

ENTREES

SEASONAL FRESH FISH

PREPERATION CHANGES DAILY, MARKET PRICE

FILET MIGNON 'STEAK FRITES' 19

BLACK ANGUS FILET MIGNON, WILD MUSHROOM SAUCE, FRENCH FRIES

GRILLED ANGUS SKIRT STEAK 18

TERIYAKI MARINADE, GARLIC MASHED POTATOES, FRESH VEGETABLES, CRISPY ONION RINGS

CHICKEN SALTIMBOCCA 16

SONOMA FREE RANGE CHICKEN BREAST,PARMA PROSCIUTTO,
MOZZARELLA, MASHED POTATOES, MEYER LEMON-CAPER SAUCE

FRESH DUNGENESS CRAB CAKES 17

ORGANIC MIXED GREENS, ROASTED RED PEPPER VINAIGRETTE

PAN ROASTED KING SALMON 17

BABY ORGANIC WINTER GREENS, TOMATOES, CUCUMBERS, ARTICHOKE HEARTS,
RED ONION, KALAMATA OLIVES, GREEK FETA, CITRUS VINAIGRETTE

GRILLED MAHI MAHI TACOS 16

FRESH GRILLED MAHI, CORN TORTILLAS, SHREDDED CABBAGE, SALSA FRESCA, CHIPOTLE AIOLI

PAN SEARED SEA SCALLOPS 18

BABY SPINACH, CRISPY ARTICHOKE HEARTS, ROASTED YUKON POTATOES, LEMON BUERRE BLANC

PASTA-RISOTTO

PENNE WITH CHICKEN 'CARBONARA' 14

ORGANIC CHICKEN BREAST, APPLEWOOD BACON, BROCCOLI FLORETS, PARMESAN CREAM

GRILLED PRAWN RISOTTO 16

MARINATED GULF PRAWNS, ORGANIC SPINACH, BACON, CHERRY TOMATOES,
MEYER LEMON INFUSED OLIVE OIL

WILD MUSHROOM RISOTTO 15

FRESH SEASONAL WILD MUSHROOMS, TRUFFLE OIL, PECORINO ROMANO
-ADD GRILLED CHICKEN \$2

OAK FIRE BAKED PAELLA 15

GULF PRAWNS, MUSSELS, CHICKEN, ANDOUILLE SAUSAGE, ENGLISH PEAS,
TOMATOES, SWEET PEPPERS, SAFFRON RICE, SHELLFISH BROTH

BUTTERNUT SQUASH RAVIOLI 14

ROASTED SEASONAL VEGETABLES, SAGE-BROWN BUTTER SAUCE,
PECORINO-ROMANO CHEESE



Mistral
RESTAURANT AND BAR

SANDWICHES

KOBE BEEF FRENCH DIP 15

MARINATED KOBE BEEF, MOZZARELLA,
HORSERADISH CREMA, HOUSEMADE AU JUS,
FRENCH FRIES

SMOKED TURKEY CLUB 11

SMOKED BACON, SWISS CHEESE, AVOCADO,
LETTUCE, TOMATO, MAYONNAISE,
TOASTED WHEAT BREAD, FRENCH FRIES

ROASTED VEGETABLE PANINI 10

EGGPLANT, PORTABELLO, ROASTED PEPPERS,
MOZZARELLA, SUN-DRIED TOMATO PESTO,
SERVED WITH A SMALL MIXED GREEN SALAD

ANGUS CHEESEBURGER 11

GRILLED CERTIFIED ANGUS BURGER,
CARAMELIZED ONIONS, CHEDDAR, FRENCH FRIES
-ADD MUSHROOMS, BACON,
BLUE CHEESE, OR AVOCADO \$1

(SUBSTITUTE SALAD FOR FRENCH FRIES
ON ANY SANDWICH \$1)

PIZZETTA

OAK FIRE BAKED PIZZETTA WITH CHOICE OF SALAD 14

PEPPERONI, WILD MUSHROOM,
BBQ CHICKEN WITH RED ONION & CILANTRO,
FRESH MEDITERRANEAN VEGETABLE,
OR PIZZA MARGHERITA WITH CHOICE OF
MIXED GREENS OR CAESAR SALAD

MISTRAL IS COMMITTED TO SUSTAINABLE
SOURCES OF SEAFOOD, LOCAL ORGANIC
PRODUCE & HORMONE-FREE BEEF.
WE USE NO TRANS FATS HERE.

EXECUTIVE CHEF: TIM FABATZ
-CORKAGE IS \$15 FOR 1ST 6 BOTTLES, \$25 AFTER 6,
\$30 FOR 1ST 3 MAGNUMS, \$50 AFTER
-WE ADD 18% GRATUITY TO PARTIES OF 7 OR MORE
-\$2 TO SPLIT ENTREES

COCKTAILS

SAZERAC COCKTAIL 11

SAZERAC RYE WHISKEY, SUGAR, PEYCHAUD'S BITTERS,
LE TOURMENT VERT ABSINTHE RINSE

SPICY PEAR WINTER MARTINI 10

HANGAR ONE SEASONAL SPICED PEAR VODKA,
LAIRD'S APPLEJACK, DOMAINE CANTON GINGER LIQUEUR,
HOUSEMADE CINNAMON BITTERS

WRY MANHATTAN 10

OLD OVERHOLT STRAIGHT RYE WHISKEY,
DOLIN VERMOUTH ROUGE, BLOOD ORANGE BITTERS,
LUXARDO MARASCHINO CHERRY GARNISH

BLUSHING LADY 9

SKYY VODKA, PAMA POMEGRANATE LIQUEUR,
FRESH GRAPEFRUIT, FEE BROS. GRAPEFRUIT BITTERS

NAPOLÉON'S ITCH 10

MANDARINE NAPOLÉON LIQUEUR, LEOPOLD BROS. GIN,
DOLIN VERMOUTH BLANC, FRESH LEMON,
REGANS' ORANGE BITTERS NO.6,
LUXARDO MARASCHINO CHERRY &
VODKA-SOAKED MANDARIN GARNISH

JACK ROSE COCKTAIL 10

LAIRD'S APPLEJACK, FRESH LIME,
SMALL HAND FOODS GRENADINE

COSMO #9 10

HOUSEMADE BLOOD ORANGE VODKA,
HOUSEMADE TRIPLE SEC, FRESH LIME,
LEOPOLD BROS. NEW ENGLAND CRANBERRY LIQUEUR

PIÑA MOJITO 10

HOUSEMADE FRESH PINEAPPLE INFUSED
FLOR DE CANA AGED GOLDEN RUM, FRESH LIME,
FRESH MINT, SUGAR, CLUB SODA

BLOOD ORANGE MARGARITA 9.5

CABRITO BLANCO TEQUILA, HOUSEMADE TRIPLE SEC,
HOUSEMADE SOUR MIX, FRESH BLOOD ORANGE,
FRESH LIME, ON THE ROCKS

TOP SHELF MARGARITA 11

CABO WABO BLANCO TEQUILA,
HOUSEMADE TRIPLE SEC, HOUSEMADE SOUR MIX,
FRESH LIME, GRAND MARNIER FLOAT, ON THE ROCKS

DOS-UNO-UNO MARGARITA 11

HERRADURA REPOSADO TEQUILA,
FRESH LIME, ORGANIC AGAVE SYRUP

'BLACKBERRY' VERSION 23 9

SKYY CITRUS VODKA, HOUSEMADE TRIPLE SEC,
LEOPOLD BROS. ROCKY MOUNTAIN
BLACKBERRY LIQUEUR, FRESH LEMON

SPARKLING GEORGIA PEACH 9.5

LEOPOLD BROS. GEORGIA PEACH LIQUEUR,
FRESH LEMON, FEE BROS. PEACH BITTERS,
PROSECCO SPARKLING WINE

'SAVE THE MUSIC' SANGRIA 7/25

RED WINE, TRIPLE SEC, ORANGE JUICE,
PINEAPPLE, BRANDY FLOAT, GLASS OR PITCHER
MISTRAL WILL DONATE \$1 TO SAVE THE MUSIC, BENEFITTING BELMONT &
REDWOOD SHORES SCHOOL MUSIC PROGRAMS FOR EACH SANGRIA SOLD

SHARE PLATES

ASIAN SAMPLER 9

SEARED TUNA TATAKI, TEMPURA SHRIMP, SKIRT STEAK SATAY, CRAB SPRING ROLL (PER PERSON)

BRUSCHETTA 8

FRESH MOZZARELLA-TOMATO-BASIL, ROASTED WILD MUSHROOM- TRUFFLE CACCIOTA,
PARMA PROSCIUTTO, DICED MELON, PARMESAN CHEESE

MEDITERRANEAN 8

ROASTED EGGPLANT BABA GANUSH, HUMMUS, SUNDRIED TOMATO PESTO, FRESH MOZZARELLA,
ASSORTED OLIVES, WARM HOUSEMADE PITA (PER PERSON)

FRITTO MISTO 9

CALAMARI, ROCK SHRIMP, ARTICHOKE, GREEN BEANS, ONION STRINGS,
SPICY AIOLI, HOUSEMADE COCKTAIL SAUCE

SOUP-SALAD

SPICY SEAFOOD CHOWDER 5 CUP / 6 BOWL

CALAMARI, SHRIMP, AHI, SALMON, SWEET PEPPERS, TOMATO-SHELLFISH BROTH

CLASSIC CAESAR 6.5

ROMAINE HEARTS, PARMESAN, GARLIC CROUTON

MIXED ORGANIC GREENS 6

CHERRY TOMATOES, TOASTED WALNUTS, BALSAMIC VINAIGRETTE, BLUE CHEESE

CHOPPED CHICKEN CAESAR 13

TOMATOES, AVOCADO, ROMANE HEARTS, PARMESAN, HOUSEMADE FLATBREAD

MISTRAL SALAD 12

FRESH ROAST TURKEY, ORGANIC GREENS, ROASTED PEPPERS, BACON,
BLUE CHEESE, CANDIED PECANS, HONEY MUSTARD VINAIGRETTE

THAI STYLE BEEF SALAD 13

MARINATED SKIRT STEAK, GREEN PAPAYA, TOMATOES, RED PEPPER, SNOW PEAS,
RED ONION, CILANTRO, THAI CURRY VINAIGRETTE

AHI TUNA NICOISE SALAD 17

ORGANIC GREENS, YUKON POTATOES, FRENCH BEANS,
HARD BOILED EGG, CHERRY TOMATOES, OLIVE TAPENADE

FIRE ROASTED PRAWN SALAD 15

ORGANIC GREENS, ARTICHOKE HEARTS, TOMATOES, KALAMATA OLIVES,
GREEK FETA, MEYER LEMON VINAIGRETTE

DRAUGHT BEERS

DEVIL'S CANYON

'FULL BOAR' SCOTCH ALE 4.5

DEVIL'S CANYON

'SILICONE BLONDE' ALE 4.5

GORDON BIERSCHE

'CZECH STYLE' PILSNER 4.5

SPEAKEASY

'PROHIBITION' ALE 4.5

FIRESTONE

'DOUBLE BARREL' ALE 4.5

BLUE MOON 'BELGIAN WHITE' 4.5

SANTA CRUZ ALE WORKS I.P.A. 5

AFFLIGEM 'BLONDE'

BELGIAN ABBEY ALE 6

BEVERAGES

VOSS SPARKLING OR SPRING WATER, 800ML 6

PELGRINO SPARKLING WATER, 500ML 4

FRESH LEMONADE 3

FRESH MINT OR RASPBERRY LEMONADE 4

HENRY WEINHARD'S ROOT BEER 4

THOMAS KEMPER GINGER ALE 4

BOTTLED BEERS

AMSTEL LIGHT, HEINEKEN,

NEGRO MODELO 4

BELHAVEN 'TWISTED THISTLE'

INDIA PALE ALE (16.9 OZ) 6.5