

Southside Bistro

1320 Huffman Park Dr Ste 130 99515-4326 · +19073480088 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZER 10

Fresh Mussels

Sauteed in a saffron cream, with fresh tomatoes & cilantro

Steamed Clams

Olive oil-wine broth, fresh Italian parsley, garlic & shallots

Calamari

Crispy fried, with spicy marinara, fresh garlic and herbs

Brie Flatbread

Rosemary-salt crust, French Brie, red apples spears, fresh greens

Weathervane Scallops & Risotto Cake

Truffled shellfish cream & tomato-basil salsa

Caprese

Fresh mozzarella, tomato, tapenade, basil & pita

Fresh Alaskan Oysters*

Served raw on the half shell with horseradish ice and Tabasco

Southern Fried Oyster

Cornmeal breading and buttermilk "ranch"

Blue Cheese Custard

Roasted garlic, demi glace, Port wine reduction, oven flatbread

Mediterranean Grilled Eggplant

Sun dried tomato-red pepper relish, goat cheese pepper relish

SOUPS & SALADS 7

Cream of Sundried Tomato & Roasted Garlic Soup

Soup of the Day

Romaine Heart 'Wedge'

Bacon, chopped tomato & blue cheese dressing

Caesar Salad

Traditional preparation with shredded Parmesan & garlic croutons

Shaved Brussels Sprouts

Toasted pine nuts, Pecorino-Romano & Citronette

Butterleaf

Champagne vinaigrette, candied pecans, blue cheese, grapes & chive sticks

Chevre Salad

Warm pine nut crusted goat cheese, herb vinaigrette, cucumbers, red peppers & olives

OFF THE GRILL 4

Black Tiger Prawns & Scallops

Grilled with Ginger-Chili-Lime butter sauce, pineapple salsa & rice

Skirt Steak

Chile rubbed, tomatillo-cilantro sauce, chipotle cream, salsa fresca and garlic mashed potatoes

8 oz. Filet Mignon

Caramelized shallot-thyme jus, blue cheese crumbles, Yukon Gold potato puree

14 oz. Ribeye

Bone marrow & black garlic butter, smoky spiced fries & tomato salad

OTHER FAVORITES 4

Scandinavian Duck

Slow roasted with a brandy currant sauce, braised red cabbage and bistro rice

Medallions of Veal

Topped with melted Brie & Swedish lingonberries, served with scalloped potatoe

Australian Rack of Lamb

Oven roasted with a cilantro pesto crust, scalloped potatoes and marsala sauce

Pork Schnitzel

Breaded cutlet with cucumbers, lingonberry preserves, dill crema & fingerling potatoes

PASTA 4

Angelhair

Roma tomatoes, garlic, shallots, olive oil & fresh basil, topped with parmesan

Pasta of the Day

On the daily specials menu

Fresh Spaghettoni

Duck sausage, fennel, porcini mushroom & pecorino romano

Fresh Rigatoni

Fontina cream with Black Forest ham, peas, & truffled bread crumbs

BEER 18

Guinness Stout, Ireland

Stone IPA, California

Newcastle Brown Ale, England

Bud Light, U.S.A

Pyramid Hefeweizen, Washington

Sierra Nevada, Pale Ale, California

Full Sail, Amber, Oregon

Rogue Dead Guy Ale, Oregon

Black Butte Porter, Oregon

Samuel Smith, Organic Cider (19 oz)

Lagunitas, Lil' Sumpin Sumpin Ale, California

Chimay, "Blue Peres Trappistes" Ale, Belgium

Anchor Steam, San Francisco

Pike Kilt Lifter, Seattle, WA

Carlsberg, Denmark

Victoria, Mexico

Fat Tire, Amber Ale, Colorado (22 oz)

Ballast Point, Grapefruit IPA, CA

BEER ON TAP 4

Stella Artois, Belgium (Draft)

King Street IPA, Anchorage, AK (Draft)

Double Shovel, Extra Dry Cider, AK (Draft)

Denali Brewing, Chuli Stout, AK (Draft)

NO ALCOHOL 8

St. Pauli Girl, Germany

Ariel, Chardonnay and Cabernet Sauvignon

Henry Weinhard's, Premium Root Beer

Henry Weinhard's, Vanilla Cream Soda

Henry Weinhard's, Orange Cream, Oregon

San Pellegrino, Sparkling Mineral Water, Italy

San Pellegrino, Limonata, Italy

San Pellegrino, Aranciata, Italy

FEATURED DRINKS 5

Coca-Cola

Diet Coke

Sprite

Orange Juice

Apple Juice

SPARKLING 7

Roederer Sparkling, Anderson Valley, CA, NV*

Veuve Cliquot Yellow Label Brut, Champagne, France, NV

Veuve Cliquot La Grande Dame Brut, Reims, France, '04

Roederer Estate Sparkling Rose, Anderson Valley, CA, NV

Taittinger Champagne, Brut, Reims, France, NV

Dom Perignon Brut, France, '06

Gonet-Medeville Premiere Cru, Brut, France, NV

VARIOUS WHITES 14

King Estate Pinot Gris, OR, '15*

Morgadio Albaraino, Rias Baixas, Spain, '15*

Twomey by Silver Oak, Sauvignon Blanc, Napa Valley/Sonoma County, CA, '15*

Chateau St. Michelle Cold Creek Vineyard Riesling, Columbia Valley, WA, '15*

Left Coast Cellars White Pinot Noir, Willamette Valley, OR, '15*

Poet's Leap Riesling, Columbia Valley, WA, '15

Grgich Hills Fume Blanc, Napa Valley, CA, '15

Montevina White Zinfandel, CA, '15*

Yalumba Viognier, Eden Valley, Australia, '15

Whitehaven Sauvignon Blanc, Marlborough, New Zealand, '16*

Rochioli Sauvignon Blanc, Russian River & Sonoma Valley, CA, '13

Merry Edwards Sauvignon Blanc, Russian River Valley, CA, '13

DeLille Chaleur Estate, Columbia Valley, WA, '14

R Rose, Oregon, NV*

CHARDONNAY 8

Kim Crawford Unoaked, Marlborough, NZ, '15*

Chateau St. Michelle, Columbia Valley, WA, '15

Dutton Goldfield Dutton Ranch, Russian River, CA, '15*

Sonoma-Cutrer, Russian River Ranches, Sonoma, CA, '14

Rombauer, Carneros, CA, '15

Cakebread Napa Valley, CA, '14

Kistler Les Noisetiers, Sonoma Coast, CA, '14

Domaine Drouhin Arthur, Dundee Hills, OR, '14

VARIOUS REDS 22

Catena Malbec, Argentina, '14*

Achaval Ferrer Malbec, Mendoza, Argentina, '14

Dona Paula Selección de Bodega, Malbec, Mendoza, Argentina, '11

Marietta, Angeli Cuvee, Alexander Valley, CA, '14 (Zinfandel Blend)

Tinto Pesquera, Tempranillo, Ribera Del Duero, Spain, '13

La Montessa Rioja, Spain, '11

Secret Squirrel Red Blend, Columbia Valley, WA, '13*

Damilano Barbera d'Asti, IT, '15*

Saggi by Longshadows Sangiovese, Columbia Valley, WA, '14

Produttori del Barbaresco Barbaresco, IT, '13

Alexandria Nicole Quarry Butte, Horse Heaven Hills, WA, '13

Ferrari-Carano Siena, Sonoma, CA, '13 (Sangiovese Blend)

Pirouette by Longshadows, Columbia Valley, WA, '14

Stag's Leap Wine Cellars, Hands of Time, Napa Valley, CA, '13

Ridge Three Valleys Zinfandel, Sonoma County, CA, '14

Betz Cuvee Frangin, Columbia Valley, WA, '13

Rombauer Zinfandel, Napa, CA, '14

Seghesio Zinfandel, Sonoma County, CA, '14*

Elio Sandri Nebbiolo, Langhe, Italy, '14

DeLille Cellars D2, Columbia Valley, WA, '13

Andrew Will Cabernet Franc, Columbia Valley, WA, '15

Torres Celeste Tempranillo, Ribera del Duero, Spain, '13*

SYRAH 6

Montes Alpha Syrah Apalta Vineyard Syrah, Colchagua Valley, Chile, '13

Alexandria Nicole Jet Black Syrah, Destiny Ridge Vineyard, Horse Heaven Hills, WA, '14*

Yangarra Shiraz, McClaren Vale, Australia, '12

Tenet GSM, Columbia Valley, WA, '13

Mollydooker Two Left Feet, Shiraz Blend, South Australia, '14

Spring Valley Vineyards Nina Lee Syrah, Walla Walla, WA, '12

PINOT NOIR 10

Argyle Willamette Valley, OR, '15

Domaine Drouhin Dundee Hills, OR, '14

Picket Fence Russian River Valley, CA, '14

Cristom Mt. Jefferson Cuvee, Willamette Valley, OR '14

Calera Central Coast, CA, '13

Erath Leland, Willamette Valley, OR, '13

Dutton Goldfield Dutton Ranch, Russian River Valley, CA, '14*

King Estate Signature Collection, OR, '14

Panther Creek Willamette Valley, OR, '13*

Villa Maria Cellar Selection, Marlborough, New Zealand, '13

MERLOT 5

Cypress CA, '13

Emmolo Rutherford, CA, '13*

Canoe Ridge Columbia Valley, WA, '12

Frog's Leap Napa Valley, CA, '13

Wild Horse Central Coast, CA, '14

CABERNET SAUVIGNON 14

Terra Valentine Napa Valley, CA, '14*

Chateau Ste. Michelle Indian Wells, Columbia Valley, WA, '13*

Montes Alpha Apalta Vineyard, Colchagua Valley, Chile, '12

Mt. Veeder Napa, CA, '12

Rombauer Napa Valley, CA, '13

Carpe Diem Napa Valley, CA, '13

Ladera Napa Valley, CA, '12

Keenan Napa Valley, CA, '11

Sequoia Grove Napa Valley, CA, '11

Frank Family Vineyards Napa Valley, CA, '12*

Provenance Rutherford, Napa Valley, CA, '11

NXNW Walla Walla, WA, '10

Tranche Blue Mountain, WA, '10

Ferrari-Cyrano Alexander Valley, CA, '13

HALF BOTTLES 20

Ruinart Blanc de Blanc Champagne, Reims, France, NV

Veuve Cliquot Yellow Label Champagne, Brut, France, NV

Jacques Copinet Brut Rose Champagne, France, NV

Sonoma Cutrer Chardonnay, Russian River Ranches, CA, '14

Rombauer Chardonnay, Carneros, CA '14

Duckhorn Sauvignon Blanc, Napa Valley, CA, '14

Adelsheim Pinot Gris, Willamette Valley, OR, '14

Duckhorn Merlot, Napa, CA, '13

Rombauer Zinfandel, CA, '13

Sineann Pinot Noir, OR, '12

Cristom Jessie Vineyard, Pinot Noir, Willamette Valley, OR, '14

King Estate Pinot Noir, OR, '14

Domaine Drouhin Pinot Noir, Willamette Valley, OR, '14

Domaine Serene Evenstad Pinot Noir, Willamette Valley, OR, '14

Sineann Cabernet Franc, Columbia Valley, WA, '12

Sineann Abondante, Red Blend, Columbia Valley, WA, '12

Grgich Hill Cabernet, Napa Valley, CA, '11

St Supery Cabernet, Napa Valley, CA, '09

Elizabeth Spencer Cabernet, Napa Valley, CA, '13

Terrazas de los Andes Malbec, Mendoza, Argentina, '11

SHIRAZ / SYRAH 10

Jim Barry 'The Armagh' Clare Valley, Australia, '07

Corliss Walla Walla, WA, '11

Penfolds Grange, South Australia, '97

Penfolds Grange, South Australia, '99

Penfolds Grange, South Australia, '00

Penfolds Grange, South Australia, '01

Penfolds Grange, South Australia, '02

Penfolds Grange, South Australia, '09

Penfolds RWT, Barossa Valley, Australia, '11

Two Hands Bella's Garden, Barossa Valley, Australia, '12

OTHER REDS 29

Almaviva Puente Alto, Chile, '11

Andrew Will Sorella, Chamoux Vineyards, Horse Heaven Hills, WA, '12

Antinori Solaia, Red Wine, Toscana, Italy, '11

Antinori Tignanello Red Wine, Toscana, Italy, '12

Campo Eliseo Tempranillo, Toro, Spain, '08

Catena Zapata Mendoza, Argentina, '09

Chappellet Cabernet Franc, Napa Valley, CA, '11

Chateau St. Jean Cinq Cépages, Sonoma, CA, '10

Cheval des Andes Mendoza, Argentina, '09

Elio Sandri Barolo, DOCG, Monforte D'Alba, IT, '09

Flora Springs Trilogy, Napa Valley, CA, '09

Joseph Phelps Insignia, Napa Valley, CA, '09

Joseph Phelps Insignia, Napa Valley, CA, '10

Joseph Phelps Insignia, Napa Valley, CA, '11

LaFoia Barolo, DOCG, La Morra, Italy, '10

Merryvale Profile, Napa Valley, CA, '03

Merryvale Profile, Napa Valley, CA, '12

Monte Real Gran Reserva, Rioja, Spain, '98

Opus One Napa Valley, CA, '96

Opus One Napa Valley, CA, '98

Opus One Napa Valley, CA, '07

Opus One Napa Valley, CA, '12

Opus One Napa Valley, CA, '13

Ornellaia Tuscany, Italy, '11

Overture by Opus One, Napa Valley, CA, MV

Poederi Elia Barbaresco Serracapelli, Italy, '09

Quintessa Rutherford, Napa Valley, CA, '13

Spring Valley Vineyard Katherine Cabernet Franc, Walla Walla, WA, '10

Yalumba The Reserve, Barossa Valley, Australia, '07

Veuve Cliquot (1.5L) Yellow Label Brut, Reims, France

Spottswoode (1.5L) Napa Valley, CA, Cabernet, 2002

Spottswoode (1.5L) Napa Valley, CA, Cabernet, 2003

Spottswoode (1.5L) Napa Valley, CA, Cabernet, 2006

Duckhorn Vineyards (1.5L) Napa Valley, CA, Merlot, 2005

Chateau Montelena (1.5L) Estate, Napa Valley, CA, Cabernet, 1997

Chateau Montelena (1.5L) Estate, Napa Valley, CA, Cabernet, 2000

Chateau Montelena (1.5L) Estate, Napa Valley, CA, Cabernet, 2002

Caymus Vineyard (1.5L) Napa Valley, CA, Cabernet, 2011

Jordan (1.5L) Alexander Valley, CA, 2002

Silver Oak (1.5L) Napa Valley, CA, Cabernet, 1993

Silver Oak (1.5L) Napa Valley, CA, Cabernet, 1996

Silver Oak (1.5L) Napa Valley, CA, Cabernet, 1998

Silver Oak (1.5L) Napa Valley, CA, Cabernet, 2005

Silver Oak (1.5L) Napa Valley, CA, Cabernet, 2008

Silver Oak (1.5L) Alexander Valley, CA, Cabernet, 1998

Silver Oak (1.5L) Alexander Valley, CA, Cabernet, 2000

Silver Oak (1.5L) Alexander Valley, CA, Cabernet, 2004

Silver Oak (1.5L) Alexander Valley, CA, Cabernet, 2005

Silver Oak (1.5) Alexander Valley, CA, Cabernet, 2006

Silver Oak (3L) Alexander Valley, CA, Cabernet, 1998

MAIN 15

Cream of Sun dried Tomato & Roasted Garlic Soup

Soup of the Day

Bistro Burger

1/2 pound patty & shoestring fries. Add Cheese: Gruyere, Tillamook Cheddar, Gorgonzola or Monterey Jack. Add: Bacon

Side of Shoestring Fries

Side of Truffled Fries

Wood Fired Nachos

House made chips, Jack & cheddar, salsa fresca, sour cream, fresh jalapenos scallions

Chips & Salsa

Corn tortilla chips with salsa fresca

Garlic Parmesan Bread

Baked in our wood oven

Calamari

Crisp fried with spicy marinara sauce

Penn Cove Mussels

Saffron cream, roma tomatoes & cilantro

Steamed Manila Clams

Olive oil, wine, garlic and herbs

Fresh Alaskan Oysters

Served raw in the half shell with horseradish ice and Tabasco

Caesar Salad

Traditional preparation

Shaved Brussels Sprouts

Toasted pine nuts, Pecorino-Romano & citronette

Angel Hair Pasta

Roma tomatoes, olive oil, garlic and fresh local basil, topped with Parmesan

WOOD OVEN BAKED PIZZA 4

Duck & Fennel Pizza

Duck sausage, shaved fennel, wild mushrooms & parmesan

Southwest Chicken Pizza

Black bean sauce, grilled chicken breast, salsa fresca, Jack & cheddar cheese

Thin Crust Pizza

Tomatoes, marinara, basil, Mozzarella & Provolone

Create your Own Pizza

Start with our basic Thin Crust. Add Sundried Tomatoes, Artichoke Hearts, Roasted Garlic, Kalamata Olives, Roasted Red Peppers or Button Mushrooms, Wild Mushrooms, Goat Cheese or Feta Cheese Andouille Sausage, Prosciutto Ham, Duck Sausage

DESSERT 8

Dark Chocolate Terrine

Creme Anglaise, pistachios & Hawaiian sea salt

Chocolate Decadence

Flourless chocolate – chocolate – chocolate cake

Classic Vanilla Creme Brulee

Burnt creme with fruit sauces

Caramel Banana Napoleon

Puff pastry, fresh bananas, caramel mascarpone

Bread Pudding

Varies daily; ask your server

Peach & Raspberry Cobbler

Served warm with brown sugar-pecan crust and vanilla ice cream

Vanilla Ice Cream

House-Made Sorbet

Ask your server for today's selection
