



APPETIZERS

SAMPLER (half portions): Pick any four 20

MAMA’S SPICED CHICKEN BITES 8 (GF)  
with tamarind ginger sauce

POTATO POPS 8 (V)  
6 seasoned potatoes in pastry dough

SPICED MEATBALLS 9 (GF)  
spiced meatballs in a creamy sauce

BACON WRAPPED FETA-STUFFED DATES 9 (GF)  
with local honey & garlic

CREAMY COD CROQUETTES 12 (GF)  
with tartar sauce

SALMON PUFFS 12  
6 spiced salmon bites hand-wrapped in dough

BEEF GUIYA 12  
6 dumplings stuffed with ground sirloin & raisins

COCONUT SHRIMP 12  
6 coconut breaded shrimp with tamarind vinaigrette

IN - B E T W E E N E R S

LENTIL SOUP 8 (GF, V)  
lentils, vegetables, turmeric, ginger, garlic, cumin

TIGER LETTUCE WRAPS 8 (V, GF)  
With mint-coriander herbed potatoes, onions, tomato

HANGOVER FRIES 10 (GF, V)  
onions, cheese, cilantro, tomatoes, cheese, sour cream  
Add: Lamb Curry 12, Grilled Chicken Or Chili 8

NAMITA’S CHILI 12 (GF)  
slow cooked with onions, ginger, garlic, tomato

BACON WRAPPED SHRIMP 12 (GF)  
with local honey & garlic

DRUNKEN MUSSELS & FRIES 16 (GF)  
belgian style in a white wine garlic broth

CHARCUTERIE &  
CHEESE BOARDS (GF)  
with bread, nuts, pickles, honey & mustard

2 meats, 2 cheeses 15  
3 meats, 3 cheeses 22

SIDES 5

SEASONED FRIES SEASONED VEGGIES  
BRUSSELS SPROUTS  
HOUSE GREENS SALAD w/honey-lime dressing

KIDS 7

Served with French Fries  
GRILLED CHEESE SANDWICH OR CHEESEBURGER, OR  
CHICKEN BITES

SALADS

SMALL/LARGE with house honey lime dressing  
add chicken 6, salmon 8, shrimp 8

JICAMA QUINOA 8/12 (V, GF)  
seasonal greens, jicama, quinoa, avocado, feta

CABBAGE CRANBERRY 8/12 (V, GF)  
cabbage, cranberries, feta, sesame, tahini

BISTRO SPROUTS 8/12 (V, GF)  
sprouted lentils, feta, tomato, cilantro, onions

FLATBREADS

FIGURES 13  
fig jelly, goat cheese, capers, caramelized onions

CHICKEN 'N SHROOMS 13  
grilled chicken, garlic, spinach, mushrooms

DON VITO 13  
brie, prosciutto, grilled fruit, nuts

SMOKEY 13  
summer sausage, apple, fennel, onions, mozzarella

SANDWICHES, BURGERS

(Gluten Free bread add \$1)

CUBAN 9  
smoked ham, swiss cheese, mustard, pickles

TURKEY & BACON 9  
smoked turkey, bacon, avocado, cranberry sauce

AVOCADO TOAST 9  
avocado, onions, tomato, cilantro, fried egg

GRASS-FED BEEF BURGER 10  
Lettuce, Tomatoes, Onions

GRASS-FED BISON BURGER 11  
Lettuce, Tomatoes, Onions

Add French Fries/House Chips \$4  
Add Toppings \$1 each  
Bacon, chili, fried egg, jalapenos, mushrooms, blue cheese

ENTRÉES

Add cup of Lentil Soup/House greens salad 6

BRAISED BEEF RIB 30 (GF)  
seasonal veggies, potatoes, pineapple sriracha sauce

HOUSE CURRY (GF)  
steamed basmati rice, side green salad  
lamb 24 | chicken or vegetarian (V) 20

STUFFED BELL PEPPER (GF)  
Quinoa, feta, sour cream, side green salad, fries  
ground beef 22 | vegetarian (V) 19

MARGARITA PASTA  
tangy lime pasta in a garlic cream sauce  
seafood 25 | chicken & sausage 22 | veggies 19 (V)



ESPRESSO COFFEES

ESPRESSO	3
AMERICANO	3
CAPPUCCINO	3.50
CORTADO	3.50
CUBAN	3.50
FLAT WHITE	3.50
LATTE	4
MOCHA	4

HOT TEAS 3

BLACK, JASMINE, OOLONG OR GREEN  
(LOOSE LEAF)

DESSERTS

<b>BISTRO BREAD PUDDING</b>	<b>8</b>
(WITH DULCE DE LECHE & CREAM)	
<b>CHOCOLATE CAKE</b>	<b>6</b>
(WITH CHOCOLATE MOUSSE & RASPBERRY SAUCE)	
<b>ROSY LEMON CAKE</b>	<b>6</b>
(WITH ROSE PETAL REDUCTION)	
<b>AFFOGATO</b>	<b>6</b>
(ESPRESSO POURED OVER ICE CREAM)	
<b>COCONUT MACAROONS (3)</b>	<b>6</b>
(TOPPED WITH MOLTEN CHOCOLATE)	
<b>FRENCH MINI MACAROONS (3)</b>	<b>6</b>
(WITH DULCE DE LECHE & CREAM)	

JOIN THE BISTRO WINE CLUB  
TASTE NEW & DIFFERENT WINES

\$50/member

for

3 Wines every quarter

You pick your Red-White combinations

Wines picked up at OTVB - NO SHIPPING COSTS

FREE MEMBER WINE TASTING

(At quarterly wine pick up event)

Ask your server for wine club membership form

RENT THE ENTIRE BISTRO  
FOR YOUR PRIVATE EVENT

(up to 50 people)

NO CLEANING | NO FUSS | NO MESS

\$75 event booking fee, plus min F&B charges:

MON-TUE-WED-THU	\$850
FRI-SAT-SUN	\$1700

MENU CUSTOMIZED FOR YOUR EVENT

4-hour rental

Ask your server for a Private bistro rental form

F&B charges exclude Taxes & 20% event gratuity

MONTHLY WINE DINNERS  
THEMED, MULTI-COURSE, WINE PAIRED  
LAST SATURDAY OF EVERY MONTH\*

Learn & Taste different cuisines, wines & pairings

ADVANCE, PREPAID RESERVATIONS ONLY

LIMITED SPOTS EACH WINE DINNER

\*also available for groups of 6 or more as private events

DISTANCED WINE TASTING  
Wines tastings from your couch  
FRIDAYS & SATURDAYS

(schedule & availability provided online)

Taste & learn about wines (4)

SIGNUP ONLINE

PICKUP YOUR TASTING POURS @ BISTRO

\* available for groups of 10 or more as private tastings

PRIVATE WINE TASTINGS

Advance Reservation Required

6-wine Tasting for 10 people \$200

Private Tastings at your location available. Please ask your server.

ORDER ONLINE

Our full menu available for online ordering:  
<https://squareup.com/market/offthevinebistro>

Pick up at the bistro

OR

Get delivered

(Limited area for delivery. Charges apply)