

Appetizers

Bistro 14 Smoked Wings 16

Spicy Buffalo | Peach BBQ | Cajun Dry Rub | Strawberry Habanero Dry Rub

Flatbread 16

Caramelized Onion Pesto | Swiss Cheese Blend | Arugula | Cotija Cheese | Balsamic Reduction

Bison Carpaccio 15

Smoked Bison Tenderloin | Arugula | Citrus Dressing | Roasted Pistachio Crumbles

House Made Sweet Potato Chips

Charcuterie Board 22

Chef's Selection of Artisan Meats and Cheeses | Pickled Vegetables | Bourbon Pickled Coriander Seeds

House-Made Crostinis

Smoked Trout & Bacon Dip 15

House Smoked Rainbow Trout | Bacon | Celery | Onion | Avocado Spread Topping

Served with Grilled Focaccia Toast Points

Blue Cheese Stuffed Mushrooms 14

Crimini Mushrooms | Blue Cheese Stuffing | Panko Encrusted | Meyer Lemon Truffle Aioli

Soups & Salads

Tossed Salad 19

Romaine Lettuce | Red Onion | Heirloom Cherry Tomatoes | Blue Cheese | Fried Chickpeas | Bacon

Avocado Ranch

Superfood and Grain Salad 18

Kale | Red and White Quinoa | Cucumber | Green Onions | Bell Peppers | Fresh Mozzarella | Heirloom Cherry Tomatoes | Roasted Red Pepper Vinaigrette

Chicken Salad & Fruit Plate 17

Blueberry Chicken Salad | Candied Walnuts | Mixed Greens | Fresh Fruit | Roasted Apple Dressing

Southwest Salad 18

Arugula Mixed Greens | Heirloom Cherry Tomatoes | Southwest Hash | Cotija Cheese | Tortilla Chips

Red Onion | Cilantro-lime Vinaigrette

Grilled Peach Caprese 15

Chilled Grilled Peaches | Burrata | Grilled Focaccia | Kale | Basil Balsamic Yogurt

14'er French Onion 13

Caramelized Onions | Beef & Mushroom Broth | Crostinis | Muenster Cheese

Soup of the Day 12

Made each day using the freshest locally sourced ingredients

Soup & Salad 22

Soup and Half a Salad of your choice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Entrees

Bistro Burger / Chicken Sandwich 22

House Ground Brisket Patty | Tillamook Cheddar Cheese | Bibb Lettuce | Red Onion
Heirloom Tomato | Pickle | Steak Fries

Grilled Portabella Sandwich 22

House Marinated Portabella Mushroom | Mixed Greens | Heirloom Tomato | Honey Lavender Aioli
Blue Cheese Spread | Steak Fries

New England Lobster Roll 28

Chilled Lobster Meat | Split Bun | Crispy Onions | Red Pepper Slaw | Remoulade Sauce | Steak Fries

Smoked Bison French Dip 24

House Smoked Bison Brisket | Caramelized Onions | Emmental Cheese Sauce
Bistro 14's French Onion Au Jus | Steak Fries

Wild Game Bolognese Gnocchi 24

Ricotta Gnocchi | Wild Game Bolognese | Sautéed Wild Mushrooms | Shaved Parmesan

Smoked Turkey Croissant 22

House Smoked Turkey Breast | Cranberry Spread | Emmental Cheese | Arugula | Steak Fries

Seared Tuna Poke Bowl 22

Seared Ahi Tuna | Sticky White Rice | Crispy Onions | Pickled Daikon | Watermelon Radish | Cucumber |
Braised Red Cabbage | Furikake | House Made Teriyaki Sauce

Jalapeno Elk Brat 23

Jalapeno Elk Sausage | Avalanche Beer Cheese | Jalapenos | Braised Red Cabbage | Sriracha Candied Bacon
Steak Fries

Add Protein to any dish

Chicken 5 / Salmon 7 / Lobster 12

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There will be a 20% service charge added to parties of 6 or more.