



BISTRO BITES

ARANCINI 15

fried risotto mozzarella balls,
house marinara

REUBEN POTSTICKERS 14

spicy 1000 island dipping sauce

FRIED ARTICHOKE HEARTS 14

breaded, garlic aioli

ONION BHAJI 14

battered, raita sauce

BACON & EGGS 16

deviled eggs, bacon jam, blue cheese

DILL PICKLE POPCORN 8

SHRIMP & GRITS 17

white cheddar polenta cake, chorizo gravy

CLAUDE'S PISTACHIO ENCRUSTED GOAT CHEESE 13

fried, apple honey jelly

PEPPER ENCRUSTED

SMOKED SALMON 19

whipped feta, olive relish, seeded crackers

PORK BELLY BAO 12

steamed buns, hoisin, cucumber, radishes,
peanuts, cilantro

JUMBO GARLIC BUTTER SHRIMP 26

sautéed Mexican wild caught shrimp,
white wine lemon butter sauce

MELITZANOSALATA 12

roasted eggplant dip, feta, olive oil, pita

SOUPS / SALADS

SOUP du jour 6 / 9 FRENCH ONION 10

TINY GREENS, BEETS & GOAT CHEESE 15

micro greens, chevre goat cheese, toasted
pumpkin seeds, roasted beets, basil vinaigrette

CLASSIC CAESAR 13

crisp romaine, parmesan, crouton toast, house
Caesar dressing, anchovies upon request

THE SPINACH 16

baby spinach, red onion, crumbled applewood
smoked bacon, mushrooms, hardboiled egg,
blue cheese crumbles, warm bacon vinaigrette

CHOPPED ASIAN SALAD 14

napa cabbage, bok choy, carrots, red bell
peppers, sesame seeds, cilantro, scallions,
wonton noodle, mandarin oranges,
soy dressing

ADD grilled chicken or shrimp to any salad +6

ENTREES

LASAGNE ROLLATINI 22

mint ricotta, mascarpone & romano cheese,
spinach, handmade crepe noodles, red sauce

PASILLA 27

shrimp stuffed pasilla pepper, rice, black beans,
white cheddar, roasted red bell pepper & tomato
marinara, queso fresco & micro cilantro

LEMONY BAKED COD 26

seared wild caught Alaskan cod, lemony butter
cracker crumb, sautéed spinach, roasted
sweet potatoes, lemon cream sauce

TROUT ALMONDINE

ruby red trout, toasted couscous, vegetable
du jour, white wine butter almond sauce **28**

HERB ENCRUSTED CHICKEN 27

seared airline chicken breast, shaved brussels
sprouts, chorizo olive hash, pan sauce

CRISPY JAPANESE SALMON CAKES 26

wild caught Atlantic salmon, wasabi aioli,
herb basmati rice, sautéed spinach

BERKSHIRE PANKO ENCRUSTED

PORK CHOP 28

6 oz bone-in oven roasted, creamed potatoes, red
wine braised cabbage, apple serrano compote

ANDRE'S GRILLED MEATLOAF 25

roasted broccoli, creamed potatoes,
mushroom gravy

Eat Bistro & Drinks

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** these items are cooked to order and can be ordered undercooked. consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a certain medical condition.*

COCKTAILS

FU-C19 12

Bulleit rye whiskey, lemon juice, honey syrup,
muddled blackberries & sage,
Cocktail Punk's alpino bitters

MARE'S MARGARITA 11

Lunazul blanco tequila, blueberry coulis,
simple syrup, lime juice, rhubarb bitters

SMOKEY & THE PALOMA 13

chipotle infused Vida mezcal, grapefruit juice,
lime juice, egg whites, agave syrup

HOT MADAME 12

Lunazul blanco tequila, lime juice, Solerno
blood orange liqueur, gochujang sauce

SIDECAR SANCHEZ 13

Martell Cognac, Patron Citronge liqueur,
Ancho Reyes verde chile poblano liqueur,
lemon juice, agave syrup

SHENANIGANS 11

Elijah Craig bourbon, lemon & lime juice,
simple syrup, orange bitters,
Boylan's black cherry soda

OLD GUY 13

Elijah Craig bourbon, muddled sugar cube,
black walnut bitters, rye soaked Michigan cherries

MARBLE MULE 10

*Marble vodka, Gosling's ginger beer,
lime juice, simple syrup, pickled ginger

MOLLY'S MEXICAN MULE 11

Lunazul blanco tequila, Ancho Reyes verde
poblano liqueur, Goslings ginger beer, lime juice

COSMO KRAMER 11

Skyy vodka, raspberry liquor, triple sec, lime
juice, cranberry juice, muddled strawberry

AVIATION 13

Beefeater gin, Luxardo maraschino cherry
liqueur, Crème de Violette, lemon juice,
Cocktail Punk's cherry bitters

MONKEY WRENCH 10

*Stoneyard silver rum, grapefruit juice,
lime juice, aromatic bitters

DANCIN' IN THE MOONLIGHT 12

*Marble Moonlight Espresso liqueur,
Tito's vodka, cold brew coffee, mole bitters,
egg whites, orange chocolate shavings

MANHATTAN PROJECT 12-19

variations of the classic Manhattan,
bottle aged in house with charred oak,
ask your server for menu

**these items are Colorado spirits & malt beverages.*

WINE

WHITE

Benziger Chardonnay, Sonoma **9/32**

A to Z Pinot Gris, Oregon **10/36**

Ferrari-Carano Pinot Grigio, Sonoma **10/36**

Kim Crawford Sauv Blanc, New Zealand **11/40**

Conundrum white Chard/Sauv Blanc, Monterey **13/48**

Fillaboa Albarino, Portugal **11/40**

Machmer Gewurztraminer, Germany **12/44**

RED

Piccini Poggio Alto, Sangiovese/Cab/Merlot, Italy **8/28**

Bread & Butter Pinot Noir, Napa **9/32**

Stoller Family Estate Pinot Noir, Oregon **16/60**

Don Miguel Gascon Malbec, Argentina **9/32**

Dehasa La Granja Tempranillo, Spain **10/36**

Hayes Valley Cabernet Sauvignon, California **8/28**

Sebastiani Cabernet Sauvignon, California **11/40**

Conundrum red Zin/Syrah/Cab, Monterey **13/48**

1865 Select Vineyard Carmenere, Chile **14/52**

ROSÉ

Malene, Central Coast **10/36**

BUBBLES

Zonin Prosecco, Italy **10/36**

Billecart-Salmon Brut, France **80**

Billecart-Salmon Brut Rosé, France **120**

BEER

TAP

*Avery IPA 6.5% **7**

*Great Divide Yeti Imperial Stout 9.5% **8**

*Left Hand Sawtooth amber 5.3% **7**

*Upslope craft lager 4.8% **6**

BOTTLES & CANS

Stella Artois lager 4.8% **5**

*Steamworks Colorado kolsch 4.9% **5**

*Odell IPA 7.0% **5**

*Left Hand nitro milk stout 6.0% **5**

*Ska Rue B. Soho grapefruit lager 5.1% **5**

*Avery White Rascal Belgian Witbier 5.6% **5**

Athletic Brewing Upside Dawn golden ale N/A **5**

WATER / SODA

San Pellegrino, Acqua Panna **5**

Boylans: Root Beer, Black Cherry,

Orange, Creme, Ginger Ale **3**

Pepsi, Diet Pepsi, Fresca, 7-Up **2**

COFFEE / TEA

French press organic coffee **6**

selection of Paisley teas **3**

house brewed ice tea **3**