BISTRO BYRONZ

LUNCH

STARTERS

Blue Cheese or Three Cheese Chips 10.95
Blue cheese or three cheese w/ house-fried potato chips
*Add pot roast debris + 4.50

Hummus & Crudité 10.95
Carrot, cucumber, red bell pepper, feta, grilled pita

Spinach & Artichoke Dip 11.95
Creamy spinach & artichoke dip, house-fried chips

Tuna App 13.95
Seared tuna, avocado smash, red bell pepper, Asian glaze

Pommes Frites 7.95
Trio of au jus, louie and ketchup dips

SOUPS & SALADES

Corn & Seafood Bisque 5.95 / 8.95

Chicken & Sausage Gumbo 5.95 / 8.95

Crawfish Étouffée 5.95 / 8.95

Tomato Basil 5.00 / 8.00

French Onion 8.95

Bistro 5.95 / 10.95
Spinach, strawberry, feta cheese, candied pecan, pepperjelly vinaigrette

César 5.95 / 10.95
Romaine, parmesan, croutons, césar dressing

Chicken Salad 11.95
Cranberry almond chicken salad, lettuce, tomato, pita

Seared Tuna 17.95
Mixed greens, seared tuna, cucumber, red bell pepper, avocado, crispy strips, sesame vinaigrette

Creole Shrimp 15.95
Mixed greens, blackened shrimp, mandarin orange, avocado, bacon, feta, orange rosemary vinaigrette

Steak Frites 20.95
Romaine, sliced grilled steak, tomato, bleu cheese, pommes frites, pepperjelly vinaigrette

* Add to salads above: chicken (+4), shrimp (+6), tuna (+6), salmon (+12), sliced steak (+10)

SIDES 4.25

Parmesan Garlic Broccoli
French Green Beans
Creamed Spinach
Carrot Soufflé
Garlic Mashed Potatoes
Roasted Rosemary Potatoes
Mac & Cheese Bake

SWEETS

Seasonal Bistro Bread Pudding 10.95
Heavenly Chocolat 10.95
John Folse Creole Cream Cheese-Cake 7.95

BISTRO CLASSICS

Steak Frites 23.95
6 oz flat iron, herb butter, pommes frites

Pot Roast 18.95
Fork tender pot roast, french green beans, garlic mashed potatoes, roast jus

Hamburger Steak 16.95
Crispy onion strings, french green beans, garlic mashed potatoes, roast jus

Chicken Paillard 17.95
Flattened chicken breast, roasted potatoes

Back of the Stove Chicken 16.95
Stewed chicken, homestyle gravy, jasmine rice, parmesan garlic broccoli

Shrimp & Grits 16.95
Sauteed shrimp, cheese grits, BBQ shrimp sauce

BURGERS

Served with home-fried chips, pommes frites or sweet potato frites

Bistro Burger 18.95
8 oz. house brisket & chuck blend chargrilled, cheddar, caramelized onions, lettuce, tomato, creole gravy on brioche bun

Bonjour BBQ Burger 18.95
8 oz. house brisket & chuck blend chargrilled, cheddar, jalapeños, BBQ sauce, crispy onion strings on brioche bun

The Royale with Cheese 16.95
house brisket & chuck blend chargrilled, lettuce, tomato, American cheese, mustard aioli on brioche bun

Turkey Burger 16.95
Ground turkey gruyere blend, spinach, roasted peppers combo sauce on brioche bun

SANDWICHES

Served with home-fried chips, pommes frites or sweet potato frites

French Dip 15.95
Fried or Classic roast beef, mozzarella, caramelized onion on grilled poboy bread w/ au jus

Chicken Avocado BLT 16.95
Chicken, avocado, bacon, mozzarella, lettuce, tomato, Louie sauce on original or 7 grain bun

Classic NOLA Shrimp Poboy 14.95
Crispy shrimp, tomato, lettuce, pickles, remoulade sauce

Bistro Comfort Combo 13.95
Cheddar, mozzarella, caramelized onion, grilled poboy bread w/ tomato basil dipping sauce

Melty Club 14.95
Ham, turkey, bacon, tomato, cheddar, mozzarella, honey mustard on grilled poboy bread

Byronz 14.95
Ham, salami, Canadian bacon, mixed cheese, black olive, lettuce, tomato, combo sauce on original or 7 grain bun

Byronz Lite 14.95
Ham, turkey, mixed cheese, black olive, lettuce, tomato, combo sauce on original or 7 grain bun

Bistro Bomber 14.95
Roast beef, mozzarella, caremelized onion, horseradish sauce on original or 7 grain bun

WRAPS

Served with home-fried chips, pommes frites or sweet potato frites

Chicken César Wrap 13.95
Chicken, romaine, tomato, parmesan, césar dressing

Chicken Salad Wrap 13.95
Cranberry almond chicken salad, lettuce, tomato

Cali Wrap 13.95/ 15.95
Crispy chicken or shrimp, mozzarella, tomato, avocado, bacon, mixed greens, remoulade

CATERING & PRIVATE EVENTS

Ask about our catering menu and event services for corporate lunches, private catering or onsite events.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 8 or more.

BISTRO BYRONZ

BISTRO BAR

MARTINIS

The Bistro Martini
Choice of vodka or gin, house-brined olives or lemon twist, vermouth rim

The Dirty Martini 14
Dirty Wheatley Vodka Martini, house-brined olive and olive juice

French Martini 14
Wheatley Vodka, Chambord, Dry Vermouth, pineapple, lemon

The Gov't Espress Martini 12
Frangelico, Absolut Vanilla, City Roots espresso cold brew, half & half

SIGNATURES & CLASSICS

Creole Sazerac 12
Sazerac Rye, Herbsaint, El Guapo Creole Orgeat & Chicory Pecan bitters

French Margarita 13
NOËL Reposada, Grand Marnier, Chambord, lime, orange juice, sweet & sour

Nutty Old Fashioned 13
Buffalo Trace, Creole Orgeat, Chicory Pecan bitters, orange, Luxardo cherry

La Louisiana 12
Sazerac, B&B brandy, bitters, sweet vermouth, Luxardo cherry

French 75 12
Henry Ramos Gin, Sparkling Wine, lemon, simple syrup

Vodka Freeze 12
Classic, strawberry or orange

* Chambord, St. Germain or Grand Marnier Floater +2

SPRITZES & SMASHES

Classic Aperol Spritz 12

The Dandy Germain 12
St. Germain, Prosecco, mint, lime, soda

Basil Berry Smash 12
Buffalo Trace, strawberry, basil, lemon

Cucumber Lime Smash 12
Wheatley vodka, cucumber, basil, lime juice

MOCKTAILS

NA Aperol Spritz 10
Lyre's Orange Aperitif, NA Sparkling Wine, orange

Unleaded French 75 10
Grenadine, Lyre's Dry London Gin, NA Sparkling Wine, lemon

No-jito 10
Lyre's Dry White Cane Spirit, simple syrup, lime, mint, soda

WINES

WHITE

Chardonnay - Hess
California 9 / 16 / 36

Chardonnay - Lucas & Lewellen
Santa Barbara County 13 / 23 / 54

Sauvignon Blanc - Nola Grace
California 9 / 16 / 36

Sauvignon Blanc - Kono
New Zealand 12 / 22 /48

Pinot Grigio - Fratelli
Italy 9 / 16 / 36

Reisling - J. Bookwalter Reader's
Washington 9 / 16 / 36

Chardonnay - Cakebread
Napa 90

Sauvignon Blanc - Honig
Napa 60

Pouilly Fuisse - Louie Jadot
France 70

SPARKLING & ROSÉ

Sparkling - Maison
France 8 / 32

Prosecco - Luca Bosio
Italy 11 / 44

Pinot Noir Rose - Sean Minor
California 10 / 42

Prosecco - Avissi
Italy 145

Brut - Mumm
Napa 75

RED

Cabernet - Bliss
California 10 / 18 / 42

Cabernet - Brutocao
Mendocina 14 / 25 / 56

Pinot Noir - JK
Central Coast 9 / 16 / 32

Pinot Noir - Sean Minor 4 Bears
Central Coast 11 / 20 / 44

Merlot - Havenscorft
California 9 / 16 / 32

Red Blend - Vina Robles Arborist
Paso Robles 13 / 23 / 54

Cabernet - Jordan
Alexander Valley 135

Cabernet - Stag's Leap Artemis
Napa 145

Pinot Noir - Meiomi
Santa Barbara 65

Merlot - Duckhorn
Napa 99

Malbec - Barr Estate
Paso Robles 50

Red Blend - Whitehall Lane Tre Leoni
Napa 60

Red Blend - Decoy
Napa 66

BEERS

DRAFT

Abita Amber 6
Amber Lager, Louisiana

Blue Moon Belgian White 6
Wheat Ale, Colorado

Yuengling 6
German-style Lager, Pennsylvania

Great Raft Reasonable Corrupt 7
Dark Lager, Louisiana

Urban South Paradise Park 6
Pilsner, Louisiana

Parish Canebrake Wheat 6
Wheat Ale, Louisiana

Stella Artois 7
Pilsner, Belgium

Gnarly Barley Jucifer 9
Hazy IPA, Louisiana

Ghost in the Machine 12
Double IPA, Louisiana

BOTTLED

Miller Lite 5

Michelob Ultra 5

Corona 6

Guinness 6

Heineken Zero 6

BONTEMPS HOUR M-F 3-6 PM

$5 Well Mixed Drink, Petite Vodka Freeze, Select Wine & Draft Beer
Spinach & Artichoke Dip, Three Cheese or Blue Cheese Chips, Hummus Crudite & Frites