



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 15

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

New Arrivals..

Bear Fight

Whistle Pig 10yr Rye * Jefferson's Reserve

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

Bowman Brother's * Four Roses Small Batch

* *Pinhook bourbon Heist* *

Four Roses Single Barrell

*Makers Mark Cask Strength** Basil Hayden *

Hirsch The Horizon * Bulleit Rye

. Woodenville Bourbon .

Elijah Craig 1789 Straight Rye

Whiskeys

Red Breast 12 year Irish Whiskey

Jack Daniel's * Jim Bean Black

Scotch

Macallan 12 year * **Macallan 15 Year**
Johnnie Walker BLUE * Laphroaig-10 year
Oban 14 Year * Glenfiddich 12 Year

Tequila

Gran Centario Anejo (perfect for sipping)

Adictivo Extra Anejo Cristalino(clear)

Casamigos Anejo * Corralejo Gran Anejo

Casamigos Blanco * *Herradura Silver*

Don Julio Blanco * Don Julio Anejo

Don Julio Resposado

Don Julio 1942 * Patron Silver

Gin

Bombay Sapphire Gin * *Empress 1908*

Hendricks Gin * Beefeater Gin * Tanqueray

DRAFT BEERS

RED OAK AMBER + HUMMINGBIRD BELLES HELLES

TROPHY WIFE IPA + PERNICIOUS IPA

BOTTLE AND CANNED BEERS

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

WICKED WEED SESSION IPA - STELLA ARTOIS BELGIUM ALE

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



NORTHSIDE

— BISTRO & COCKTAILS —

White Wines by the Bottle

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
25. Chardonnay, **Burly**, Napa Valley, 2019 excellent tasting expression of Napa Chardonnay 69
26. Chenin Blanc, **Stellenbosch Vineyards**, South Africa 46 (perfect complex wine made for summer drinking)
27. Dry Reising, Praecipus, **Roeno** Vineyards, Italy 59 bottle
28. Pinot Grigio, **Santa Margherita**, Alto Adige, Italy, 52
29. Mondeuse Blanche, **Avalanche** by **Fabien Trosset**, Savoie France, bright, dry, and refreshing 55

Whites by the Glass

32. Sauvignon Blanc, **La Playa**, 11/42 (Chilean style light and fresh not your typical Sauv Blanc)
33. Chardonnay, **Louis Jadot**, White Burgandy, France 14/51 (Great unoaked Chardonnay)
34. Pinot Grigio, **Castellano**, Veneto, Italy 11/39
35. Riesling, **St. Christopher**, 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 and Coravin offerings

44. Cotes Du Rhone, **Francoise Roumieux**, 2019 amazing value for this very tasty French blend 55
 45. Single Vineyard, Cabernet, **Burly**, Sciandri, Coombsville, Napa, **only 300 cases produced** 155
 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. Chateaufneuf du Pape, **Jean Bouchard**, Rhone Valley, France, old world delicious full bodied 84
 50. Brunello Di Montalcino, **Siro Pacenti**, 2018, Italy, 105
 51. Red Blend, **Justin Isosceles Reserve, 2016** Vintage 240 (very limited Reserve blend, great vintage)
 52. Cabernet, **Silver Oak**, 2018, Alexander Valley, California (classic top notch California Cab) 149
 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
 59. Cabernet, **Stag's Leap**, Napa California 109
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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. Red Blend, **Arrogant Frog**, South of France 13/46
 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. Cabernet, **Foxglove**, Paso Robles, California 14/49 .



NORTHSIDE

— BISTRO & COCKTAILS —

Lunch Menu
Our full dinner menu is also available at Lunch, please ask your server to see full menu
First Course

CRISPY DUCK WINGS

CURED IN HOUSE FOR 24 HOURS, THEN CONFITED OVER NIGHT BEFORE BEING FLASH FRIED, AND TOPPED WITH A SPICY ORANGE AND TOASTED GARLIC DRIZZLE 14

ITALIAN CHEESE DIP

MELTED FONTINA CHEESE FONDUE WITH ITALIAN HERBS, GARLIC CONFIT, FINISHED WITH A TOUCH OF CALABRIAN PEPPERS ON TOP SERVED WITH GARLIC TOAST BREAD 10

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

OCTOPUS BRAVAS

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

BRIE AND BRUSSELS

TOASTED FOCACCIA WITH MELTED SLICED BRIE CHEESE TOPPED CHOPPED CRISPY BRUSSEL SPROUTS, SMOKED BACON, AND CARAMELIZED ONION ALL DRIZZLED WITH BALSAMIC REDUCTION 14

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 AND SIMMERED IN A RICH VEAL AND CHICKEN STOCK SERVED IN A TRADITIONAL CROCK TOPPED WITH TOASTED BREAD AND GRATINEED GRUYERE, MOZZARELLA CHEESE, AND FRESH SCALLIONS 9

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 8

ENTRÉE SALADS

HARVEST SALAD

SHAVED BRUSSEL SPROUTS, DICED ROASTED BUTTERNUT SQUASH, SLICED FRESH APPLES, AND SUNDRIED CRANBERRIES ALL TOSSED IN A WARM APPLE CIDER VINAIGRETTE AND FINISHED WITH GRATED BRIE CHEESE 13

BLACKENED YELLOWFIN TUNA SALAD*

BLACKENED SUSHI GRADE TUNA SLICED THINLY AND SERVED RARE OVER A MIX OF NAPA CABBAGE, RED CABBAGE, PICKLED RAINBOW CARROTS, AND CHOPPED ROMAINE LETTUCE TOSSED SPRINKLE OF TUXEDO SESAME SEEDS AND CRISPY NOODLES 21

SPLIT ROMAINE HEART CAESAR

A CRISP ROMAINE HEART SPLIT DOWN THE MIDDLE THEN TOPPED WITH HOMEMADE CAESAR DRESSING AND A PARMESAN, CRACKED BLACK PEPPER, AND FRESH TOASTED BREAD CRUMBLE 10
FRESH WHITE ANCHOVY ADDED UPON REQUEST (NO CHARGE)

WARM GOAT CHEESE SALAD

MIXED ROMAINE, ARUGULA, AND BIBB LETTUCE TOSSED IN A CREAMY LEMON VINAIGRETTE TOPPED WITH POACHED ASPARAGUS TIPS, ROASTED RED PEPPERS, AND RED AND GOLDEN BEETS FINISHED WITH A CRISPY MEDALLION OF WARM GOAT CHEESE 13

BISTRO SALAD .

BLEND KALERA KRUNCH BABY GREENS, JULIENNE ROASTED RED PEPPERS, PICKLED RAINBOW CARROTS, CANDIED CASHEWS ALL TOSSED IN A FRESH LEMON VINAIGRETTE 9
ADD CRUMBLED BLUE CHEESE OR GOAT CHEESE 2

ADD PROTEIN TO ANY SALAD

GRILLED OR BLACKENED CHICKEN 7 GRILLED OR BLACKENED SHRIMP, SALMON*, TUNA* 11



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MAIN COURSE

QUICHE LORRAINE

SMOKED BACON, CARAMELIZED ONIONS, AND SWISS CHEESE BAKED INTO A DELICIOUS SAVORY CUSTARD ON A HOMEMADE LIGHT AND FLAKEY CRUST AND GARNISHED WITH A MINI SIDE
CAESAR OR BISTRO SALAD 16

SEA SCALLOPS

HAND PICKED DIVER SEA SCALLOPS PAN SEARED AND SERVED WITH JASMINE RICE AND ROASTED GARLIC BROCCOLI FLORETS ALL DRIZZLED WITH A GRAN MARINER CREAM SAUCE 29

MEATBALL SANDWICH

DELICIOUS HOMEMADE BEEF AND PORK MEATBALLS SIMMERED IN MARINARA SAUCE AND ON A TOASTED GARLIC HOAGIE ROLL WITH MELTED MOZZARELLA CHEESE AND FRESH BASIL SERVED WITH CRISPY PARMESAN, ROSEMARY, AND SEA SALT FRIES 15

NY STRIP AU POIVRE

USDA PRIME HAND CUT NY STRIP STEAK SEARED IN CAST IRON SKILLET THEN TOPPED WITH TOASTED PEPPERCORNS AND SHALLOTS IN A CLASSIC AU POIVRE SAUCE FINISHED WITH IMPORTED BRANDY SERVED WITH CRISPY ROSEMARY AND PARM FRIES 38

CHICKEN FORESTIERE

TWO ALL NATURAL CHICKEN BREASTS 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 21

SHRIMP STIR FRY

SAUTEED BLACK TIGER SHRIMP, CRISPY BROCCOLI FLORETS, ROASTED MUSHROOM MEDLEY, AND ROASTED RED PEPPERS ALL SAUTEED AND GLAZED IN A SWEET AND SPICY TERIYAKI GLAZE
SERVED OVER STEAMED JASMINE RICE 24

SHORT RIB TACOS

CARAMELIZED ONIONS, GRILLED BELL PEPPERS, FORK TENDER BRAISED BEEF SHORT RIBS ALL GLAZED IN OUR FAJITA SAUCE AND SERVED ON GRILLED FLOUR TORTILLAS WITH LETTUCE, TOMATOES, AND QUESO FRESCO SERVED WITH WARM TORTILLA CHIPS AND HOMEMADE SALSA 19

GNOCCHI 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 ALL TOSSED WITH OUR FRESH MADE POTATO GNOCCHI GARNISHED WITH FRESH BASIL, AND PARMESAN CHEESE 24 .

BLACKENED SALMON CAPRESE

FRESH NORTH ATLANTIC SALMON FILLET LIGHTLY BLACKENED AND TOPPED WITH BLISTERED SEASONED CHERRY TOMATOES, FRESH BASIL, MELTED FRESH MOZZARELLA PEARLS AND A BALSAMIC REDUCTION
SERVED WITH STEAMED JASMINE RICE AND ROASTED VEGETABLES 21

BISTRO BURGER*

FLAVORFUL FINELY GROUND STERLING SILVER CHUCK PRESSED INTO A CAST IRON SKILLET TO LOCK IN ALL THE DELICIOUS FLAVORS SERVED ON A TOASTED BRIOCHE BUN, WITH BIBB LETTUCE, FRESH TOMATOES, DILL PICKLE CHIPS AND A DIJON AIOLI, SERVED WITH
ROSEMARY, PARMESAN, AND SEA SALT FRIES 16

ADD CHEESE, BACON, SAUTEED MUSHROOMS, SAUTEED ONIONS 1.50 EACH

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

Private Room Available for Business or Pleasure please contact Carol or John.
Either in Person while dining with us or by Phone 919 890 5225 or
contact us through our Website at www.Northsidebistroraleigh.com
From our entire crew here at Northside Thank you so much for Joining us Today!