



DINNER
5:00PM - 9:00PM

@MRGSBISTRO

SALADS & SOUP

GARDEN BEETS

labneh, cocoa nibbs, bitter greens,
candied walnuts. 13 V/GF

BABY FIELD LETTUCES

bleu cheese, hazelnut, apple, honey
dijon vinaigrette. 14 V/GF

+ grilled chicken 4 / steak 6

CAESAR SALAD

petite romaine, house croutons,
pecorino. 12

CHILLED ASPARAGUS SOUP

caviar, lemon. 10 GF

PASTA

TAGLIATELLE BOUILLABAISE

wild prawn, saffron, tomato, white
wine. 28

AGNOLOTTI RICOTTA

zucchini, squash, heirloom cherry
tomato, basil, white wine. 22 V

CARBONARA

pancetta, asparagus, farmed hen
yolk, breadcrumbs, pecorino. 22

CACIO E PEPE

black pepper, pecorino. 20 V

LARGE PLATES

BISTRO BURGER

house ground short rib + chuck,
smoked bacon rum marmalade,
white cheddar, red onion, arugula,
pommes frites. 19

CHICKEN ROULADE

haricot vert, mushroom ragu. 24 GF

WILD HALIBUT

avocado mousse, cara cara orange,
radish, frisee. 32 GF

MEYER'S FILET MIGNON

parsnip, wild mushrooms,
bordelaise. 42 GF

KIDS

TOMATO BASIL TAGLIATELLE - CHICKEN FINGERS - CHEESEBURGER 8

SNACKS

DEVILED EGGS

caviar, pimento. GF
12

BURRATA

melon, prosciutto, mint,
honey, petite baguette.
14

MUSSELS

tomato, calabrian chili,
garlic, white wine.
16

MEATBALL

tomato, pecorino.
15

SHISHITO PEPPERS

lemon garlic aioli. V/GF
8

GRILLED ASPARAGUS

lemon, olive oil. V/GF
8

POMMES FRITES

truffle aioli. V/GF
6

DESSERT

APPLE CRISP

caramel, vanilla gelato.
10

CHOCOLATE POT DE CRÈME

macerated cherries,
toasted hazelnut. V/GF
10

CHOCOLATE FUDGE BROWNIE

salted caramel,
vanilla gelato.
10

BISCOTTI DI PRATO

pistachio
1.5

MR G's
Balboa Hour

ENJOY ALL GLASSES OF WINE 1/2 OFF EVERYDAY 3-5PM

V = VEGETARIAN GF = GLUTEN FREE

*consuming raw or undercooked meats, fish, eggs, or unpasteurized foods may increase your risk of foodborne illnesses.