★ GF V

House-Made Potato Chips, Blue Cheese  
Dressing, Blue Cheese Crumbles 12

### Crispy Calamari ★ GF

Smoked Pepper Aioli, Sweet Soy, Flash-  
Fried Vegetables 15

### Escargot ★ GF

Garlic, Shallots, Aix Herb Butter, Crostinis  
14

### Crab Cakes

Remoulade, Lemon, Traditional  
Herbs 15

### Caprese ★ GF V

Mozzarella, Roma Tomatoes, Basil Oil,  
Balsamic Glaze 16

### Tuna Tartar ★ GF

Yellow Fin Tuna, Sweet Soy, Avacado,  
Wakmae, Cucumber, Masago, Chilli Oil,  
Togarshi, Wontons 17

## SOUP

### Traditional French Onion Soup

Gruyère, Provolone, Crostini 11 ★ GF

### Soup Du Jour

Chef Selection 10

## SALAD

### Aixoise ★ GF V

Romaine, Cabbage, Peppers, Carrots,  
Pickled Ginger, Sesame Seeds, Peanuts,  
Peanut Lime Vinaigrette 13

### Wedge ★ GF V

House-made Blue Cheese Dressing,  
Shaved Red Onions, Lardons, Tomatoes  
11

### Mixed Green ★ GF V

Baby Heirloom Tomatoes, Cucum-  
bers, Shaved Red Onion, Shaved Par-  
migiano-Reggiano,  
Garlic Vinaigrette 11

### Tradional Caesar ★ GF V

Romaine, Shaved Parmigiano- Reggiano,  
Caesar Dressing, Aix Herb Croutons 11

## LES FRUITS DE MER

### Pan Roasted Salmon ★ GF

Quinoa, Asparagus, Red Onions, Ginger,  
Sweet Soy, Glaze, Heirloom Carrots 29

### Fish Aixoise

Please Consult Your Server For Today's  
Selections M/P

### Seared Scallops ★ GF

Parmesan Rissotto, Asparagus,  
Mushrooms, Red Wine Sauce 35

### Shrimp Tagliatelle ★ GF

Sauteed Shrimp, Tomato Cream Sauce,  
Shaved Parmigiano- Reggiano 25

### Cioppino ★ GF

Mussels, Seared Fish, Shrimp, Snow Crab  
Legs, Clams, Garlic, Tomato Wine Broth,  
Parsley 39

## PRINCIPAL

### Braised Short Rib ★ GF

Whip Potatoes, Baby Carrots, Pearl  
Onions, Heirloom Tomatoes, Au Jus 32

### Steak Frites Au Poivre ★ GF

Brandy Shallot Cream Sauce, Served with  
Hericot Verts, Aix French Fries 34

### Filet Mignon ★ GF

Hand-Cut Beef, Whipped potatoes,  
Asparagus, Roasted Mushrooms, Red  
Wine Sauce M/P

### Coq Au Vin ★ GF

Roasted in Red Wine Reduction,  
Whipped Potatoes, Chives, Pearl Onions,  
Bacon Lardons, Blistered Cherry  
Tomatoes, Gaufrette 25

### Mushroom Rigatoni ★ GF V

Parmesan, Crème, Cracked Red Pepper  
24

### New Zealand Herb Crusted Rack Of Lamb ★ GF

Fricassee of Quinoa, English Peas,  
Heirloom Cherry Tomatoes, Smoked  
Eggplant Puree, Red Wine Sauce 38

## FLAT BREAD

### Margherita ★ V

Fresh Mozzarella, Sliced Roma Tomatoes,  
Fresh Basil 14

### Sausage and Chèvre ★ V

Tomato Sauce, Red Peppers, Fresh  
Oregano, Chili Flakes 16

### Mushroom Fontina ★ V

Sautéed Wild Mushrooms, White Truffle  
Oil 16

## À LA CARTE

### Whipped Potatoes ★ GF V

### Haricot Verts ★ GF V

### Rainbow Carrots ★ GF V

### Aix French Fries ★ V

### Brussel Sprouts ★ GF V

8

★ This meal can be easily  
modified to fit.

GF gluten free V vegetarian

Add Chicken	7
Add Shrimp	9
Add Wild Salmon	10
Add Hanger Steak	15

• Contains raw ingredients. Consuming raw or undercooked foods may in-  
crease your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more.

# LUNCH SELECTIONS

## DEBUT

### Fromage and Charcuterie ★ GF

Daily Selections, Assorted  
Accoutrements

### Escargot

Garlic, Shallots, Aix Herb Butter, Crostinis  
14

### Steamed Mussels ★ GF

Chorizo, Shallots, Aix Herb Butter, Grilled  
Ciabatta 15

### Blue Cheese Chips ★ GF V

House-Made Potato Chips, Blue Cheese  
Dressing, Blue Cheese Crumbles 12

### Crispy Calamari ★ GF

Smoked Pepper Aioli, Sweet Soy, Flash-  
Fried Vegetables 15

### Crab Cakes

Remoulade, Lemon, Traditional  
Herbs 15

### Caprese ★ GF V

Mozzarella, Roma Tomatoes, Basil Oil,  
Balsamic Glaze 16

## SOUP

### Traditional French Onion Soup

Gruyère, Provolone, Crostini 11 ★ GF

### Soup Du Jour

Chef Selection 10

## SALAD

### Aixoise ★ GF V

Romaine, Cabbage, Peppers, Carrots,  
Pickled Ginger, Sesame Seeds, Peanuts,  
Peanut Lime Vinaigrette 13

### Wedge ★ GF V

House-made Blue Cheese Dressing,  
Shaved Red Onions, Lardons, Tomatoes  
11

### Mixed Green ★ GF V

Baby Heirloom Tomatoes, Cucum-  
bers, Shaved Red Onion, Shaved Par-  
migiano-Reggiano,  
Garlic Vinaigrette 11

### Traditional Caesar ★ GF V

Romaine, Shaved Parmigiano- Reggiano,  
Caesar Dressing, Aix Herb Croutons 11

## SANDWICHES

### AIX BURGER ★ GF

Prime Beef, American Cheese, Lettuce,  
Tomato, Pickled Onions, Chipotle, Aix  
Herbs, Aix Herb Fries, Side Of Mixed  
Greens 17

### Chicken Sandwich

Provlone, LTO, Chipotle Aioli, Aix Herb  
Fries, Side Of Mix Greens 15

### Short Rib Sandwich

Grilled Sourdough bread, Garlic Aioli,  
Arugula, Muenster Cheese, Served with  
Aix Herb Fries 18

### Fish Sandwich

Corn Flour, Flash-Fried Fish, House-Made  
Tartar, LTO, Aix Herb Fries, Side Of Mixed  
Greens 16

## PRINCIPAL

### Steak Frites Au Poivre ★ GF

Brandy Shallot Cream Sauce, Served with  
Hericot Verts, Aix French Fries 34

### Shrimp Tagliatelle ★ GF

Sauteed Shrimp, Tomato Cream Sauce,  
Shaved Parmigiano- Reggiano 25

### Fish Aixoise

Please Consult Your Server For Today's  
Selections M/P

### Mushroom Rigatoni ★ GF V

Parmesan, Creme, Truffle, Ricotta,  
Cracked Red Pepper 24

### Braised Short Rib

Whip Potatoes, Baby Carrots, Pearl  
Onions, Heirloom Tomatoes, Au Jus 32

## À LA CARTE

Whipped Potatoes ★ GF V

Rainbow Carrots ★ GF V

Haricot Verts ★ GF V

Aix French Fries ★ V

Brussel Sprouts ★ GF V

★ This meal can be easily  
modified to fit.

GF gluten free V vegetarian

Add Chicken 5

Add Shrimp 9

Add Wild Salmon 10

Add Hanger Steak 15

• Contains raw ingredients. Consuming raw or undercooked foods may in-  
crease your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more.

DEBUT

**Steamed Mussels** \*GF

Chorizo, Shallots, Aix Herb Butter, Grilled Ciabatta 7

**Blue Cheese Chips** \*GF V

House-Made Potato Chips, Blue Cheese Dressing, Blue Cheese Crumbles 7

**Crispy Calamari** \*GF

Smoked Pepper Aioli, Sweet Soy, Flash-Fried Vegetables 7

**Crab Cakes**

Remoulade, Lemon, Traditional Herbs, 7

**Caprese** \*GF V

Mozzarella, Roma Tomatoes, Basil Oil, Balsamic Glaze 7

**Soup Du Jour**

Please Consult Your Server 7

SALAD

**Wedge** \*GF V

House-made Blue Cheese Dressing, Onions, Marmalade, Lardons, Tomatoes 7

**Mixed Green** \*GF V

Baby Heirloom Tomatoes, Cucumbers, Red Onion Marmalade, Shaved Parmigiano-Reggiano, Garlic Vinaigrette 7

**Chopped Caesar** \*GF V

Romaine, Shaved Parmigiano-Reggiano, Lemon Zest, Aix Herb Croutons 7

FlatBread

**Margherita** \*V

Fresh Mozzarella, Sliced Roma Tomatoes, Fresh Basil 7

**Sausage and Chèvre** \*V

Roasted Tomatoes, Red Peppers, Fresh Oregano, Chili Flakes 7

**Mushroom Fontina** \*V

Sautéed Wild Mushrooms, White Truffle Oil 7

DRINKS

All Signature Cocktails 7

Single Wells 7

House White Wine 7

House Red Wine 7

\* This meal can be easily modified to fit.  
 GF gluten free  
 V Vegetarian

Add Chicken 4  
 Add Shrimp 5

• Contains raw ingredients. Consuming raw or undercooked foods may increase your risk of food-borne illness.  
 20% gratuity will be added to parties of 8 or more.



**LIBATIONS**

# COCKTAILS

## **Rhubarb Gimlet**

New Amsterdam Vodka, Fresh Lime Juice, Simple Syrup,  
Rhubarb Bitters, Muddled Cucumber

14

## **Pistachio Del La Rosa**

El Jimador, Fresh Lime Juice, Toasted Pistachio Syrup, Gran  
Mariner, Salted Pistachio Rim

13

## **Wicked Tango**

Mango Rum, Combier, Fresh Lime Juice, Pineapple Juice,  
Simple Syrup, Soda Water

14

## **Hemingway Daiquiri**

Flora De Cana, Fresh Lime Juice, Luxardo Marashino  
Liqueur, Grapefruit Juice, Simple Syrup

13

## **The Villani**

Prosecco, St Germain, Muddled Strawberries, Splash of  
Soda

14

# COCKTAILS

## **Aperol Sea Breeze**

New Amsterdam Gin, Aperol, Fresh Lemon Juice, Grapefruit Juice, St Germaine

14

## **Ready Aim Fire**

Mezcal, Pineapple Honey Syrup, Pineapple Juice, Lime Juice

15

## **Mango Tini**

New Amsterdam Vodka, Mango Liqueur, Fresh Lime Juice, Simple Syrup

14

## **Wicked Roots**

Pear Vodka, Vanilla Rum, Fresh Lime Juice, Simple Syrup

14

## **ELEPHANT IN THE BRIAR PATCH**

Contradiction Bourbon, Chambord, Lemon, Blackberry, Turbinado Simple Syrup

# BY THE GLASS

## INTERESTING REDS

Castris Maiana   Negromaro Blend   Salice   Italy	8
V No   Malbec   Mendoza   AR   2017	10
Hahn GSM   Central   CA   2016	10
Chappallet Mountain Cuvée   Blend   Napa   CA	14
Roth   Merlot   Sonoma County   CA   2015	12
Cain Concept   Red Blend   Napa Valley   CA   2009	23

## PINOT NOIR

Macmurray Ranch   Central Coast   CA   2017	10
Sand Point   Lodi   CA   2017	9
Bell Glos   Santa Lucia Highlands   CA   2017	19

## CABERNET SAUVIGNON

Steel Shooting Star   Lake County   CA   2016	9
Annabella   Sonoma County   CA   2016	10
Round Pond Kith & Kin   Napa Valley   CA   2016	16
Auros   Oakville/Stags Leap   CA   2016	18
Groth   Oakville   CA   2016	23
The Hess Collection   Mt. Veeder   2014	30

## FRANCE

Château Greysac   Bordeaux   Médoc   2014	14
Shatter   Grenache   Languedoc-Rousillon   2016	18
Louis Latour   Pinot Noir   Burgundy   FR   NV	13
Perrin Rouge   Côtes du Rhône   Rhône   2016	8

Please Drink Responsibly



# BY THE GLASS

## BUBBLES

Charles Bove   Loire Valley   FR   NV	9
Lucien Albrecht Rosé   Alcece   FR   NV	9
Veuve du Vernay   Brut   FR   NV	8
Famiglia Zonin Cuvée (187ml)   Prosecco   IT   NV	11

## SAUVIGNON BLANC

Matua   Marlborough   NZ   2016	9
Patient Cottat   Loire Valley   FR   2017	9
Chalk Hill Winery   Sonoma   CA   2017	13

## CHARDONNAY

Louis Jadot   Macon-Villages   Burgundy   FR   2017	9
Steele Cuvée   CA   2017	12
Jordan   Sonoma County   CA   2016	16
Sonoma Cutrer   Sonoma   CA   2017	15

## OTHER WHITES

La Perlina   Moscato   IT   2016	10
Villa Wolf   Riesling   Pfaltz   GR   2017	9
Aix Rose   Provence   FR   2018	9
Maso Canali   Pinot Grigio   Aldo Adige   IT   2017	11
Beronia Rueda   Verdjo   Rueda   SP   NV	8
Fernandez de Pierola   Tempranillo Blanco   Rioja   SP   ____	9
Perrin Blanc   Côtes du Rhône   Rhône   FR   2017	8

## CORAVIN

Argiano   Brunello di Monalcino   Tuscany   Italy   2013	30
E. Guigal   Chateauneuf de Pape   Rhone   2013	30

Please Drink Responsibly

# SPIRITS

## VODKA

Absolut Elyx  
Beluga  
Beluga Gold Line  
Belvedere  
Boardroom Ginger Vodka  
Boyd & Blair  
Carve  
Chopin  
Crop Cucumber  
Grey Goose  
Hanger 1  
Ketel One  
Manifest  
M&B Venture  
M&B Pepper  
Stoli  
Tito's  
**GIN**  
Monkey 47  
Beefeater  
Bol Genever  
Bombay Sapphire  
Hendrick's  
M&B 2nd ST  
Manifest

## GIN (Continued)

Manifest Barrel Aged Gin  
Plymouth Gin  
Ransom Old Tom  
St Augustine  
Tanqueray  
Uncle Val's Botanical  
Uncle Val's Restorative  
**RUM/CACHACA**  
Angostura No. 1  
Bacardi  
Bacardi 8 year  
Captain Morgan  
Diplomatico Exclusiva  
Don Q Coco  
Goslings  
Havana Club  
Leblon Cachaca  
M&B Amber  
Plantation Pineapple  
Pisco la Caraveda  
Prata Cachaca  
Ron Abuelo Anejo  
Ron Zacapa  
Solera  
RumHaven Coconut  
St Augustine

## **TEQUILA/MEZCAL**

Casa Dragones Joven  
Casa Dragones Blanco  
Casamigos Blanco  
Casamigos Reposado  
El Jimador Reposado  
Illegal Mezcal  
Milagro Reposado  
Milagro Anejo  
Casa Nobles Crystal  
Del Maguey Vida Mezcal  
Del Maguey Albarradas Mezcal  
Del Maguey Chichicapa Mezcal  
Del Maguey Iberico Mezcal  
Del Maguey San Pablo Ameyal  
Mezcal  
Del Maguey San Luis Rio Mezcal  
Banhez Joven Mezcal  
Cenote Blanco  
Cenote Reposado  
Cenote Anejo  
Partida Blanco  
Partida Repo  
Partida Anejo

## **WHISKEY**

Angel's Envy  
Bastille  
Bushmills  
Crown Reserve  
Crown Royal  
Jack Daniels  
Jameson  
Jameson Black Barrel  
Jameson Caskmates  
M&B Shoreline  
Rattlesnake Rosie's Apple  
Rattlesnake Rosie's Maple Bacon  
Seagram's 7

## **RYE**

High West Rendezvous Rye  
Redemption  
Sazerac  
Manifest Rye  
Bulleit

**BOURBON**

Blanton's  
 Basil Hayden's  
 Buffalo Trace  
 Bulleit  
 Bulleit 10yr  
 Colonel E.H. Taylor  
 Contradiction  
 Eagle Rare  
 Evan Williams 100 proof  
 Evan Williams Small Batch  
 Four Roses Small Batch  
 High West American Prairie  
 High West Campfire  
 Iron Smoke  
 Knob Creek  
 Maker's Mark  
 Noble Oaks  
 Wathen's  
 Woodford Reserve

**COGNAC/BRANDY/DISCO**

D'usse  
 Frapin VSOP  
 Hennessy  
 Hennessy Privilege  
 Remi Martin VSOP  
 Remy Martin XO  
 Pisco Porton  
 Aqua Brandy

**COGNAC/BRANDY/DISCO****(Continued)**

Louis 13  
**SCOTCH**  
 Balvenie 12  
 Balvenie 14 Carib. Cask  
 Compass Box  
 Dalmore 12  
 Dalmore 15  
 Dewar's White Label  
 Glenfiddich 12  
 Glenfiddich 14  
 Glenfiddich 18  
 Glenlivet 12  
 Glenlivet 18  
 Glenlivet 21  
 Glenlivet Nadurra  
 Glenlivet Founder's  
 Glenmorangie  
 Johnny Walker Black  
 Johnny Walker 18  
 Johnny Walker Blue  
 Laphroig  
 Macallan 12  
 Macallan 15 (FO)  
 Macallan 17 (FO)  
 Macallan 18 (FO)  
 Macallan 21  
 Macallan Rare

**CORDIALS**

Ancho Reyes  
Aperol  
Averna  
Bauchant  
Belle de Brillet (Pear)  
Benedictine  
Bols Sour Apple  
Borghetti Espresso  
Borghetti Sambuca  
Busnel Calvados  
Campari  
Carpano Antica  
Carpano Dry  
Chambord  
Chartreuse Green  
Chartreuse Yellow  
Cherry Heering  
China China  
Combiar  
Creme de Cacao  
Creme Yvette  
Cynar 70  
Dekuyper Apple  
Dekuyper Triple Sec  
Dolin Dry  
Dolin Sweet

**CORDIALS (CONTINUED)**

Domaine de Canton  
Drambuie  
Dry Curacao  
Fernet Branca  
Frangelico  
Galliano  
Genepy de Alpes  
Giffard Pamplemousse  
Gozio Amaretto  
Grand Marnier  
Kahlua  
La Madre Strawberry Vermouth  
Lillet Blanc  
Lillet Rose  
Luxardo Maraschino  
Marie Brizard  
Meletti  
Meletti Anisette  
Pimm's #1  
Solerno  
St George Absinthe  
St Germain  
Sweet Lucy  
Tuaca  
M&B Grapefruitcello  
M&B Oranbecello

# BEER SELECTIONS

## Bottles

Veterans United Buzzing Bee

6

Blue Moon

6

Bud Light

5

Budweiser

5

Heineken N/A

4

Corona

6

Coppertail Night Swim

6

Laganitas

6

Michelob Ultra

5

## Bottles (Continued)

Miller Light

5

Stella Artois

6

Yeungling

Intuition I-10

6

Orange Blossoms

6