

APÉRITIFS

8

"Lillet" - Floral French white wine, lemon twist

"Kir" - Chardonnay, black currant liqueur, lemon twist

"Kir Royale" - Sparkling Wine, black currant liqueur

"Élysée" - Sparkling wine, strawberry/passion fruit essence

"Panthère Rose" - Sparkling wine, Elderflower, splash of grenadine

CHAMPAGNE & SPARKLING

(glass / bottle)

#3 - Jean Philippe, sparkling cuvée, Limoux, France - 7 / 36

#6 - Chandon Brut classic sparkling wine, Napa Valley - 38

#7 - Moët et Chandon Champagne, Épernay, France - 48

WHITE WINES - U.S.A. & BEYOND

(glass / bottle)

#8 - Dark Horse sauvignon blanc, 2014, Central Coast - 6.25 / 24

#12 - J. Lohr riesling, 2013, Bay Mist Estates, Monterey - 6.50 / 25

#15 - Three Thieves Pinot Grigio, 2013, Central Coast - 6.25 / 23

#17 - Trefethen Vineyards Estate Chardonnay, 2013, Napa Valley - 42

#21 - Leese-Fitch Chardonnay, 2013, Napa Valley - 6.75 / 26

WHITE & ROSÉ WINES - FRANCE

(glass / bottle)

#30 - Arrogant Frog chardonnay, 2013, Southern France - 6.25 / 24

#32 - Arrogant Frog sauvignon blanc, 2013, S. France - 6.25 / 24

#35 - Domaine Jolly Chablis, 2010, Northern Burgundy - 7.50 / 29

#40 - Louis Jadot Mâconnais Chardonnay, 2014, S. Burgundy - 6.50 / 25

#42 - "Chemin des Sables" - French rosé, 2014, Southern France - 6.50 / 24

ROSÉ & DESSERT

"Chemin des Sables" - French rosé, 2014, Southern France - 6.50

(good with crème brûlée or fresh berries & cream)

"Lillet" - Chilled French floral white wine with a lemon twist - 8

(good with crème brûlée or peach cobbler)

"St. ~ Germain" - French liqueur made from Elderflowers with hints of peaches, pears and grapefruit - 8

(good with peach cobbler or apple tart)

#38 - "Taylor Fladgate", First Estate ruby Port - 8

(good with chocolate soufflé, chocolate cake, bleu cheese, gruyère)

\$10 Corkage Fee. Vintage, prices, and availability may vary.

BistroBleuDining.com, 918 S. Magnolia Ave #C, Anaheim, CA, 92804. ☎=714-826-3590

RED WINES - U.S.A. & BEYOND

(glass / bottle)

- #51 - J. Lohr Merlot, 2012, Paso Robles - 6.75 / 26
- #54 - Shannon Ridge Cabernet Sauvignon, 2012, Mendocino - 7 / 27
- #62 - Alamos Malbec, 2012, Mendoza, Argentina - 6.50 / 25
- #65 - De Loach Pinot Noir (Organic), 2013, Central Coast - 35
- #76 - Peachy Canyon Zinfandel, 2012, Paso Robles - 7.50 / 29
- #77 - Mirassou Pinot Noir, 2012, Modesto - 6.75 / 26
- #78 - Château Montelena, Estate Cabernet Sauvignon, 2010 - 130
- #52 - Stag's Leap district Cabernet Sauvignon, 2010, by Clos du Val - 50

RED WINES - FRANCE

(glass / bottle)

- #53 - Arrogant Frog Cabernet/Merlot, 2013, Southern France - 6.25 / 24
- #57 - Château Les Pasquets Bordeaux, 2012, - 6.50 / 25
- #58 - E. Guigal, Côtes du Rhône, 2011 - 6.75 / 28
- #97 - Château Bellevue Bordeaux Supérieur, 2010, - 31
- #98 - Joseph Drouhin, Beaujolais-Villages, 2012, - 7.25 / 27

PORT

- 38 - "Taylor Fladgate", First Estate ruby Port - 8

CIDER

- Clos Normand, sparkling apple cider, Normandy, France, 2 persons - 18

BEER, IMPORTED

(Ask about "**Monaco style**", +0.75, best with Stella or Miller)

- Rince-Cochon, Belgian Blond Ale from Flanders - 7
- New Castle, English Brown Ale - 7
- Stella Artois, Belgian blond Lager - 7
- Pilsner Urquell, Czech Republic - 7
- Buckler, Non-Alcoholic Malt Brew, Holland - 5

DOMESTIC

- Mission Brewery, Hefeweizen, German-style wheat, San Diego CA - 7
- Miller Genuine Draft - 6
- Miller Lite - 6
- Lost Coast Brewery, I.P.A., India Pale Ale "Indica", Eureka, CA - 7

WATER

- Perrier French natural sparkling mineral water - 3

- Saratoga Springs, Natural spring water, Upstate New York - 3

**DON'T FORGET TO PRE- ORDER YOUR HOT CHOCOLATE
SOUFFLÉ OR PEACH COBBLER!!**

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