

# circle bistro

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## HAPPY HOURS

5:00 p.m. until 7:00 p.m.

### Monday – Friday

Wines by the glass (\$6) Beers (\$5)  
House cocktails (\$6) Specialty cocktails (\$8)

### Thursday

Veuve Clicquot (\$10)

### Sunday

Select bottles of wine ½ price

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## BAR MENU

### FRENCH FRIES

7

### HUMMUS

Toasted sesame seeds, smoked paprika, olive oil, toasted baguette

7

### STEAK TARTARE

Herb salad, Gaufrette potato chips

12

### FOIE GRAS ROULADE

Brioche toast, spicy peach compote

14

### MIXED GREENS

Buttermilk Blue cheese, caramelized onions, red wine vinaigrette

7

### CHEESEBURGER

Lettuce, tomato, onion, mayonnaise, brioche bun

16

## MUSSELS

### FRENCH

White wine, garlic, fines herbs

12

### MOROCCAN

Casablanca beer, spicy lamb  
sausage, roasted peppers

14

### KOREAN

Kimchi, pork confit

14

## CHEESE

Served with walnut-raisin bread  
and house-made jam

### GARROTXA

Goat, Spain

### ROSSO DI LAGNA

Cow/Sheep, Italy

### P'TIT BASQUE

Sheep, France

### PLEASANT RIDGE RESERVE

Cow, USA

### ROGUE RIVER SMOKEY BLUE

Cow, USA

3 cheeses 10-

5 cheeses 16 -

\*consuming raw or undercooked meats, fish,  
poultry or eggs may increase your risk of  
food borne illness

**Executive Chef, Ethan McKee**