

Mistral Lunch Menu

House Cocktails...

"La Pina Picosita" Margarita - housemade fresh pineapple, chili, & tarragon-infused tequila, Cointreau, fresh lime, & a wee kick	8.5
Top Shelf Margarita - Cabo Wabo reposado tequila, triple sec, sour mix, fresh lime, Grand Marnier float	11
"Blackberry" - Skyy Citrus vodka, triple sec, fresh lemon, fresh blackberry puree	9
Citron Drop - Absolut Citron vodka, triple sec, hand-squeezed lemon juice, sugared rim	9
Raspberri Cosmo - Absolut Raspberri vodka, triple sec, fresh lime, raspberry puree, cranberry	9
Save-the-Music Sangria - red wine, triple sec, orange juice, pineapple juice, brandy float, glass or pitcher	7 / 25

Mistral will donate \$1 to Save-the-Music (benefitting Belmont/Redwood Shores Elementary School music programs) for each one sold

...and as it is summer, Mojitos

Top Shelf Mojito - Flor de Cana aged golden rum, fresh mint, fresh lime, sugar, club soda	9.5
Guava Mojito - Cruzan guava rum, guava puree, fresh mint, fresh lime, club soda	8.5
Coconut Mojito - Cruzan coconut rum, creme de coconut, fresh mint, fresh lime, club soda	8.5
"Cisco II" - Cruzan mango rum, splash guava puree, splash pineapple juice, fresh mint, fresh lime, club soda	8.5
Hangar 1 Mojito - Hangar One Kaffir lime vodka, fresh mint, fresh lime, sugar, club soda	10

To Share

Mediterranean Sampler - housemade "baba ganoush" & hummus, marinated mozzarella, olives, housemade pita bread, per person	8
Bruschetta Sampler - fresh mozzarella, tomato & basil; roasted wild mushrooms & truffle cheese; smoked salmon & herbed cream cheese	8
Fruite de Mer Sampler - cured wild salmon, seared ahi tuna, ceviche, marinated calamari, poached Gulf prawns (serves 2)	18
Fritto Misto - calamari, rock shrimp, onion strings, artichoke hearts, spicy aioli, cocktail sauce	9

Soup, Salad

Spicy Seafood Chowder - calamari, shrimp, ahi tuna, salmon, sweet peppers, roasted tomato Chowder	4.5 / 6
Soup of the Day - fresh daily-made soups - ask server for details	4.5 / 6
Mixed Organic Greens - cherry tomatoes, pine nuts, balsamic vinaigrette, bleu cheese	6
Chopped Chicken Caesar Salad - tomatoes, avocado, romaine hearts, Reggiano Parmesan, warm housemade oak-fired flatbread	13
Mistral Salad - roasted turkey, organic greens, roasted peppers, bacon, bleu cheese, candied pecans, honey-mustard vinaigrette	12
Thai Style Beef Salad - marinated skirt steak, green papaya, tomatoes, red pepper, snow peas, red onion, cilantro, Thai curry vinaigrette	13
Seared Ahi Tuna Nicoise Salad - organic greens, new potatoes, haricot verts, boiled egg, tomato, olive tapenade, lemon-caper vinaigrette	17
Oak Fire Roasted Prawn Salad - organic greens, artichoke hearts, tomatoes, kalamata olives, feta cheese, Meyer lemon vinaigrette	15

Sandwiches

Kobe Beef French Dip - marinated Kobe beef, mozzarella, on French roll with horseradish crema, housemade au jus, french fries	15
Roasted Turkey Club - avocado, applewood bacon, lettuce, tomatoes, Swiss cheese, french fries	11
Roasted Vegetable 'Panini' - eggplant, portobello mushroom, sweet peppers, mozzarella, sun-dried tomato pesto sauce, green salad	10
Grilled Angus Cheeseburger - caramelized onions, sharp cheddar, french fries (add mushrooms, bacon, bleu cheese, or avocado \$1)	11 / 12

Main Course

Grilled Marinated Skirt Steak - teriyaki marinade, garlic mashed potatoes, fresh spring vegetables, crispy onion rings	18
Grilled Prawn Risotto - grilled marinated Gulf prawns, organic spinach, bacon, cherry tomatoes, Meyer lemon infused olive oil	15
Meyer Lemon Chicken 'Saltimboca' - Sonoma chicken breast, prosciutto, mozzarella cheese, mashed potatoes, Meyer lemon-caper sauce	16
Grilled Fish Tacos 'Baja Style' - white corn tortillas, fresh mahi-mahi, cabbage salad, salsa fresca, roasted tomatillo salsa, lime crema	14
Fresh Dungeness Crab Cakes - organic greens, crab-avocado salad, organic cherry tomatoes, "Louis" dressing	16
Pan Roasted Salmon with Greek Salad - tomatoes, cucumbers, artichoke hearts, red onion, kalamata olives, feta, citrus vinaigrette	17
Pan Seared Sea Scallops - organic baby spinach, crispy artichokes, roasted red potatoes, Meyer lemon beurre blanc	18
Spinach-Pine-nut Ravioli - fire roasted vegetables, roasted red pepper sauce, toasted pine-nuts, Pecorino Romano	14
Oak Fire Baked Paella - gulf shrimp, mussels, chicken, Andouille sausage, peas, tomatoes, sweet peppers, saffron rice, shellfish broth	15
Petit Filet Mignon "Steak Frites" - pan seared filet mignon, french fries, roasted wild mushroom sauce	19

Beverages

Voss Spring Water - sparkling or still, litre	6
Pellegrino Sparkling Water - 500ml	4
Fresh Lemonade - regular / mint or raspberry	3 / 4
Bottled Gourmet Sodas - Henry Weinhard's root beer, Thomas Kemper ginger ale	4

Executive Chef: Tim Fabatz - we add 18% gratuity to parties of 7 or more, & charge \$2 to split entrees

Mistral is committed to sustainable sources of seafood, organic produce & Midwestern corn-fed hormone-free beef. We use no trans fats in any menu items