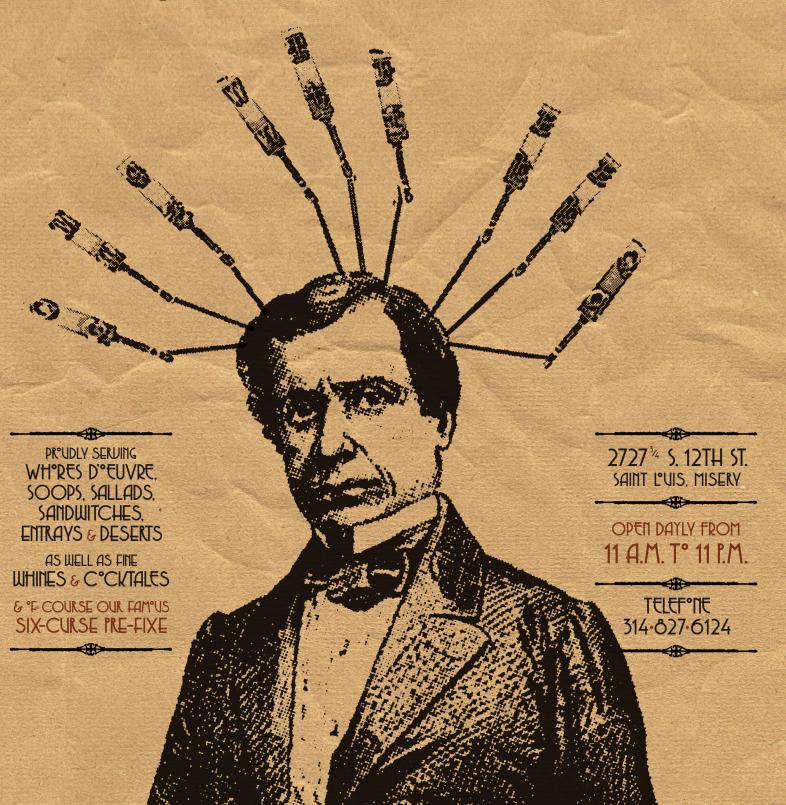
THE TYPO BISTRO



WH'RES D''EUVRE

Antichristo — This starter will send your diet to hell!

Beef Carpettio — Choose from shag, cut pile or Saxony.

Hog Wings — Today pigs flew, so we slaughtered them.

Palmolive Tapenade — A real palate-cleansing sensation.

Spinachos — The crunch of nachos, the flavor of spinach.

Escargoats
Hot, buttered, bleating bleeding, & bothered.
10/15

Seared Scallops W/Garlic Ariolae Our breast-selling starter. 12/18 10 +

7 +

SOOPS

S Broccoli & Cheez Whiz Soup — It's green & orange.
Clamor Chowder — Clams sure scream when cooked!
Won Tongue Soup — This soup will lick your lips.
Flinch Onion — Waiter swings + You don't flinch = Free soup.

Poup Du Jour: Chicken Poodle Soup

Delicious homemade Chicken Poodle Soup stewed with all-white meat, local carrots & green onions, & fresh pasta.



YPO BISTRO

SALLADS

Gaesar Salad — This classic's so old it's got Alzheimer's.

Geek Salad — A health nerd's Mediterranean delight.

Mouse Salad — Our one and only House Mouse Salad.

Thrilled Chicken — This chicken is just so excited!

(Hatchet surcharge, \$5)

Where's Waldorf? — The challenge: We made you a

12 ◆

SANDWITCHES

Classic Grub Sandwich — Join the Bistro's "Grub Club."
Floor Boy — AKA "The 5-Second Rule."
Ham on Lye — May be harmful or fatal if swallowed.
Leg Salad — Femur? We hardly know 'er!
Peanut Butter and Gel — Just put the leftovers in your hair.
Pucumber Sandwiches — Exotic, eccentric, emetic.

B.L.P. — Bacon, lettuce, & potato, of course.

Burger and Flies — Everyone's buzzing about this burger.

Chicago Style Pot Dog — If it's good enough for brownies...

Floppy Joe — Choose from the 3½", the 5½", or the 8".

Gilled Cheese — There's something fishy about this one!

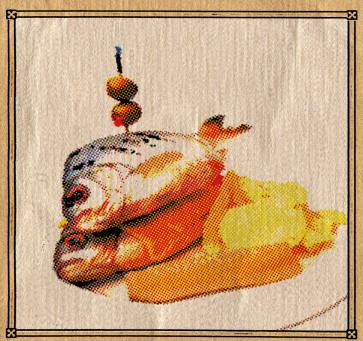
Greek Pyro — This gyro causes rioting in the streets.

Monty Christo — "Always look on the bright side of life."

Pork Slimers — Four incredibly slimy mini pork sandwiches.

Porned Beef — Lascivious sandwich hotness. Boom-chaka!

Wrench Dip — Not recommended for those with dentures.



The Gilled Cheese Sandwich with chips & pickles.

ON THE SYDE

Asslesauce — A unique flavor. Depending on what the chef ate yesterday.
 Coal Slaw — Pennsylvanian & Mississippian Period cabbage.
 Naked Potato — We serve it room temperature, raw, & unwashed — just as nature intended.
 Rasta Salad — Multicolored I-Tal noodles & sin semilla herbs.
 500/oz

Fingering Potatoes — We're tickled pink to serve these.

French Fires — Hot & snooty. You'll surrender to these fries!

Grilled Aspergersus — The most socially awkward veggie.

Parrots & Broccoli — You can almost hear them screaming,

"Polly not a cracker!"

Potato Skinheads — Get it to-go & take them bowling.

Rashed Potatoes — Comes with your choice of eczema sauce, diaper splash, or poison gravy.

Zoochini — Only the finest endangered vegetarian animals go into our meaty "Stuffed Zoochini."



Fresh-cut French Fires (warning: served extremely hot)

THE MAIN C'ARSE

Duck a l'Mange You just mite love this!

You just mite love this!
Perfect if you've been itching
to try something different.

Filet Midget

Life's too short to pass up this little gem. Served with petite pomme frites.

36

25

S Baked Salmonella — Freshly-caught salmon served with our "Montezuma's Revenge" sauce.

Chilean Sea Ass — With buttered buns, canned apples, ham cheeks, & a Moon Pie. 35 ◆

Seafeud Stew — Served live. Watch 'em battle in the bowl.

Crabs Cakes — We got them from your mom.

Chicken & Grumplings — This chicken ain't so tender.

Danieled Quail — With a spellbinding potatoe dish.

OMG WTF BBQ Ribs — Fark.com faved these ribs!

40

Pork Chaps — Made from the finest organic assless pigs.

Spaghetti & Deetballs* — The world's only mosquito repellent dish.



Make your own 'Peazza'

A green, pea-based crust with your choice of toppings.

THU
Liver &
Bunions

This specialty is rich in Vitamin A and discomfort.

Steamed Muscles

Quite tender, with a very strong flavor.

FN Halibust & Ribs

Surf & turf: Grab a big wet rack covered in melon sauce.

New York Stripper Steak

Marinated in Brandy, grilled by Randi, & served with Candee.

TYPO BISTRO

f: Grab a

Pu Jour

For September 23

CURSE #1

Foie Grass with Fig & Peach Compote. We force feed our ducks a fresh blend of Fescue & Zoysia.

Of Fescue & Zoysia.

FAMOUS SIX-CURSE PRE-FIXE: \$95



The Typo Bistro's dangerously delicious pre-fixe dinner starts with a daily Amuse-Bouche special and ends with the chef's home-grown dessert. This is one

salad then we hid it — so go find it.

amazingly adventurous meal — it curses all other restaurants that dare prefix their pre-fixes with "Preeminent." It's preposterously unpredictable.

CURSE #2

Beef Fartare

The Bos Flatus: Our Beef Tartare is prepared with naturally scented oxtail & served with a cursedly pungent mash of mixed beans, cauliflower, onions, cabbage, Brussels sprouts, White Castles, & Schlitz.

CURSE #3

Caponse Salad

The Ethanolio: This Prohibitionera dish puts the "der" in bender & the "curse" in cursed. It's got Bourbon-soaked basil, tequila-drenched tomatoes, & malt liquor-infused Mozzarella. Heck, even the Balsamic vinegar has fermented. Hic!

CURSE #4

Aspberry Sorbet

The Cleopatra: Loaded with a healthy dose of highly poisonous venom, this fruity palate cleanser is one of our hisssstorically inspired dishes from the powerfully cursed lands of ancient Egypt.

CURSE #5

Roached Salmon

The Cucaracha: Curses! You've never had stuffed salmon like this before. Prepare for a crunchy, wriggling delight slathered in a Blattella sauce. With skewered scorpion & squash.

CURSE #6

White Truffle Pupcakes

The Canis Infans: Fresh from "The Oven," these are — as we like to say — "warm & newborn." The poor cursed puppies are baked in their own amnion cupcake liners & frosted with a drool-worthy rawhide & white truffle icing.

BEARS. WHITES. C°CKTALES

B Budweine	er — The beer brewed for bromance!	3
Stud Ligh	t — Also available: Dark Stud & Stud Cider.	3
Pabst Ble	u Ribbon — Cave-cooled, hints of Penicillium.	2
Miller Ge	nuine Daft — You dumb enough to drink Miller?	3
Schlafly P	ale Male — Kept in our cold, dark basement.	5
Schlafly H	leftyweizen — A surprisingly thick wheat beer.	5

0	Cabaret Sauvignon — Traces of smoke & musk. In drag.	9/32
	Cherdonney — For all you gypsies, tramps, & thieves.	8/29
	Pinot Egrigious — One flagrantly bad bottle of wine.	8/28
	Pinot Nori — Complex, with a sea nose & a weedy finish.	9/33
	Pinto Gris — An explosive vintage out of Detroit.	9/32

0	Boobon & Club Soda — Inspired by Bob Logg III.
	Bloody Hairy — It's that time of the month for a drink!
	Gayhound — Made with the fruitiest of grapefruits. Hey!
	The Glenliver — The world's first anti-cirrhotic Scotch.
	Jack & Choke — An autoerotic mix truly asphyxiating.
	Martiani — One out-of-this-world cocktail.
	Mojitoe — A "feet" of endurance if you drink all of it.
	Mold Fashioned — Our ancient Bitters make fungus fun.
	Peñis Colada — Who needs a stiff drink?
	Sin & Tonic — Be bad, then feel better.

PAP & JUCE

S Coca-Cobra — How will you react to this venomous drink?	2
Foot Beer — Sassafras? More like sassafeet.	2
Ginger Ail — Drink before you feel sick, then you will.	2
Sepsi — Cold, refreshing blood poisoning, served on ice.	2
7-Ug — Crisp, clear, cool & ugly as all hell.	2
Granberry Juice — Tapped straight from grandma's privates stash.	3
Gravefruit Juice — We dug up this treat just for you.	3

Orange Jews — A little like an Orange Julius, but a lot

more like a Spray-tan Shlomo.

Smooshie — A custom blend of expired fruits and veggies.

DESERTS

SEA60		
D	Banana Spit — A classic guaranteed to make you salivate.	10
	Boot Beer Float — Served in U.S. Army surplus size 11s.	6
	Cherry Pi — The most irrational dessert we serve.	9
	Chocolate Chimp Cookies — Truly tasty troglodyte treats.	6
	Chocolate Fake — Made with leftover Easter candy.	8
	Mice Cream — Don't worry, we remove the teeth & tails.	6
	Star Anuse Sorbutt — With actual licorice whips on the side!	8
	Strawberry Rhubarb Wire Pie — Invented in Ohio.	9

♦ Try our most popular low-carb, vegetarian, Carbon-neutral, locally-sourced, heart-healthy options. Bonus: These dishes are not tested on animals!

8 10 8

THE STORY OF THE TYPO BISTRO

In the great media upheaval that was the roaring 1920s, Herb "Typo" Tosti lost his newspaper job because a new, exciting, & highly romantic communications technology called "skywriting" began leeching revenue from classified personals ads. Mr. Tosti was forced to return his old career: middle school Typing teacher. But just a few months later he was bitten by the food bug in the school cafeteria. After he recovered, he returned to visit the cooks to see how they were doing. And believe it or not he was bitten by another bug — this time for cooking itself! Sadly, upon his return he was fired for refusing to teach students how to proofread or use correction fluid. Down but not out, Mr. Tosti took his newfound passion for

cooking home. He had been a popular teacher & former pupils began to stop by to help him work on his food experiments. He quickly proved to be a prolific & inventive culinary



genius. Mr. Tosti rapidly typed up ideas for dishes & the children rounded up ingredients & did prep. He sold these meals on street corners while the kids made home deliveries. The food cart was an instant success & he soon opened a restaurant. To this day we carry on Herb's tradition of serving uniquely fine food. We welcome you to The Typo Bistro — where the pun never ends.