

HAPPY HOUR



CHARCUTERIE & CHEESE

THE BOARD | CHARCUTERIE, ARTISAN CHEESES, DRIED FRUIT, VALENCIA ALMONDS, BACON WRAPPED FIGS & TOASTS | 10

THE CHEESE BOARD | ARTISAN CHEESES, DRIED FRUIT, VALENCIA ALMONDS, BLACK MISSION FIG, HONEY & TOASTS | 8

WILD MUSHROOM FRICASSEE | WITH ONION GASTRIQUE, & CROSTINI | 6 ADD TOASTED CAMEMBERT CHEESE | 3

VEGETABLE

HOUSE FRITES | WITH BLACK TRUFFLE SALT & LEMON PARSLEY AIOLI | 5

SALT & PEPPER FRITES | TOSSED WITH LEMON ZEST AND PARSLEY WITH ROMESCO AIOLI | 5

ROASTED BRUSSEL SPROUTS & CAULIFLOWER | WITH GUANCIALE, ALMONDS, LEMON ZEST | 8

ROOTS | PARSNIP, RUTABAGA, CARROT, CELERY ROOT, TURNIP, ROASTED WITH HERBS AND OLIVE OIL | 7

SALAD & SOUP

ROASTED BEET AND CHEVRE TERRINE | WITH MACHE, TRUFFLE VINAIGRETTE, TOASTED HAZELNUTS | 8

HEARTS OF ROMAINE SALAD | TARRAGON BUTTERMILK DRESSING, SHAVED PECORINO, & CRUSHED CROUTONS LG | 8 SM | 4

SEASONAL MIXED GREENS | WITH PEAR, CANDIED PECANS, BLUE CHEESE CRUMBLES & WHITE BALSAMIC VINAIGRETTE LG | 8 SM | 4

SOUP DU JOUR CUP | 4 BOWL | 6

SMALL PLATES

APPLE WOOD SMOKED BACON WRAPPED BLACK MISSION FIGS | WITH MAPLE AND CAYENNE | 6

CRISPED CONFIT DUCK WINGS | WITH POMEGRANATE BLOOD ORANGE DEMI REDUCTION | 8

MARINATED PRIME SIRLOIN BEEF SKEWERS | WITH BASIL MINT CHIMICHURRI & ROMESCO | 6

SLOW-ROASTED CARLTON FARMS PORK TACOS | WITH ESPELETTE, FIG DEMI, ROOT VEGETABLE SLAW & CITRUS CRÈME | 8

COCONUT CRUSTED PORK TENDERLOIN LOLLIPOPS | WITH APRICOT GINGER FUN SAUCE | 8

DUNGENESS CRAB FONDUTA | WITH ARTICHOKE, GRUYERE, SCALLION AND CROSTINI | 10

ESCARGOT | WITH GARLIC, BUTTER, PARSLEY & TOASTY BREAD | 8

DUNGENESS CRAB AND SCALLOP CAKES | WITH SNOW PEAS, BLOOD ORANGE & CRÈME FRAICHE | 10

CHEAP DATE COCKTAILS | \$5

SOUR MELON | JAPANESE MELON LIQUEUR AND CITRUS VODKA SHAKEN WITH SCRATCH SOUR MIX

WHITE PEACH COSMO | PEACH VODKA, LIME JUICE, SIMPLE SYRUP, ROSEMARY, WHITE CRANBERRY JUICE

THE THREE WISE MEN MANHATTAN | BOURBON, SWEET VERMOUTH, ORANGE BITTERS, CHERRY BITTERS, OLD FASHIONED BITTERS, FINISHED WITH A BALSAMIC CHERRY

THE SWEET HOT TART | PEPPER VODKA, PINEAPPLE JUICE AND FRESH SQUEEZED LEMON JUICE, SHAKEN TO PERFECTION

RUDE COSMO | SAUZA TEQUILA, TRIPLE SEC, FRESHLY SQUEEZED LIME JUICE SHAKEN WITH WHITE CRANBERRY JUICE

PARISIAN LEMON DROP | VODKA, LEMON JUICE, ST. GERMAIN ELDERFLOWER LIQUEUR

RUBY DROP | VODKA, TRIPLE SEC, RUBY RED GRAPEFRUIT, LEMON JUICE AND PEACH BITTERS

THE BLOOD ORANGE | BOURBON, CAMPARI, FRESH SQUEEZED LEMON JUICE AND TRIPLE SEC

WINES BY THE GLASS | \$5

JOSEPH DROUHIN '08, WHITE BURGUNDY FRANCE

GREYSTONE CELLARS, CABERNET SAUVIGNON, CA

DELAS FRERES, COTE DU VENTOUX, RED BLEND, 08, FRANCE

ALL DRAFTS | \$3

ASK YOUR SERVER FOR OUR SEASONAL SELECTIONS

TART BISTRO | 920 BOND ST. SUITE 105 BEND OR 97701 | 541.385.0828 | TARTBISTRO.COM | CHEF: JOE BENEVENTO

LOCAL PARTNERS | TENDER GREENS | INSPIRED LEAF | BELLATAZZA | CARLTON FARMS | DILUSSO BAKERY

| EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. 18% GRATUITY WILL BE ADDED TO PARTIES OVER SIX AND WE KINDLY ASK A TWO CREDIT CARD MAXIMUM PER TABLE, THANK YOU |