

Wolfgang Puck L.A. Bistro

We are proud to bring you fresh, all-natural food; organic and locally grown products whenever possible.

Soups, Salads & Appetizer

* **Chilled Gazpacho** 4.95 * **Butternut Squash Soup** 4.95
Tortilla Soup 4.95 **Chicken Vegetable Soup** 4.95

Bistro Salad Arugula, butter lettuce, avocado, candied pecans, bacon, Gorgonzola 5.95

* **Chopped Garden Vegetable Salad** Romaine, green beans, carrots, corn, red onion, tomatoes, Balsamic Vinaigrette 5.95

Organic Mixed Baby Greens or Caesar Salad 3.95

Stir-Fried Chicken Lettuce cups, sesame seeds, green onion 6.95

* **Warm Spinach and Artichoke Dip** Mozzarella and Parmesan cheeses 6.95

Beef Quesadilla Poblano chili, guacamole, tomato-jalapeño salsa 7.95

* **Wild Mushroom Bruschetta** Sautéed mushrooms, Parmesan and mozzarella on toasted baguette slices 6.95

Tuna Tartare Seared sushi-grade tuna, avocado and sweet citrus-soy sauce with crispy sesame wontons 7.95

Large Salads

Chinois Chicken™ Asian vegetables, wontons, sweet Mustard-Ginger Vinaigrette 11.95

* **Greek** Romaine, red peppers, olives, red onion, cucumber, feta cheese, Lemon-Herb Vinaigrette 10.95

Chicken Caesar Chicken breast, romaine, garlic croutons 10.95

* **Roasted Ruby Beet and Goat Cheese** Spinach, candied pecans, Citrus Vinaigrette 11.95

Curried Chicken Avocado, apples, golden raisins, romaine, radicchio, Mandarin oranges, pecans, Citrus Vinaigrette 11.95

Shrimp Cobb Romaine, tomatoes, green beans, corn, avocado, Gorgonzola, bacon, Balsamic Vinaigrette 13.95

Turkey Cobb Bacon, Gorgonzola, avocado, romaine, corn, tomatoes, green beans, Balsamic Vinaigrette 12.95

Barbecued Chicken Romaine, sweet corn, black beans, tomatoes, jicama, crispy tortilla strips, Ranch Dressing 12.95

Grilled Chimichurri Steak Romaine, roasted potatoes, tomatoes, crispy onion strings, Vinaigrette 14.95

Main Courses

Half Rotisserie Chicken Garlic butter, rosemary, mashed potatoes 14.95

Half Tandoori-Style Chicken Griddled flatbread, cucumber-mint raita 14.95

Half Barbeque-Glazed Chicken Herb-seasoned french fries, coleslaw 14.95

Steak "Au Poivre" Herb-seasoned french fries 18.95

Boneless Braised Short Rib Pot Roast Mashed potatoes, carrots, port wine sauce 16.95

Bacon-Wrapped Meatloaf Mashed potatoes, port wine sauce, crispy onion strings 14.95

Teriyaki-Glazed Salmon Green beans, mashed potatoes 15.95

Seared Tuna Olive and green bean tapenade, pesto mashed potatoes 15.95

Pastas

* **Oliver's Four Cheese Macaroni** 9.95

Spaghetti Bolognese Meat sauce with Parmesan 11.95

Spaghetti and Meatballs Tomato-basil-garlic sauce, fresh herbs 13.95

Penne Chicken Alfredo Chicken, peas, bacon, Parmesan cream 12.95

Pizzas

Add Organic Mixed Baby Greens or Caesar Salad for 1.95

* **Margherita** Tomatoes, mozzarella, Parmesan, fresh basil 9.50

* **Four Cheese Pesto** Mozzarella, fontina, Parmesan, goat cheese, sun-dried tomatoes, fresh basil 10.50

Pepperoni and Mushroom Marinara sauce, Parmesan, fresh oregano 10.50

Barbequed Chicken Red onion, plum tomatoes, fresh cilantro 10.95

* **Wild Mushroom and Caramelized Pearl Onions** Gruyère, baby arugula, shaved Parmesan 11.95

* **Roasted Vegetable** Tomatoes, eggplant, sweet peppers, broccoli, mushrooms, goat cheese, fresh oregano 10.95

Spicy Shrimp Roasted poblano chilies, sweet peppers, red onion, goat cheese, fresh cilantro 11.95

Chicken Vegetable Spinach, sweet peppers, mushrooms, goat cheese, mozzarella, fresh basil 10.95

House-Made Meatball and Parmesan Tomato-basil-garlic sauce 11.95

Sandwiches

Add Organic Mixed Baby Greens or Caesar Salad for 1.95

Rotisserie Turkey Club Avocado, bacon, red onion, plum tomatoes, romaine, rémoulade, french fries 9.95

* **Warm Mediterranean Vegetable Melt** Zucchini, mushrooms, eggplant, sweet red and yellow peppers, sun-dried tomatoes, goat cheese, mozzarella, Parmesan, chips 8.95

Warm Pastrami Melted Gruyère, coleslaw, marbled rye, french fries 10.95

Barbecue Beef Short Rib Cheddar, crispy onion strings, tomatoes, romaine, baguette, french fries 9.95

Warm Turkey Melt Cheddar, caramelized onions, baby arugula, Honey-mustard Dressing, french fries 9.95

Bistro Burger All natural beef, Cheddar, grilled onions, mushrooms, french fries 9.95

Something Sweet

Crème Brûlée with Berries 4.95 **Lemon Coconut White Cake** 4.50

Vanilla Bean Cheesecake Brûlée 4.50 **Molten Chocolate Cake** with vanilla ice cream 6.95

Banana Split 5.95 **Ice Cream Sundae** Chocolate and Vanilla ice creams with toasted pecans 5.95

* **Vegetarian Offerings**

Wolfgang's Wine Selections

Live. Love. Eat...and enjoy great wine. Wolfgang's hand-picked,
value selection of over two dozen boutique wines
from around the world and around the corner. Cheers.

Light and Bright...

Sparkling:

Gruet Brut, New Mexico NV 8 / 31

Rosé:

Jean-Luc Colombo, Rosé de Provence 2008 7 / 27

White:

Domaine du Salvard, "Cuvée Unique" Sauvignon Blanc, Loire Valley, France 2008 8 / 31

Nora Albariño, Rias Baixas, Spain 2007 9 / 35

Oyster Bay Sauvignon Blanc, New Zealand 2008 8 / 31

Bex Riesling, Germany 2006 6 / 23

Stella Pinot Grigio, Italy 2007 6 / 23

Red:

Chalone Pinot Noir, Monterey County, California 2007 9 / 35

Praxis Pinot Noir, Monterey County, California 2007 9 / 35

Michele Chiarlo Barbera d'Asti, Piedmont, Italy 2006 8 / 31

Soft, Smooth, and Easy...

White:

Jean-Pierre Sève Mâcon-Soltré, White Burgundy [Chardonnay], Burgundy, France 2008 10 / 39

Yalumba "Y Series", Viognier, Australia 2007 7 / 27

Joel Gott Steel-fermented Chardonnay, Monterey County, California 2006 9 / 35

Red:

Semler Syrah, Saddle Rock, Malibu, California 2005 10 / 39

Toso Cabernet Sauvignon, Argentina 2006 7 / 27

Saddle Rock Merlot, California Central Coast 2005 7 / 27

Sagelands Merlot, Columbia Valley, Washington State 2006 8 / 31

Fonterutoli, "Badiola" Sangiovese, Tuscany, Italy 2006 8 / 31

Bold, Intense, and Lusty...

White:

Hess Chardonnay, Monterey County, California 2006 7 / 27

Red:

Two Tone Farm Merlot, Napa Valley, California 2005 6 / 23

Wishing Tree Shiraz, Australia 2006 8 / 31

Kaiken Malbec, Argentina 2007 9 / 35

Avalon Cabernet Sauvignon, Napa Valley, California 2006 9 / 35

Ridge "Three Valleys" Zinfandel, Sonoma County, California 2007 10 / 39

Beers

Budweiser, Bud Light 3.95

Corona 4.50

Heineken 4.50

Fat Tire 4.50

Sierra Nevada Pale Ale 4.50

Stella Artois 4.50

New Castle Brown 4.50

Blue Moon 4.50

Hefe-Weizen 5.95

Cold Beverages

Fountain Drinks 2.25

Lemonade 2.25

Iced Tea 2.25

Iced Cappuccino 2.75

Iced Latte 2.75

Pellegrino Sparkling Mineral Water 2.95

Aqua Panna Natural Spring Water, Assorted 2.95

GuS Grown Up Soda, Assorted 2.95

Galvanina Sparkling Water, Assorted 2.95

Gourmet Coffee & Teas

Coffee / Herbal Tea 2.25

Espresso 1.75 / 2.25

Cappuccino 2.75

Café Latte 2.75