

O bistro

Your Neighborhood Restaurant
& Martini Bar

O TINIS

HANGAR ONE	PINNACLE
VAN GOGH	STOLI
GREY GOOSE	CIROC
CHOPIN	TANQUERAY
ULTIMAT	TANQUERAY 10
ABSOLUT	BOMBAY
KETEL ONE	BOMBAY
BEEFEATER	SAPPHIRE
BEEFEATER 24	SQUARE ONE

DOMESTIC BEERS

BUD, BUD LIGHT, MICH ULTRA	
SAMUEL SMITH PALE ALE	
SIERRA NEVADA PALE ALE	3

IMPORTED BEERS

HEINEKEN, HEINEKEN LIGHT, NEWCASTLE, STELLA ARTOIS	4
BECKS (NON-ALCOHOLIC)	4

BEVERAGES

ORANGE JUICE	3/5
LEMONADE AND JUICES	2.5
IMPORTED BOTTLE WATERS	3
CHINA BLACK ICED TEA	2.5
REPUBLIC OF TEA ASSORTED FLAVORS	4.5
SODAS	2.5
MILK	2.5
HOT COCOA / CHOCOLATE MILK	2.5

SPECIALTY COFFEE & TEAS

EUROPEAN DARK ROASTED COFFEE	2.5
OUR SPECIAL SELECTION OF HOT TEAS	2.5
ESPRESSO	3
CAPPUCCINO	3.5
LATTE	3.5
MOCHA LATTE	4
FLAVORED CAPPUCCINO OR LATTE	4

Sharon is available to provide personalized catering services for your special occasions.

- Cocktail Parties
- Corporate Functions
- Wedding Receptions
- Theme Parties
- Picnics
- Grand Openings

* We specialize in business breakfasts, luncheons and meetings *

We greatly appreciate your business and strive to make every one of your special events memorable with quality ingredients expertly prepared.

In order to guarantee service and prompt delivery we ask that you please call the day before with a catering order for lunch delivery.

All of our trays are exquisitely presented to suit your particular occasion or holiday.

Servers are also available:
\$25.00 per hour (three hour minimum)

Call for an Appointment
727.381.1212

Drink Responsibly.
Drive Responsibly.

SPARKLING

	GLASS	BOTTLE
ZONIN PROSECCO	split 9	28
ROTARI	split 9	9
FRANCOIS MONTAND	6	23
PIPER-HEIDSIECK		70
CHARLES HEIDSIECK		1/2 btl 48

CHARDONNAY

TOASTED HEAD, LOT 33 - CALIFORNIA	6.5	25
HESS COLLECTION - NAPA VALLEY	8	30
NEYERS - SONOMA	8.5	32
SAINTSBURY - CARNEROS		1/2 btl 20
MERRYVALE STARMONT - NAPA		1/2 btl 15

SAUVIGNON BLANC

KIM CRAWFORD - MARLBOROUGH, NEW ZEALAND	6.5	24
MERRYVALE, STARMONT- NAPA VALLEY	7	25
CAKEBREAD CELLARS - NAPA VALLEY	11.5	44

RIESLING

BLUFELD - MOSEL, GERMANY	6.5	22
LOUIS GUNTRUM - GERMANY	6.5	24

PINOT GRIGIO / PINOT GRIS

TENUTA CA' BOLANI - FRIULI, ITALY	7.5	25
KING ESTATE, PINOT GRIS - OREGON	7	25

OTHER WHITES

PINE RIDGE, CHENIN BLANC-VIOGNIER - CLARKSBURG	6.5	25
FEUDO PRINCIPI DI BUTERA, INSOLIA - SICILY	6.5	24
NORA ALBARINO - RIAS BIAIXAS	6.5	24
THOMAS FOGARTY, GEWÜRZTAMINER - ALSACE		29
THREE RIVERS WINERY, MERITAGE - COLUMBIA VALLEY		39

ROSE

MONMOUSSEAU, ROSE D'ANJOU - FRANCE	6.5	22
FRANCIS COPPOLA SOFIA ROSE - MONTEREY, CALIFORNIA	7	25

PINOT NOIR

ROW 11, VINAS 3 - CALIFORNIA		1/2 btl 16
PICKET FENCE - RUSSIAN RIVER VALLEY	6.5	24
LAETITIA, LIMITED - ARROYO GRANDE VALLEY	8.5	31
SAINTBURY - CARNEROS		1/2 btl 31
A TO Z - OREGON		34
HEGER - BADEN, GERMANY		35
LOLA - NAPA VALLEY	10	39

MERLOT

COPPOLA, DIAMOND COLLECTION - CALIFORNIA		1/2 btl 15
MERRYVALE, STARMONT - NAPA VALLEY		1/2 btl 22
TOAD HOLLOW, RICHARD McDOWELL VINEYARD - RUSSIAN RIVER VALLEY		30
SWANSON - NAPA	10	37
THREE RIVERS WINERY - COLUMBIA VALLEY	8	32
RIDGELINE - SONOMA		45

CABERNET SAUVIGNON

MERRYVALE, STARMONT - NAPA VALLEY		1/2 btl 22
ST. FRANCIS - SONOMA		32
JOEL GOTT, BLEND No 815 - ST. HELENA	8	31
J. LOHR, HILLTOP - PASO ROBLES	11	40
FRANCISCAN ESTATE, MAGNIFICAT - OAKVILLE	12	45
CASA LAPOSTOLLE, CUVÉE ALEXANDER - SANTA CRUZ CHILE		41
SMITH & HOOK - CENTRAL COAST, CALIFORNIA		32
CONN CREEK, LIMITED RELEASE - NAPA VALLEY		45

RHONE VARIETALS

FOUR SISTERS - CENTRAL VICTORIA	6	22
GIUGAL, CÔTES-DU-RHÔNE - FRANCE		26
TORBRECK, CUVÉE JUVENILE - BAROSSA VALLEY	8.5	33
FESS PARKER SYRAH - SANTA BARBARA	8	28
TORBRECK WOODCUTTERS SHIRAZ - BAROSSA VALLEY		32

ZINFANDEL

SEGHEISIO - SONOMA	9	35
EARTHQUAKE - LODI		43

OTHER REDS

VALCANTARA, OLD VINES, GARNACHA - SPAIN	6	22
TERRA ROSA, MALBEC - ARGENTINA		24
FEUDO PRINCIPI DI BUTERA, NERO D' AVOLA - SICILY		24
ZONIN RIPASSO, VALPOLICELLA - ITALY	7	26
VILLA SAN-JULIETTE, CHORUM - PASO ROBLES	6.5	24
STRATTON LUMMIS, THE RIDDLER - NAPA VALLEY	7.5	29

ASK YOUR SERVER FOR OUR "O LIST"

Hahn Estates

CHARDONNAY · MERLOT · CABERNET SAUVIGNON
\$6.00 GLASS \$22.00 BOTTLE

PINOT NOIR · MERITAGE
\$7.00 GLASS \$26.00 BOTTLE

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SOUPS

CHEF'S DAILY SOUP	CUP	3.5
	BOWL	4.95
TOMATO BASIL BISQUE WITH GORGONZOLA	CUP	3.95
	BOWL	5.5

STARTERS

JUMBO LUMP BLUE CRAB CAKES 11.95
CHIVE CRÉME, RED CHILI AIOLI

FRIED CALAMARI 8.95
TOMATO DIPPING SAUCE

INSALATA CAPRESE 11.95 GF
FRESH MOZZARELLA, TOMATOES AND BASIL

CURRY SEARED TUNA
SASHIMI - WONTON NAPOLEON 11.95 GFA

MEDITERRANEAN SAMPLER 10.95 GFA
TOMATO BASIL BRUSCHETTA &
WHITE BEAN HUMMUS

CHICKEN & BLACK BEAN QUESADILLA 10.95

MIX & MATCH

CHOICE OF TWO 7.95

HALF SANDWICH
(BOAR'S HEAD ALL NATURAL
HAM, TURKEY OR ROAST BEEF)

SOUP DU JOUR

TOMATO BASIL BISQUE

SMALL O BISTRO HOUSE SALAD

RED BLISS POTATO SALAD

HOUSEMADE FRIES

EGG PLANT FRIES

MAC & CHEESE WITH ANDOUILLE

FRESH FRUIT CUP

SIDES

(ALL \$4.95)

EGGPLANT FRIES WITH MARINARA

HOUSEMADE FRIES

RED BLISS POTATO SALAD

MEDITERRANEAN PASTA SALAD

FRESH FRUIT CUP

FOUR CHEESE MAC & CHEESE
WITH ANDOUILLE SAUSAGE

LOAF OF CIABATTA 3.95
WITH GARLIC DIPPING OIL

DESSERTS

RASPBERRY WHITE
CHOCOLATE CHEESECAKE BRÛLÉE 6.95

SIX LAYER CARROT CAKE 7.95

VANILLA BEAN CRÈME BRÛLÉE 4.95

CHOCOLATE MOUSSE CREPE 6.95
FRESH BERRIES & WHIPPED CREAM

VANILLA BEAN ICE CREAM
PROFITEROLES 6.95
VANILLA BEAN ICE CREAM, FRESH BERRIES, BELGIAN
CHOCOLATE GANACHE

CHOCOLATE KAHLÚA MOUSSE TORTE 7.95

RUSTIC APPLE TART 6.95
VANILLA BEAN ICE CREAM AND ORANGE HONEY

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD OR EGGS INCREASES
YOUR RISK OF FOODBORNE ILLNESS

SALADS

O BISTRO ORGANIC GREENS - SPRING MIX, TOMATOES, CUCUMBER AND EGG. CHOICE OF DRESSING. **4.95/8.95** GF
WITH JULIENNED HAM, TURKEY AND CHEESE **6.95/10.95** GF

THE CAESAR - HOUSE MADE CROUTONS AND SHREDDED PARMESAN CHEESE. **4.95/8.95** GFA

HEARTS OF PALM AND ARTICHOKE - MIXED GREENS, APPLE WOOD BACON, TOMATOES, CUCUMBER, EGG AND
CRUMBLLED BLEU CHEESE, HOUSE VINAIGRETTE. **8.95/11.95** GFA

THE GREEK - MIXED GREENS, PEPPERONCINIS, GREEK OLIVES, EGGS, TOMATOES, FETA AND HOUSE MADE POTATO SALAD,
HOUSE VINAIGRETTE. **5.95/9.95** GF

ADD - GRILLED OR BLACKENED CHICKEN \$4 • SALMON \$5 • SHRIMP \$6

PECAN CRUSTED CHICKEN SALAD - MIXED GREENS, SUN-DRIED CRANBERRIES, TOMATOES, CUCUMBER, AND
BELGIAN ENDIVE, HONEY DIJON VINAIGRETTE. **12.95**

WEDGE SALAD - ROMAINE HEARTS, BLEU CHEESE, RED ONION, GRAPE TOMATOES, BACON, CREAMY RUSSIAN DRESSING. **9.95** GFA

ORIENTAL TERIYAKI GLAZED SALMON SALAD - MIXED GREENS, CUCUMBERS, JULIENNED CARROTS, MANDARIN
ORANGES, SCALLIONS, ALMONDS, CRISPY WONTONS, TERIYAKI-SOY VINAIGRETTE. **12.95** GFA

O BISTRO FAVORITES

CHUNKY BREAST OF CHICKEN SALAD * - CAPERS, PECANS, CELERY, MAYO-SOUR CREAM DRESSING. **8.95** GFA

LOW FAT CHUNKY BREAST OF CHICKEN SALAD * - SEEDLESS RED GRAPES, CELERY, CHOPPED RED ONION,
LOW FAT MAYO-SOUR CREAM DRESSING. **8.95**

ALBACORE TUNA SALAD * - CAPERS, CELERY, RED ONION, MAYO-SOUR CREAM DRESSING. **8.95** GFA

* ABOVE SALADS SERVED WITH FRESHLY BAKED MUFFIN, FRESH FRUIT, VINE RIPENED TOMATOES AND SPROUTS

DEEP DISH SPINACH PIE - FRESH SPINACH, FETA, SCALLIONS, BUTTER AND GARLIC IN FILO CRUST.
INCLUDES SMALL GREEK SALAD. **11.95**

QUICHE OF THE DAY - SERVED WITH FRESH FRUIT, O BISTRO SALAD OR SOUP. **8.95**

CLASSIC EGGS BENEDICT * - SERVED WITH SLICED VINE RIPENED TOMATOES. **8.95** GFA

3 EGG OMELET * - CHEESE, VEGETARIAN OR WESTERN - SERVED WITH FRESH FRUIT & MUFFIN. **8.95** GFA

* - ORGANIC EGGS ADD \$1

THE SIGNATURE COLLECTION

COBB CLUB SANDWICH - TURKEY, APPLE WOOD SMOKED BACON, HARD BOILED EGG, AVOCADO, IMPORTED BLEU CHEESE,
LAYERED WITH MAYONNAISE, LETTUCE AND TOMATO ON TOASTED PUMPERNICKEL BREAD. **12.95**

THE REUBEN - LAYERS OF CORNED BEEF, SAUERKRAUT AND SWISS GENEROUSLY STACKED ON OUR GRILLED MARBLE RYE. **9.95** GFA

CALIFORNIA CIABATTA - BOARS HEAD ALL NATURAL TURKEY WITH DILL HAVARTI, CRANBERRY MUSTARD, LETTUCE,
SLICED VINE RIPENED TOMATOES AND SPROUTS. **9.95** GFA

GRILLED HAM & CHEESE TOMATO MELT - BOARS HEAD ALL NATURAL HAM WITH VERMONT WHITE CHEDDAR, MILD
CHEDDAR, GRUYERE ON A CROISSANT, WITH VINE RIPENED TOMATOES AND HONEY MUSTARD. **9.95** GFA

ALL NATURAL SIRLOIN STEAK & BRIE PANINI - THINLY SLICED STEAK, CARMELIZED ONION JAM AND BRIE WITH A
SIDE OF HORSE RADISH CREAM. **12.95**

GRILLED SALMON BLT - GRILLED SALMON, APPLE WOOD SMOKED BACON, RED LEAF LETTUCE, VINE
RIPENED TOMATOES WITH DILL AIOLI. **12.95** GFA

SOUTHWEST TURKEY WRAP - BOARS HEAD ALL NATURAL TURKEY BREAST, SUN-DRIED TOMATO AIOLI, APPLE WOOD
SMOKED BACON, PEPPER JACK, LETTUCE AND TOMATO. **8.95** GFA

GRILLED EGGPLANT, PORTOBELLO & BOURSIN PANINI - ROASTED RED PEPPER AND PEPPERONCINI RELISH. **11.95** GFA

CHICKEN, PORTOBELLO & PROVOLONE PANINI - ROASTED RED PEPPER, BALSAMIC VINAIGRETTE. **11.95** GFA

THE GRILL COLLECTION

ALL ITEMS ARE DRESSED WITH VINE RIPENED TOMATOES, SLICED RED ONION & RED LEAF LETTUCE

O BISTRO ALL NATURAL BURGER - FRESH HAND-PATTIED GROUND CHUCK. **8.95**

GRILLED ALL NATURAL CHICKEN SANDWICH - CHARGRILLED MARINATED CHICKEN BREAST. **8.95**

GRILLED LAMB BURGER - FRESH HAND-PATTIED GROUND LAMB, TSASIKI SAUCE. **12.95**

GRILLED PORTOBELLO - BALSAMIC MARINATED PORTOBELLO MUSHROOMS. **8.95**

CHAR GRILLED FREE RANGE BISON BURGER - FRESH HAND-PATTIED GROUND BUFFALO. **13.95**

HOUSE MADE ALL NATURAL TURKEY BURGER - WITH FRESH TARRAGON AND DRIED CRANBERRY. **9.95**

ALL ABOVE GFA

TOPPINGS - \$1 EACH

SWISS • PEPPER JACK • WHITE CHEDDAR • SHARP CHEDDAR • PROVOLONE • FETA
MUSHROOMS • GRILLED ONION • PEPPERONCINI SALSA • SAUTEED SPINACH

TOPPINGS - \$2 EACH

FRESH MOZZARELLA • IMPORTED BRIE • GOAT CHEESE • GORGONZOLA • SUN-DRIED TOMATO
AVOCADO • ROASTED RED PEPPER • TOMATO-BASIL SALSA • APPLE WOOD SMOKED BACON
CANADIAN BACON • FRIED EGG • CARMELIZED ONION JAM

CHOICE OF SIDE WITH ALL SANDWICHES FROM SIGNATURE AND GRILL COLLECTIONS:

SOUP DU JOUR • TOMATO BASIL BISQUE • SMALL O BISTRO HOUSE SALAD • RED BLISS POTATO SALAD
MEDITERRANEAN PASTA SALAD • HOUSEMADE FRIES • EGG PLANT FRIES • FRESH FRUIT CUP
MAC & CHEESE WITH ANDOUILLE

ALL OF OUR POULTRY AND MOST MEATS ARE ALL NATURAL:

NO HORMONES, NO ANTIBIOTICS, NO PRESERVATIVES

PLEASE ASK SERVER ABOUT GLUTEN FREE OPTIONS

GF DENOTES GLUTEN FREE

GFA DENOTES GLUTEN FREE ADAPTABLE (REMOVE BREAD OR SUBSTITUTE AVAILABLE)