



# NORTHSIDE

— BISTRO & COCKTAILS —

## NORTHSIDE CRAFTED COCKTAIL MENU

### FRESH MANGO MARTINI

FRESH MANGO, CHILE, AND LIME PUREE SHAKEN WITH SVEDKA VODKA AND STRAINED OVER PICKLED MANGO PICO DE GALLO AND GARNISHED WITH A TAJIN DUSTED RIM 16

### IT'S ABOUT THYME

HOUSE MADE LEMON AND FRESH THYME SIMPLE SYRUP, DEEP EDDY'S VODKA, AND LAVENDER BITTERS, SHAKEN AND Poured OVER A FROZEN THYME SPHERE, TOPPED OFF WITH SOME BUBBLY AND A FRESH LEMON PEEL 14

### PERFECT PROSECCO FLOAT

A REFRESHING MIX OF ITALIAN DRY PROSECCO, A SPLASH OF STOLI "O", A SMALL SCOOP OF RASPBERRY SORBET TO KEEP THIS TASTY BEVERAGE CHILLED TO YOUR LAST SIP. 14

### NORTHSIDE'S ESPRESSO MARTINI

ESPRESSO AND STOLI VANILLA COMBINED WITH COFFEE AND CHOCOLATE LIQUOR, NICELY BALANCED COCKTAIL LETTING THE KICK OF ESPRESSO BE THE STAR OF THE DRINK GARNISHED WITH CANDIED LEMON RINDS AND A SPECIAL TREAT 14

### SHIFT DRINK.

GENEROUS POUR OF LUNAZUL BLANCO TEQUILA, FRESH LIME JUICE, FRESH LEMON JUICE, AGAVE NECTAR SHAKEN VIGOROUSLY OVER ICE THEN SERVED WITH A SWEET AND SALTY CITRUS RIM. 15

POSSIBLY NAMED AFTER WHAT OUR KITCHEN STAFF LOVES TO ENJOY AFTER A LONG NIGHT OF COOKING FOR YA'LL.

*\$ UPGRADE TO CASAMIGOS BLANCO, DON JULIO BLANCO, HERRADURA SILVER, OR PATRON SILVER*

### WHISKEY SOUR

ELIJAH CRAIG BOURBON SMALL BATCH, MIXED WITH FRESH SQUEEZED LEMON JUICE, A SPLASH OF SIMPLE SYRUP, AND A DASH OF EGG WHITE BEFORE SHAKEN VIGOROUSLY AND SERVED STRAIGHT UP WITH A FEW DASHES OF CITRUS BITTERS AND A DEHYDRATED LEMON WHEEL. 15

### "REALLY" OLD FASHIONED

ALL-NATURAL CANE SUGAR DISSOLVED WITH A SPLASH OF WATER AND CRUDE ORANGE AND FIG BITTERS, THEN WE ADD A GENEROUS POUR OF ELIJAH CRAIG SMALL BATCH BOURBON AND STIR WITH A LARGE ICE SPHERE FOR THE PERFECT TEMPERATURE AND DILUTION 16

### BLUEBERRY AND CITRUS MULE

FEVER TREE GINGER BEER, TITO'S VODKA, FRESH SQUEEZED CITRUS, BLUEBERRY PUREE ALL Poured OVER ICE IN A COPPER MUG, GARNISHED WITH DEHYDRATED LIME SLICES 14

### BACON AND BLUE MARTINI

A BORDERLINE VERY DIRTY MARTINI SHAKEN WITH SVEDKA VODKA AND OLIVE JUICE, SERVED STRAIGHT UP WITH A SKEWER OF DANISH BLUE CHEESE STUFFED OLIVES, AND A STRIP OF CANDIED BACON. 15

## Premium Spirits Available

### Bourbons and Ryes

**Bear Fight \* Baker's 7.**

Darringer Rabbit Hole Sherry Cask Finished

Whistle Pig 10 Yr Rye\* **Booker's Bourbon**

Rare Breed by Wild Turkey

**Woodford Double Oaked** \* Jefferson's Reserve

Widow Jane **Rye**

Jefferson's Ocean Bourbon \* Widow Jane 10 Yr

Whistle Pig 12 Year \* **Angel's Envy** .

Bowman Brother's \* Four Roses Small Batch \*

**Pinhook bourbon Heist** \*

**Four Roses Single Barrell** \* Basil Hayden

**Makers Mark Cask Strength**\* \*

Hirsch The Horizon \* Bulleit Rye

. Woodenville Bourbon

### Whiskeys

**Red Breast 12 year Irish Whiskey**

Jack Daniel's \* Jim Beam Black

### Scotch

Macallan 12 year \* **Macallan 15 Year**

**Johnnie Walker BLUE** \* Laphroaig-10 year

Glenfiddich 12 Year\* **Ardbeg 10 Year**

### Tequilla

**Gran Centario Anejo** (perfect for sipping)

**Codigo 1530 Rosado**(aged in Cabernet Barrels)

**Clase Azul Resp.** \* Casamigos Anejo

Casamigos Blanco \* **Herradura Silver**

Don Julio Blanco \* Don Julio Anejo

Don Julio Resposado

**Don Julio 1942 Anejo**

### Gin

Bombay Sapphire Gin \* **Empress 1908** Hendricks

Gin \* Beefeater Gin \* Tanqueray

### DRAFT BEERS

RED OAK AMBER LAGER + HUMMING BIRD, BELLES HELLES

TROPHY WIFE IPA + PERNICIOUS IPA

### BOTTLE AND CANNED BEERS

LONG LEAF IPA - PERONI- BUD LIGHT – BUDWEISER - MICHELOB ULTRA - MILLER LIGHT -

CORONA LIGHT -WICKED WEED SESSION IPA – STELLA ARTOIS BELGIUM ALE

GREEN MAN DARK PORTER- LAZY BIRD BROWN ALE – DALE'S PALE ALE



***Champagne and Sparkling....***

- 20. **Veuve Clicquot**, Brut Sparkling Champagne, Reims, France 94
- 21. **Prosecco 84'** D.O.C., Extra Dry Sparkling, 2018, Veneto, Italy 10/38
- 22. **Campo Viejo** Brut Rosè Sparkling, Spain 9/34
- 23. **Codorniu Clasico**, Cava Sparkling, Spain, 187ml/splits 10
- 24. **Billecart-Salmon** Brut Reserve Champagne, France Extremely well made old world Champagne half bottle/70

***\White Wines by the Bottle***

- 25. Chardonnay, **Burly**, Napa Valley, 2019 excellent tasting expression of Napa Chardonnay extremely well made and under 1000 cases of annual production 79
- 26. Chenin Blanc, **Stellenbosch Vineyards**, South Africa 46 (perfect complex wine made for summer drinking)
- 27. Dry Reisling, Praecipus, **Roeno** Vineyards, Italy 59
- 28. Pinot Grigio, **Santa Margherita**, Alto Adige, Italy, 52

---

***Whites by the Glass***

- 32. Sauvignon Blanc, **La Playa**, 11/42 (South American style Sauv Blanc light, fresh, and crisp)
- 33. Chardonnay, **Louis Jadot**, White Burgandy, France 14/51 (Great unoaked Chardonnay)
- 34. Pinot Grigio, **Castellano**, Veneto, Italy 11/39
- 35. Riesling, **Prost**, Off dry reisling, very smooth and pleasant, Germany, 13/48
- 37. Moscato, **Poquito**, 375ml (Half Bottle 375ml) 16
- 38. Chardonnay, **Sonoma Cutrer**, Sonoma County, California, 15/57
- 39. Vinho Verde, **Twin Vines**, Portugal, 9/35
- 40. Rose', **Guilem**, Moulin de Gassac, France 13/49
- 41. Sauvignon Blanc, **The NED**, Marlborough, New Zealand 12/44

***Red Wines by the Bottle***

- 46. Cabernet, **Robert Mondavi**, "**The Estates**", 2019, Oakville, Napa, California 139 (Recently named #6 wine on Wine Spectator's Top 100 wines)
- 47. Red Blend, **2017, Mt Peak Vineyards, Gravity**, Sonoma Coast California 95 (Big, bold, beautiful, long and mature finish)
- 48. Zinfandel, **Neyer's, Vista Norte, California** (family owned winery, Bold, spicy, jammy wine) 59
- 49. Chateauneuf du Pape, **Jean Bouchard**, Rhone Valley, France, old world delicious full bodied 84
- 50. Brunello Di Montalcino, **Siro Pacenti**, 2018 Vintage, Italy, 105
- 51. Red Blend, **Justin Isosceles Reserve, 2016** Vintage 240 (very limited Reserve blend, great vintage)
- 53. Merlot, **Decoy by Duckhorn**, 2019, Napa Valley, California, 55.
- 54. Chianti Classico Riserva 2015, **Vigna Piuca** Winery, (great wine for our duck or short ribs this season) 72

- 
- 61. Red Blend, **Marchetti**, Rosso Conero D.O.C., 13/46 (intense fruit flavor, long smooth finish)
  - 62. Cabernet Reserve, **True Grit**, Medocino California 16/60 (Full body, dry, with long Tannins)
  - 63. Pinot Noir, **Violet Hill**, Santa Barbara County California 15/57 (small batch, velvety, well made wine)
  - 64. Cabernet, **FoxGlove**, Paso Robles, California 14/49
  - 65. Malbec, **Renacer**, Mendoza, Argentina, 14/49 (great expression of Mendoza Malbec from a great winery)
  - 66. Super Tuscan, **Non Confunditur**, Argiano Italy, 2019 16/57
  - 67. Pinot Noir, **Unshackled by Prisoner**, Oakville, Napa 17/62
  - 68. Montepulciano d' Abruzzo, **San Lorenzo**, Italy, 13/49
  - 69. Red Blend, **Francoise Roumieux**, Cote du Rhone, France 13/50



# NORTHSIDE

— BISTRO & COCKTAILS —

## *FIRST COURSE*

### **SAUSAGE STUFFED MUSHROOM CAPS**

LARGE MUSHROOM CAPS STUFFED WITH A CREAMY AND DELICIOUS ITALIAN SAUSAGE STUFFING FEATURING BABY SPINACH AND ROASTED RED PEPPERS. ALL ROASTED AND SERVED IN A CAST IRON SKILLET AND FINISHED WITH MELTED FONTINA CHEESE SAUCE. 14

### **OCTOPUS BRAVAS**

CHARRED TENDER MARINATED OCTOPUS, SERVED OVER CRISPY PAPAS BRAVAS AND FINISHED WITH CRUMBLLED QUESO FRESCO, CHIPOTLE AIOLI AND FINISHED WITH A FRESH HERB OLIVE OIL 23

### **CRISPY ARTICHOKE HEARTS**

TENDER QUARTERED ARTICHOKE HEARTS MARINATED IN ITALIAN SEASONINGS AND IMPORTED OLIVE OIL ARE DUSTED LIGHTLY WITH CORN STARCH AND FLASH FRIED AND SERVED OVER A WHIPPED RICOTTA CHEESE FLAVORED WITH FRESH BASIL AND A HINT OF CALABRIAN CHILES ALONG WITH A SIDE OF MARINARA SAUCE 14

### **BRIE AND BRUSSELS**

FOCACCIA TOAST WITH MELTED IMPORTED BRIE CHEESE TOPPED CHOPPED CRISPY BRUSSEL SPROUTS, SMOKED BACON, AND CARAMELIZED ONION ALL DRIZZLED WITH BALSAMIC REDUCTION AND GARNISHED WITH BABY ARUGULA AND ROASTED RED PEPPER SALAD 14

### **ANDY'S MEATBALL SKILLET**

TWO LARGE CLASSIC, DELICIOUS MEATBALLS MADE DAILY, SIMMERED IN FRESH MARINARA SAUCE. SERVED IN A CAST IRON SKILLET, TOPPED WITH MELTED MOZZARELLA, A SCOOP OF CRACKED BLACK PEPPER. CALABRIAN CHILE STUDDERED RICOTTA CHEESE, AND TOASTED GARLIC BREAD. 13

### **CRISPY DUCK WINGS**

CURED IN HOUSE FOR 24 HOURS, THEN CONFITED OVER NIGHT BEFORE BEING FLASH FRIED, AND TOPPED WITH A THAI CHILI, ORANGE, AND TOASTED GARLIC DRIZZLE BECOMING A CROWD FAVORITE FROM THE MENU 15

### **BEEF AND CHEDDAR CRISPY DUMPLINGS**

FORK TENDER SLOWLY BRAISED BEEF, FRESH HERBS, WISCONSIN CHEDDAR, AND SWEET AND SOUR RED ONIONS ALL ENCASED IN A CRISPY DUMPLING WRAPPER AND SERVED OVER A CREAMY HORSERADISH AND CRACKED PEPPER SAUCE 18

### **FIVE ONION SOUP**

CARAMELIZED WHITE AND RED ONIONS SAUTEED WITH GARLIC AND DICED SHALLOTS. ALL SEASONED WITH FRESH THYME AND HERBS DE PROVENCE, DEGLAZED WITH WHITE WINE, SIMMERED IN A RICH VEAL AND CHICKEN STOCK, SERVED IN A TRADITIONAL CROCK TOPPED WITH TOASTED BREAD, GRATINÉED SWISS CHEESE, AND FRESH SCALLIONS. 10

### **TOMATO AND BASIL SOUP**

OVEN ROASTED TOMATOES, SIMMERED IN VEGETABLE BROTH WITH ITALIAN HERBS ALL BLENDED SMOOTH AND FINISHED WITH REDUCED CREAM, PARMESAN CHEESE, AND FRESH BASIL SERVED WITH MINI GRILLED CHEESE CROUTONS 9

### **SPLIT ROMAINE HEART CAESAR**

A CRISP ROMAINE HEART SPLIT DOWN THE MIDDLE THEN TOPPED WITH HOMEMADE CAESAR DRESSING FRESHLY GRATED GRANA PADANO, CRACKED BLACK PEPPER, AND TOASTED BREAD CRUMBLE 12

FRESH WHITE ANCHOVY ADDED UPON REQUEST (NO CHARGE)

### **BISTRO SALAD**

BLEND OF DELICIOUS BABY ORGANIC LETTUCE FROM KALERA FARMS ALONG WITH ROASTED RED PEPPERS, PICKLED RAINBOW CARROTS AND CANDIED CASHEWS, TOSSED IN A FRESH LEMON VINAIGRETTE. 9  
ADD CRUMBLLED BLUE CHEESE OR GOAT CHEESE +2

### **WARM GOAT CHEESE SALAD**

KALERA FARMS BABY LETTUCE TOSSED IN A FRESH LEMON VINAIGRETTE WITH POACHED ASPARAGUS, ROASTED RED PEPPERS, AND ROASTED BEETS AND TOPPED WITH A WARM MEDALLION OF LIGHTLY BREADED GOAT CHEESE 13



# NORTHSIDE

— BISTRO & COCKTAILS —

## MAIN COURSE

### DUCK CONFIT FORESTIERE

TWO DUCK LEGS THAT ARE FIRST CURED FOR 24 HOURS THEN SLOW COOKED OVERNIGHT UNTIL FORK TENDER AND SERVED WITH A CLASSIC FORESTIER SAUCE WITH SUNDRIED TOMATOES, MIXED MUSHROOMS, DICED PROSCIUTTO, IN A MADERIA WINE SAUCE SERVED ROASTED GARLIC WHIPPED POTATOES AND ROASTED BROCCOLI 38

### HOMEMADE FRESH PAPPARDELLE BOLOGNESE

GROUND BEEF AND PORK SAUTEED WITH FINELY DICED MIREPOIX, DEGLAZED WITH WHITE WINE AND SIMMERED WITH A FRESH TOMATO SAUCE SEASONED WITH A TOUCH OF CRUSHED RED PEPPER FLAKES AND GRATED NUTMEG. FINISHED WITH A TOUCH OF CREAM, FRESH BASIL, AND PARMESAN CHEESE 29

### PAN SEARED SEA SCALLOPS

HAND PICKED DIVER SEA SCALLOPS PAN SEARED IN CLARIFIED BUTTER AND SERVED AROUND HOMEMADE RIBBONS OF FRESH PASTA TOSSED IN A PARMESAN CREAM SAUCE WITH BABY SPINACH AND TOPPED WITH TOASTED BREAD CRUMBS AND THEN THE SCALLOPS WILL BE FINISHED WITH A GRAN MARNIER AND MANDARIN ORANGE REDUCTION 44

### PORK PICATTA'ISH

THINLY POUNDED PORK TENDERLOIN SAUTEED WITH GARLIC AND SHALLOTS THEN DEGLAZED WITH WHITE WINE THEN TOPPED WITH SAUTEED BABY SPINACH AND MELTED FONTINA CHEESE SIMMERED IN A LEMON AND CAPER BUTTER SAUCE AND TOPPED WITH CRISPY IMPORTED PROSCIUTTO SERVED WITH CREAMY GARLIC WHIPPED POTATOES AND SAUTEED FRENCH GREEN BEANS 34

### SMOKED SHORT RIBS AND GRITS

FORK TENDER LIGHTLY SMOKED STERLING SILVER SHORT RIBS SLOW COOKED IN AN AROMATIC BEEF STOCK SERVED OVER CREAMY SMOKED GOUDA GRITS GARNISHED WITH ROASTED ASPARAGUS ALL TOPPED WITH AN "NC BBQ" INSPIRED VEAL REDUCTION 44

### CEDAR PLANK SALMON

FRESH ATLANTIC SALMON FILLET IS ROASTED AND SERVED DIRECTLY ON A CEDAR PLANK ALONG WITH A MIX OF ROASTED BUTTERNUT SQUASH, YUKON GOLD POTATOES, BRAISED KALE, AND SUNDRIED CRANBERRIES TOSSED WITH TOASTED FALL SPICES, SHALLOTS AND SHERRY WINE THEN THE SALMON WILL BE TOPPED WITH A TOUCH OF SAFFRON AND DILL BUTTER SAUCE 38

### BEEF WELLINGTON\*

TENDER CENTER CUT FILET MIGNON, PAN SEARED IN BROWN BUTTER WITH GARLIC CLOVES AND FRESH THYME, TOPPED WITH CREAMY MUSHROOM DUXELLES. THEN WRAPPED IN BUTTERY FLAKEY PUFF PASTRY, ROASTED IN THE OVEN TO PERFECTION BEFORE BEING SERVED WITH TRUFFLED DUCHESSE POTATOES AND SAUTEED GARLICKY SPINACH, TOPPED WITH A VEAL REDUCTION AND A DRIZZLE OF TRUFFLE CREAM 54

### POTATO GNOCCHI AND BEEF TENDERLOIN

DICED BEEF TENDERLOIN SEARED IN A CAST IRON SKILLET THEN SAUTEED WITH MIXED ROASTED MUSHROOMS, GARLIC, AND SHALLOTS, DEGLAZED WITH SHERRY WINE AND A LIGHT TRUFFLE CREAM SAUCE TOSSED WITH WILTED BABY SPINACH, CARAMELIZED YUKON GOLD POTATO GNOCCHI, AND GRATED PARMESAN CHEESE 42

### HASHTAG TUNA\*

SASHIMI GRADE YELLOW FIN TUNA BLACKENED AND SERVED RARE THEN BRUSHED WITH A TERIYAKI AND GINGER GLAZE SERVED WITH STEAMED JASMINE RICE AND ASIAN STYLE CRISPY BROCCOLI GARNISHED WITH SOY SAUCE, WASABI, AND PICKLED GINGER 38

ITEMS MARKED WITH AN \* ARE COOKED TO ORDER AND/OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

From our entire crew here at Northside Thank you so much for Joining us Today!

Northside Bistro & Cocktails 832B Spring Forest Rd, Raleigh NC 27609

website: [www.northsidebistroraleigh.com](http://www.northsidebistroraleigh.com) Instagram: @northsidebistroraleigh