



Bourbon · Steaks · Sushi · ore

The Bistro
Red River, NM



201 W MAIN ST. RED RIVER. NM 87558
THURSDAY TO SUNDAY 4PM - 9PM
@THEBISTROREDRIVER

Starters

BILA'S BONE IN CHICKEN WINGS

6/\$11 - 12/\$19

FREE RANGE CHICKEN WINGS TOSSED IN YOUR CHOICE OF BBQ, CLASSIC HOT OR NEW MEXICO RED CHILE SAUCE

EDAMAME PLATE \$11

3/4 LB OF FRESH, STEAMED, AND SALTED EDAMAME BEANS (SHELLED)

PAPAS A LA MODE \$11

FRENCH-STYLE FRIES PILED HIGH WITH BACON, GREEN CHILE, PARMIGIANO CHEESE + A SIDE OF GREEN CHILI AIOLI

MARKET BREAD PLATE \$7

DAILY SELECTION OF OVEN BAKED BREAD
SERVED WITH WHIPPED BUTTER + A TOUCH OF SEA SALT

CAESAR SALAD \$12.50

ROMAINE LETTUCE, PARMESAN, GREEN CHILE POWDER + HOUSE DRESSING
WITH BACON +1
WITH CHICKEN +4
WITH SHRIMP +5

BISTRO SALAD \$13

ORGANIC SPRING GREENS, MICROGREENS, GRAPEFRUIT, TOPPED WITH
ROASTED PECANS, HONEY DRIZZLE + CITRUS VINAIGRETTE
WITH BACON +1
WITH CHICKEN +4
WITH SHRIMP +5

MINI SALAD \$8.50

STARTER-SIZED CAESAR, BISTRO OR CAPRESE SALAD

CAPRESE SALAD \$12

ALTERNATING SLICES OF FRESH MOZZARELLA AND ORGANIC TOMATOES,
TOPPED WITH BASIL AND A BALSAMIC REDUCTION

greens

top notch

THE BISTRO RIBEYE \$48

14 OZ. CERTIFIED ANGUS RIB-EYE STEAK WITH CHEF BILA'S SIGNATURE CREAMY GREEN CHILE MUSHROOM SAUCE. STEAMED ALBINO ASPARAGUS + BAKED SWEET POTATO MEDALLIONS.

THE BISTRO FILET \$48

10 OZ. CERTIFIED ANGUS FILET WITH WITH CHEF BILA'S SIGNATURE CREAMY GREEN CHILE MUSHROOM SAUCE. STEAMED ALBINO ASPARAGUS + BAKED SWEET POTATO MEDALLIONS.

SURF & TURF \$57

14 OZ. CERTIFIED ANGUS RIB-EYE OR 10 OZ. CERTIFIED ANGUS FILET WITH SHRIMP DRESSED WITH OUR SIGNATURE CREAMY GREEN CHILE AND MUSHROOM SAUCE. STEAMED ALBINO ASPARAGUS + BAKED SWEET POTATO MEDALLIONS.
WITH PACIFIC LOBSTER +5

SWEETIE SALMON \$35

A 10 OZ FRESH, SKIN-ON SALMON FILLET, PAN-SEARED AND OVEN-FINISHED WITH A CARAMELIZED GRAPEFRUIT GLAZE. STEAMED ALBINO ASPARAGUS + BAKED SWEET POTATO MEDALLIONS.

RAINBOW TROUT \$33

FRESH, NEVER-FROZEN RAINBOW TROUT GRILLED ON A CORN HUSK + CREAMY PICO DE GALLO
YOUR CHOICE OF SALAD + BAKED GOLDEN YUKON POTATO

CRAB CAKES \$21

THREE 3 OZ HOMEMADE CRAB CAKES SERVED ON A BED OF COLESLAW, WITH A SIDE OF TARTAR SAUCE AND A MINI SIDE SALAD OF YOUR CHOICE.

FISH & CHIPS \$18

TWO 4 OZ. CRISPY COD FILLETS BATTERED IN CHEF BILA'S SECRET BISTRO RED RIVER BREWERY CAMP FIRE BEER BATTER WITH CRISPY FRENCH FRIES COLE SLAW + TARTAR SAUCE

REUBEN \$16

A CLASSIC RYE BREAD SANDWICH WITH 5 OZ OF SLICED CORNED BEEF, SAUERKRAUT, AND THOUSAND ISLAND DRESSING. SERVED WITH A SIDE OF FRIES OR YOUR CHOICE OF SALAD.

RED RIVER BURGER \$21

6 OZ. HANDMADE CERTIFIED ANGUS GROUND CHUCK ROAST BURGER ON A BRIOCHE BUN WITH ARUGULA, ONION, PICKLES, TOMATO, SERVED WITH CRISPY FRENCH FRIES + GREEN CHILE AIOLI

YOUR CHOICE OF CHEESE : BLUE CHEESE, MONTEREY CHEDDAR, OR SWISS

WITH GREEN CHILE +1

WITH BACON +1.50

ALFREDO PASTA \$22

FETTUCCHINE RIBBONS, FRESH CUT VEGETABLES + CHEF BILA'S BISTRO-STYLE ALFREDO SAUCE WITH A TOUCH OF SPICE

WITH CHICKEN +4

WITH SHRIMP +5

WITH MAINE LOBSTER +9

asian



URIMAKI ROLLS

URAMAKI IS A TRADITIONAL JAPANESE SUSHI ROLL THAT LITERALLY TRANSLATES TO "INSIDE OUT" ROLL. IT'S A VARIATION ON THE TRADITIONAL SUSHI ROLL, WHERE THE RICE IS WRAPPED AROUND THE NORI

THE BISTRO ROLL \$17

TERIYAKI CHICKEN, SPRING MIX, CARROTS, ROASTED GREEN CHILE + SESAME SEEDS

DRAGON ROLL \$19

SPICY TUNA, CUCUMBER + CARROTS, TOPPED WITH AVOCADO

CALIFORNIA ROLL \$17

SURIMI, AVOCADO & CUCUMBER + SESAME SEEDS

SURF & TURF ROLL \$26

ZUCCHINI, AVOCADO + FRESH TIGER SHRIMP TOPPED WITH THINS SLICED WAGYU JAPANESE BEEF



MAKI ROLLS

MAKI ROLL, ALSO KNOWN AS MAKI SUSHI OR MAKIZUSHI, IS A TRADITIONAL JAPANESE SUSHI ROLL MADE BY WRAPPING SUSHI RICE AND OTHER INGREDIENTS IN A SHEET OF SEAWEED CALLED NORI

ALASKAN ROLL \$21

A CALIFORNIA ROLL TOPPED WITH SALMON OR TUNA

PHILADELPHIA ROLL \$17

SALMON, SCALLIONS, CREAM CHEESE + SESAME SEEDS

MORE



SPRING ROLLS \$7

4 FRIED VEGGIE SPRING ROLLS SERVED WITH A SIDE OF SWEET AND SOUR SAUCE AND SOY SAUCE.

RAMEN BOWL \$17

MISO BROTH SERVED WITH RICE NOODLES, A SOFT-BOILED EGG, SCALLIONS, PARSLEY, AND YOUR CHOICE OF PROTEIN: TOFU OR SHRIMP.

ROLL COMBO \$69

PICK 4 OF OUR ROLLS.

FRIED ROLL \$24

YOUR CHOICE OF CALIFORNIA, BISTRO, OR 'SURF' ROLL, BREADED IN TEMPURA BATTER AND GOLDEN BREAD CRUMBS

CHEF'S FAVORITES



HAWAIIAN POKE \$24

AHI TUNA MARINATED IN HAWAIIAN SEASONING, YELLOW ONION, GREEN ONION & HAWAIIAN SALT

SASHIMI \$21

8OZ THIN SLICED FILET OF YOUR CHOICE OF TUNA OR SALMON

NIGIRI \$21

FOUR 2OZ BITES OF SUSHI RICE TOPPED WITH SASHIMI GRADE TUNA, SALMON, SHRIMP + FRESH CALAMARI

RAINBOW ROLL \$19

A ROLL OF YOUR CHOICE, TOPPED WITH SASHIMI-GRADE TUNA AND SALMON.

SAKE

▷ HAKUSHIKA FRESH LIGHT NAMACHO \$10

▷ SHO CHIKU BAIR REI \$30

▷ OZEKI SKAE FANCY DRY \$10

kids

CHICKEN TENDERS \$9.50

3 BREADED TENDERS WITH CHIPS & SALSA

KIDS REUBEN \$8.50

A CLASSIC RYE BREAD SANDWICH WITH SLICED CORNED BEEF, AND SWISS CHEESE. SERVED WITH A SIDE OF FRIES

KIDS BURGER \$15

OUR QUALITY CERTIFIED ANGUS BURGER PATTY ON A BUN WITH A MONTEREY AND CHEDDAR CHEESE BLEND WITH BACON +\$1.50

KIDS NOODLES \$13

BUTTER FRIED FETTUCCHINE WITH ALFREDO SAUCE +\$3

desserts

**CHEF'S ROTATING SELECTION OF FRESH
BAKED ITEMS AND ICE CREAMS
\$8.50**

***GRATUITY OF 18% INCLUDED IN PARTIES OF 6 OR MORE**

*IF YOU WOULD LIKE TO SPLIT THE CHECK, PLEASE INFORM YOUR SERVER BEFORE ORDERING. AS UNFORTUNATELY, OUR SYSTEM DOES NOT ALLOW FOR SPLITTING THE CHECK AFTER THE ORDER HAS BEEN PLACED. THANK YOU!!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.