

CITY HALL BISTRO
DINNER

EST. 2017

SMALL PLATES

MARINATED OLIVES	6
FROSTED ALMONDS	7
FARM GREEN SALAD	12
celery, soft herbs mix, balsamic vinaigrette add chicken + 6	
ARUGULA SALAD	15
roasted butternut squash, pepitas, dried cranberries, parmesan, lemon vinaigrette add chicken + 6	
CHEESE SELECTION	25
honeycomb, almonds, grapes, fruit preserves, grilled sourdough	
JUMBO LUMP CRAB CAKES	23
remoulade, chive oil, lemon	
ROASTED GARLIC HUMMUS	14
crispy harissa chickpeas, grilled pita	

ENTREES

PASTA BOLOGNESE	22
calamarata pasta, beef and pork bolognese, parmesan	
PAN-SEARED HALIBUT	32
sunflower seed risotto, sunchoke puree, lemon zest	
FIRE ROASTED CHICKEN	28
whipped butternut squash, wild mushroom, jus	
BRAISED SHORT RIB	32
gruyère mashed potatoes, cippolini, black pepper gastrique, jus	

NY STRIP STEAK FRITES	42
12oz cut, beef tallow, shoestring fries	

SANDWICHES

BISTRO BURGER	18
cheddar cheese, arugula, dijonnaise, shoestring fries	
SOURDOUGH GRILLED CHEESE	13
gruyère, cheddar, tomato basil soup *add bacon +3 *add avocado +3	

SIDES

POTATOES ALIGOTE	8
yukon mashed potatoes, gruyère cheese	
GARLIC FRIES	12
parmesan, chile flakes, parsley	
MAC 'N CHEESE	15
toasted panko	
BROCCOLINI	12
garlic, red pepper flakes, olive oil	

DON'T FORGET

OLIVE OIL CAKE	12
almond flour, coconut whip, lemon "curd"	
CHOCOLATE BUDINO	12
vanilla shortbread crumble, salted caramel	

YOU CAN'T FIGHT CITY HALL

a service charge of 20% will be added to parties of 8 or more | *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness | a 2.5% culinary service charge on food has been added to your bill to support equitable culinary wages.

CITY HALL BISTRO

DRINKS

COCKTAILS

TIKI G+T	16
citadelle gin, chardonnay, pineapple, toni	
DUTCH BEEHIVE	15
fords gin, lemon, honey	
ORIGAMI FOLDS	17
citadelle gin, elderflower, lemon, pomegranate	
CATCH ME IF YOU CAN	17
four roses bourbon, grapefruit, chamomile	
ANALOG ESCALATOR	18
lunazul tequila, green chartruese, lime cordial	
RETRO TECH	18
ritten house rye, cocchi di torino, campari, vanilla, mole bitters	
1912 OLD FASHIONED	18
balcones bourbon, bitters, orange	

WINE

SPARKLING	
PROSECCO	14/53
ROSÉ	15/56
hubert meyer, alsace, france	
LA CUVÉE	24/96
laurent perrier, champagne, france	
WHITES	
PINOT GRIGIO	14/52
scarpetta, friuli, italy	
GAVI DI GAVI	16/64
ascheri, sicily, italy	
SAUVIGNON BLANC	14/52
margerum, santa barbara, california	
SAUVIGNON BLANC	17/64
le coeur de la reine, loire, france	
CHARDONNAY	17/64
'passy le clou' chablis, france	
CHARDONNAY	22/84
domaine eden, santa cruz, california	

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ROSE

ROSATO	13/48
ercole, piedmont, italy	

REDS

PINOT NIOR	17/64
louis latour, burgundy, france	

NEBBIOLO	15/56
g.d. vajra, langhe, italy	

CABERNET FRANC	16/60
nicolas reau 'ange', loire valley, france	

ZINFANDEL	17/64
monte rio cellars, lodi, california	

BORDEAUX	14/52
ronan by clinet, bordeaux, france	

TEMPRANILLO	16/60
condado de haza, ribera del duero, spain	

CABERNET SAUVIGNON	18/68
lava cap, el dorado, california	

BEER

DRAFT

TEXAS ALE PROJECT	9
pilsner, dallas, tx	

MANHATTAN PROJECT HALF-LIFE	9
hazy ipa, dallas, tx	

RAHR AND SONS TEXAS RED	9
amber, ft. worth, tx	

PACKAGED

COMMUNITY MOSAIC	7
ipa, dallas, tx	

SHINER BOCK	8
bock, shiner, tx	

STELLA ARTOIS	8
european lager, belgium	