

## APPETIZER

### BISTRO SPUDS

Potato Skins w/ Bacon, Cheese, & Sour Cream 12.45

### 6th Ave QUESADILLAS

Fresh Tortillas and Shredded Cheese,  
With Cilantro Salsa and **Carne Asada, Carnitas, or  
Grilled Chicken** 13.45  
**Cheese Only** 9.45

### BUFFALO WINGS OR McDOUGAL'S WINGS

With Blue Cheese and Celery Sticks 10.45

### SHRIMP COCKTAIL

Served with Garlic Toast Points 15.45

### APPETIZER COMBO

Bistro Spuds, Wings, Mozzarella Sticks,  
Aspen Fries, and Onion Rings 15.45

### FROM THE GARDEN

Crudités & Dip Served with Garlic Toast Points 10.45



### Cajun Nachos

Carne Asada, Cheese, Tomatoes, & Cilantro 13.45

### LOUISIANA CHICKEN STRIPS

Boneless Chicken Breast with Louisiana Hot Sauce 10.45



### ASPEN FRIES

Crispy Fries laced with White Truffle Oil 7.50

### GARLIC FRIES

Crispy Fries tossed in Fresh Garlic & Parmesan 7.00

### SWEET POTATO FRIES 6.00

### BISTRO FRIES 6.00

### SEASONED CURLY FRIES 7.00

### BEER BATTERED ONION RINGS 7.00

### MOZZARELLA STICKS 9.45

With Creole Sauce

### POT STICKERS 9.45

With Soy and Pickled Ginger

## COCKTAILS

For Our List, Please Ask Your Server for Our Bar Menu

## WINE LIST

### CHARDONNAY

#### SIMI, Sonoma County

Flavors of Green Apple, Stone Fruit, and Light Citrus  
Accented by Smoky Spiced Notes 8.50/34.50

#### TOASTED HEAD, California

Delivers white peach and Asian pear aromas and is rich, yet crisp on the palate  
With great acidity and a hint of oak 7.50/30.50

#### CANYON ROAD, California

Medium-bodied wine with notes of crisp apple and ripe citrus fruit  
With a hint of cinnamon spice 7.50/28.50

### SAUVIGNON BLANC

#### WHITE HALL LANE, St. Helena

Crisp and Refreshing, Lingering Flavors of Grapefruit,  
Lime, and Gooseberry 8.50/34.50

#### STERLING, Napa Valley

Clean tropical fruit and citrus flavors, giving a sweet-tart element  
With a long finish 8.50/32.50

### PINOT GRIGIO

#### MEZZA CORONA, Italy

Tart, Crisp White Wine with Bright Citrus Flavors: Medium-  
Bodied with Dried Pineapple and Apple Character 7.50/30.50

### MALBEC

#### CUPCAKE, California

Chocolate, Mocha, & Plums with a hint of Spice  
And a finishing note of Toasted Oak 7.50/30.50

### MERLOT

#### BLACKSTONE, California

Rich Blackberry, Plum, and Raspberry flavors  
With hints of Vanilla and Toasted French Bread 7.50/30.50

### CABERNET SAUVIGNON

#### ESTANCIA, California

An intense dark fruit and mocha aroma  
With flavors of dark cherry, currants, and chocolate 8.50/34.50

#### CANYON ROAD, California

Rich and flavorful hints of ripe raspberry  
With a velvety smooth finish 7.50/28.50

### CHAMPAGNE

#### FREZENET BRUT - SPLIT 10.50 Bottle 20.50

### PINOT NOIR

#### BERINGER, Central Co

Smooth and silky and has flavors of black cherry plum  
And hints of toasted oak and spice. 8.50/32.50

### WHITE ZIFANDEL

#### BERINGER, California

Crisp and refreshing, bursting with the aromas and flavors of fresh fruit 7.50/30.50

## BEER

### ON-TAP

	GLASS
6TH AVE CRAFT BREW (HELM'S, SAN DIEGO, CA)	7.50
BUD LIGHT	5.50
STELLA ARTOIS	7.50
STONE I.P.A. (ESCONDIDO, CA)	7.50
GUINNESS	7.50
GOOSE ISLAND SEASONAL (CHICAGO)	7.50
SCULPIN (BALLAST PT., SAN DIEGO, CA)	7.50
ALLAGASH (MAINE)	7.50

### BEER & CIDER

CORONA 5.50	HEINEKEN 5.50
COORS LIGHT 4.50	ST PAULI GIRL N.A. 5.50
NEW CASTLE BROWN ALE 5.50	MILLER LIGHT (24OZ CAN) 6.00
BUDWEISER (25OZ CAN) 6.00	ANGRY ORCHARD 5.50

### CRAFTS

ABITA TURBO DOG (LOUISIANA) 6.50	FATTIRE (20OZ CROWN) 7.50
PBR (24OZ CAN) (OREGON) 5.50	ROLLING ROCK (25OZ CAN) 5.00
LAGUNITAS LIL SUMPIN (NORTH CALIFORNIA) 6.50	



### CRAFT SODAS 3.50

#### DAD'S OLD FASHIONED ROOT BEER

Nostalgia in a Bottle

#### ABITA ROOT BEER

A Louisiana' Favorite

#### ORANGECRUSH

Classic Sticky, Sweet Goodness in a Glass Bottle

#### BUBBLE UP LEMON-LIME

A Kiss of Lemon, a Kiss of Lime

#### DANG BUTTERSCOTCH ROOT BEER

Dang, that's Good Root Beer

#### SARANAC SHIRLEY TEMPLE

Same Family Recipe Since 1888

#### COCK 'N' BULL GINGER BEER

The Drink From Down Under

## 🌿 SPECIALS OF THE HOUSE 🌿

*Includes Choice of Soup, House Salad, or Caesar Salad*

### MAPLE GLAZED BARBECUE SALMON

Accompanied with Fresh Spinach, Caramelized Shallots, & Potato Smash with Roasted Vegetables 18.95

### 🍷 FOUR SEASONS ROASTED CHICKEN

Citrus Marinated Chicken with Chili Slaw and Choice of: Red Beans and Rice, Garlic Rosemary Potatoes, or Grilled Balsamic Vegetables

Choice of Sauce: Sriracha, Cajun BBQ or Cilantro Salsa ¼ Chicken 12.95 ½ Chicken 16.95

All White Meat Add 1.50

### OLD FASHIONED MEATLOAF

Served with Bacon Cheesy Rosemary Potatoes and Balsamic Vegetables 15.95

### **NEW!** COUNTRY FRIED CHICKEN

Chicken in a honey-dipped batter with Creole Slaw and Choice of: Red Beans and Rice, Garlic Rosemary Potatoes, or Grilled Balsamic Vegetables 17.95

### 🍷 BEER BATTER FISH & CHIPS

Icelandic Cod, Dipped in our Homemade Batter Served with Bistro Fries and Creole Slaw 17.95

### CAJUN CHICKEN FILLET

Served with Bistro Fries, Creole Slaw, and Ranch or House BBQ Sauce 13.95

### 🍷 JUMBO SHRIMP & CHIPS

Jumbo Shrimp Coated in a Light Beer Batter, Served with Bistro Fries, Creole Slaw, And House Tarter or Cocktail Sauce. 18.95

## 🌿 A TASTE OF NEW ORLEANS 🌿

*Includes Choice of Soup, House Salad, or Caesar Salad*

### **NEW!** TRADITIONAL DEEP SOUTH SHRIMP MONICA

Tender Shrimp Sautéed with a Garlic and Creole Cream Sauce, Served on Thyme Rice 18.95

### 🍷 SAUSAGE and SHRIMP GUMBO

Savory Stew with Andouille Sausage, Shrimp, and Filé, Garnished with Fluffy Rice 18.95

### 🍷 JAMBALAYA

The Most Famous Dish in Louisiana Cooking! We Start with Onions, Bell Peppers, Celery, Andouille Sausage, Chicken, Tomatoes, and Garlic, Combine them in a Rich Stock and Toss it with Thyme Rice. 14.95

Add Shrimp 6.00

### RED BEANS and RICE

Camellia Red Beans, Slow Cooked with Smoked Ham Hocks and Complimented with Andouille Sausage 12.95

### ASHLEY'S SOUP OF THE DAY 5.95

### 🌿 OTHER SIDES 🌿

Aspen Fries 7.50 Bistro Fries 6.00 Beer Battered Onion Rings 7.00 Garlic Fries 7.00 Seasoned Curly Fries 7.00  
Sweet Potato Fries 6.00 Sweet Chile Slaw 4.00 House or Caesar Salad 6.95 Garlic Rosemary Potatoes 6.00

## 🌿 DESSERTS & FULL COFFEE BAR 🌿

### 🍷 BIG EASY BREAD PUDDING

Traditional Hot Bread Pudding with Caramel Sauce and Whipped Cream 7.00

### FROSTED CRAFT SODA FLOAT

Creamy Vanilla Ice Cream Served with Choice of Classic Craft Soda 6.50

**Classic  
Lemon Bars  
3.50**

**Warm Cookies  
2.50**

**Ice Cream  
3.50**

**Warm Brownies  
3.00**

**Strawberries &  
Frozen Yogurt  
7.00**

### 🍷 BOURBON STREET BROWNIE

Chocolate Walnut Brownie Vanilla Bean ala Mode Topped With a Rich Chocolate Hershey's Sauce, Heath Bar Pieces & Whipped Cream 7.00

### WARM CORNEY'S COOKIES À LA MODE

Select Cookies Topped with Vanilla Bean Ice Cream, Chocolate M & M's and Hershey's Syrup with Whipped Cream 6.00



INCLUDING ESPRESSO, CAPPUCCINO, AND LATTE SERVED WITH YOUR FAVORITE LIQUOR

Allergies and Dietary Restrictions are welcome. Please notify your server.

## ENTRÉE SALADS

Served with a Sun Dried Tomato Toast Point

### MEDITERRANEAN CHICKEN SALAD

Crisp Greens Tossed in Balsamic Vinaigrette  
Topped with Grilled Chicken, Cranberries,  
Feta, Fresh Apples, & Caramelized Walnuts 11.95

### BISTRO MARINATED STEAK SALAD

Crisp Garden Greens Tossed with a Creamy Vinaigrette  
Complimented With Tomatoes, Mushrooms, Kalamata  
Olives, Cucumbers, Feta, and Caramelized Walnuts 14.95  
**BBQ, Buffalo, Cajun, or Grilled Chicken Breast 12.95**  
**Maple Salmon or Sautéed Fresh Garlic Shrimp 14.95**

### NICOISE WHITE ALBACORE SALAD

White Albacore Tuna Salad on a Bed of Crisp Greens  
Garnished with Eggs, Capers, New Potatoes, Green Beans,  
& Garlic Vinaigrette Dressing 12.95

### MAPLE GLAZED BBQ SALMON SALAD

Complimented with a bouquet of Fresh Vegetables,  
Tossed in a Fat-Free White Balsamic Dressing 14.95

### CLASSIC COBB SALAD

Crisp Garden Greens, with Grilled Chicken,  
Bacon, Tomatoes, Eggs and Crumbled Bleu Cheese,  
Excellent Tossed with Dressing 12.95 **Add Avocado 2.00**

### MCDUGAL'S CLASSIC CAESAR SALAD

Crisp Romaine Greens Tossed with our House Caesar  
Dressing, Grated Parmesan, and Toasted Croutons 8.95  
**With BBQ, Buffalo, Cajun, or Grilled Chicken Breast 10.95**  
**Or Compliment with Tender Carne Asada, Maple Salmon, or**  
**Sautéed Fresh Garlic Shrimp 13.95**

## SANDWICHES & PO' BOYS

*All Sandwiches can be made into wraps*

### MAPLE GLAZED BBQ SALMON SANDWICH

Served on an Artesian Ciabatta with San Diego Rémoulade  
Dressing 14.95

### HEARTY FRENCH DIP

Tender Pepper Roasted Sirloin, Sliced on a Fresh  
Baguette and Served with Au Jus 11.95

### FRIED SHRIMP PO BOY

Creole Seasoned, Dressed with Rémoulade Sauce  
On a Fresh Baguette 14.95

### MCDUGAL'S RUEBEN SANDWICH

Cornbeef, Sauerkraut, and Swiss Cheese on Marble Rye 11.95

### SANTA FE CHICKEN SANDWICH

Broiled Chicken Breast Topped with Sautéed Ortega Peppers &  
Jack Cheese, on a Classic Kaiser Roll 10.95

**CARNE ASADA PHILLY** Marinated Sirloin with Sautéed  
Peppers, Onions, and Melted Jack Cheese 11.95  
**Add Avocado 2.00**

### CLASSIC BREAST OF CHICKEN SANDWICH

With House Marinade, Buffalo, BBQ, or Cajun-Style 8.95

### BBQ PULLED PORK (Cochon De Lait Po' Boy)

Slow Cooked Pulled Pork with House BBQ Sauce  
Served with Creole Slaw on a Fresh Baguette 11.95

### CHICKEN FAJITA MONTEREY WRAP

Lemon Pepper Chicken Breast with Peppers,  
Onions, and Melted Jack Cheese  
In a Chipotle Tortilla 10.95 **Add Avocado 2.00**

### MUFFULETTA – NEW ORLEANS CLASSIC

Layers of Dry Salami, Ham, and Mortadella with  
Toasted Provolone Cheese, Italian Dressing and  
Olive Tapenade on a Fresh Baguette 9.95

### BISTRO BEEF MELT

Tender French Dip Meat on Grilled Sourdough with Jack  
Cheese and Ortega Peppers 12.95

### CHARBROILED STEAK SANDWICH

Tender Steak broiled and served on a Baguette with Onion  
Rings 14.95

## BISTRO BURGERS

*All Burgers are served on Classic Kaiser Rolls, unless otherwise stated.*

### GRILLED VEGGIE BURGER

Topped with Roasted Peppers, Sautéed  
Mushrooms, and Provolone Cheese  
Served With Basil Mayonnaise  
On Artesian Ciabatta 10.95

### SANTA FE BURGER

Broiled Angus Burger Laden with  
Ortega Peppers and Jack Cheese 10.95

### PLAIN JANE BURGER 8.95

### CHEESEBURGER 9.95

### SMOKED BACON & CHEESE 10.95

With Choice of Cheese

### SMOKED BACON & CRUMBLÉ BLEU CHEESE 11.95

### MUSHROOMS & PROVOLONE 10.95

### 6TH & B BURGER

Juicy Angus Burger topped with  
Smoked Bacon, House BBQ Sauce,  
Cheddar Cheese & Onion Rings  
Served on Artesian Ciabatta 11.95

### GRILLED PATTY MELT

With Grilled Caramelized Onions,  
American & Swiss Cheese on  
Marble Rye Bread 9.95

*All Burgers, Sandwiches & Po' Boys Served With Choice Of:  
Crispy Coated French Fries, Sweet Potato Fries, Sweet Chile Slaw, Side Salad, or a Cup of Soup  
Substitute Beer Battered Onion Rings, Seasoned Curly Fries, or a Fresh Fruit Cup Add 2.00  
Add Avocado 2.00 Add Cheese 1.00 or Blue Cheese 2.00*