

MISTO-BISTRO

Misto - Bistro
(mixed, tossed, variety) (café, cantina, taverna)

Welcome to Misto-Bistro. I opened Misto-Bistro so I could share my amazing journey of food with my family and friends. The menu is a reflection of my life. Each dish tells a story and each story represents the roads that I've travelled told from the perspective of food. From my earliest childhood memories I recall Friday nights with my family eating Memphis style barbecue with pulled pork and coleslaw, and the buttery taste and sweet smell of my mom's fried apricot pies cooling by the window on a hot Arkansas summer day. When I was 12, John "the Greek" joined our family and introduced lamb, feta cheese and eggplant. All of this became part of our traditional menu for family gatherings alongside Queenie's red velvet cake.

My love of grilled salmon was acquired when we lived in the Pacific Northwest. My introduction to crab began while living in D.C., which started my quest for the perfect crab cake recipe. The French Dip sandwich came from Ed Walker's in Fort Smith, Arkansas which has been an institution since 1943, and my parents went there on dates. It was always a special treat for my brother and I to dine there.

I still recall the first time I had a Caesar salad tableside, or the succulent prime rib from the George Washington Town club. All were significant introductions to the world of food. Apple butter spread on warm biscuits paired with my mom's old fashioned meat loaf was always the meal I requested when coming home from college. My love affair with Dallas began with tortilla soup at The Mansion and Texas smoked brisket. Dallas has become my home.

I met my husband Brad and we started a more focused food journey with our creation of our "No Worries Catering" company. Misto-Bistro seems like the natural next step in our life's work. Brad took all of my stories and our experiences and made my dream come true. Brad and I have travelled to France, Italy, Greece, Spain, Mexico and many other places with diverse cultures, incredible life styles, and delicious foods. So, it is with love that I open my life to you. I hope that Misto-Bistro can become a part of your life's journey! - Janet Jeffords Parr, Executive Chef

**Private parties, corporate lunches or any event, ask about our full service catering!
We welcome orders to go! All menu items are hand crafted, please allow time for preparation!**

Lunch Menu

Five Dollars



Roasted poblano hummus served with warm pita bread
Cinco formage flat bread topped with five cheeses and fresh rosemary (**allow 15 min.**)
Basket of biscuits served with homemade apple butter
House "crack" chip strips served with dipping duo (rojo & verde salsa)
Bruschetta with tomato, mozzarella and basil
Petite Parisian salad: mixed greens, tomato, candied pecans, citrus vinaigrette
Petite House salad: lettuce, tomato, Parmesan, house made vinaigrette
Soup du jour bowl

Six Dollars

Left Bank French onion soup
Fried egg plant dusted with Greek kefalotyri cheese, served with marinara sauce
Goat cheese and sun dried tomato tartlet served with petite Parisian salad
Petite house salad with half sandwich du jour
Petite house salad with cup of soup du jour
Half sandwich du jour with cup of soup du jour

MISTO-BISTRO

Eight Dollars

- House smoked pork po-boy served with Bistro slaw, potato salad and duo of sauces
House smoked beef brisket and aged cheddar sandwich, potato salad and Bistro slaw, house sauce
Bistro chicken sandwich served open face, bacon, tomato, béchamel sauce, Bistro slaw and Bon Marie frits
Bacon, Lettuce Tomato and avocado sandwich served with potato salad and coleslaw
Roasted Caribbean chicken salad sandwich served with sweet potato fries and coleslaw
Bistro pork taco trio: signature hickory smoked chipotle pork served, Bistro slaw and poblano rice pudding
Bistro crepe with Smoked ham, mushroom, cheese topped with creamy Béchamel sauce, petite salad
Parisian crepe with spinach, mushroom, cheese, chicken, with creamy Béchamel sauce, petite salad
Sautéed chicken breast, topped with fresh tomato, mozzarella, basil served on petite salad
Tilapia prepared with a brown butter caper sauce, veggie du jour served on a bed of rice pilaf
Thai shrimp nachos served on wontons with spicy chili sauce



Savory Chicken pot pie with potato, carrot, in a rich gravy served with petite house salad



Red chili Frito® pie topped with shredded cheddar

Grilled chicken Caesar salad: croutons, parmesan, house made dressing (add shrimp \$4)

Uncle John's Greek salad: lettuce, tomato, egg, beets, onion, olives, dressed with vinaigrette
(add chicken \$3, add shrimp \$4)

Empress salad: purple cabbage, lettuce, carrots, radish, avocado, tomato, onion, peanuts,
crispy wonton, peanut ginger dressing (add chicken \$3, add shrimp \$4)

Southwest Caesar salad: topped with grilled poblano, roasted corn, avocado, red onion,
Tomatoes, spicy Caesar dressing (add chicken \$3, add shrimp \$4)

Roasted beet salad: sweet yellow & red beets topped with feta, toasted pine nuts, balsamic vinaigrette

Twelve Dollars

- Bistro French dip: sliced prime rib served with au jus, caramelized onions, potato salad and Bistro slaw
Kobe beef burger topped with grilled onion, tomato, lettuce, Bistro slaw, frits, bleu cheese or cheddar
Trio of sliders: Kobe beef, smoked pork, smoked beef brisket, potato salad and Bistro slaw

DESSERT SELECTIONS

Five Dollars



OMG! Amazing white chocolate ganache filled chocolate cupcake!



Chocolate fudge tort (gluten free)

Limoncello cake brulee with lemon curd filling, topped with sweet whip cream

Beignets dusted with powdered sugar and blackberry honey

Apricot fried pie just like momma's dusted with powdered sugar

Red velvet cake lollipops dipped in white chocolate and rolled in toasted coconut

Duet of chocolate: triple chocolate fudge mousse with chocolate covered strawberries

Hazelnut chocolate crepe hand poured

Strawberry shortcake crepe

Duet of crèmes: cream puffs paired with crème brulee

White chocolate blondie with walnuts, topped with vanilla ice cream, caramel and chocolate sauce

Non-Alcoholic Beverages

Two Dollars

*Iced tea, *Coffee (*free refills)

Hot tea (Jasmine, Earl Grey), Iced coffee (add \$2), Espresso, Cappuccino (add \$2)

Perrier, Lemonade, Pepsi, Diet Dr. Pepper, Dr. Pepper, Coke, Diet Coke, Sprite, Ginger ale

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Substitution of food items or split meals may result in an up charge.