

# Bistro Niko

Happy Hour Tuesday thru Friday 4-6

## LE BAR À HUITRES OYSTERS ON ICE

*of* BLUEPOINT - LI SOUND\* BARNSTABLE - CAPE COD\*  
Demi Douzaine (6) 10



### Tartes

THE TRADITIONAL FRENCH PIZZAS  
PERFECT TO SHARE  
HALF 8 WHOLE 15

- SEASONAL MUSHROOMS *gruyère & fontina cheese, truffle essence*
- BISTRO SMOKED SALMON *crème fraîche, capers, minced red onion*
- PROSCIUTTO & BLUE CHEESE *port wine reduction, arugula*



- CHEDDAR CHEESE BURGER SLIDER *1/4 lb gaufrette chips* 10  
GOUGÈRES *light gruyère cheese puffs ~basket* 7  
RILLETTES DE SAUMON *cold smoked fresh salmon spread, toast points* 8  
SWITZERLAND • MELTED RACLETTE CHEESE *baguette toast* 9  
THREE JUMBO SHRIMP IN FRENCH BRIQUE SPRING ROLLS *roasted garlic aioli* 12  
AHI TUNA TARTARE\* *hass avocado, pickled ginger, soy* 12  
STEAK TARTARE PARISIENNE\* *watercress, toast points* 12  
*of* POMMES FRITES 7 *with parmesan, black truffle e.v.o.o.* 12

### Charcuterie • Butchers Board

*of* ARTISANAL THREE SALAMI TASTING 13

*Chef Gary's specialty*

"TRADITIONAL COUNTRY PÂTÉ" 14

*above served with BN pickled vegetables, grain mustard, baguette toast*

### Plat Les Trois Fromages

*three selected French cheeses, fresh candied fruit, raisin walnut toast* 12



## APÉRITIF 10

AFTERNOON DELIGHT

*Aperol, Pamplemousse Liqueur, Lemon, Blanc de Blanc*

NIKO'S CUP

*Reyka Vodka, Pimms, Domain Canton Ginger, Lemon*

BISTRO SMASH

*Casamigos Blanco, Giffard Orange Liqueur,  
Lime, Giffard Framboise de Ronce*

REVIVAL

*Buffalo Trace, Giffard Peach Liqueur, Lemon, Mint*

### Wine & Beer

CHARDONNAY *Substance - WA '20* 9

CABERNET SAUVIGNON *Substance - WA '19* 9

STELLA *On Draft* 7

### Spirits 9

DEEP EDDY VODKA • FOUR ROSES BOURBON • FAMOUS GROUSE SCOTCH

BON APPÉTIT !



\*SOME ITEMS ARE SERVED BY REQUEST RAW, UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. 04.21.2022 BUCKHEADRESTAURANTS.COM