



*Cocktails \$10.00*

**FRENCH 75**

*pierre ferrand 1840 cognac or citadelle gin,  
lemon, gomme, taittinger brut champagne*

**LA VIE EN ROSE**

*Aval Rose Cider, Wheatly Vodka, Pineau des Charentes,  
Pomegranatte, Rose*

**BISOU CHATON**

*olmea altos plata tequila, green chartreuse,  
strawberry, lime*

*Wine \$8.00*

**SPARKLING**

*Caveau du Mont July, Bugey de Cerdon Rosé NV  
Maison Antech, Crémant de Limoux Brut Nature NV*

**WHITE**

*Dopff & Irion, Pinot Blanc 'Cuvée René Dopff' 2018*

**RED**

*Domaine De Fonsainte 'Corbieres Rouge' 2019*

*Bottled Beer \$5.00*

*Kronenbourg Blanc  
Pilsner Urquell*

SUNDAY-FRIDAY 5:00PM-7:00PM



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## *Hors d'Oeuvres*

*\$14.00*

DRY- AGED BURGER AMERICAN  
*sesame brioche, american cheese, dijonnaise*

BIG EYE TUNA TARTARE  
*orange-hibiscus vinaigrette, brown butter croutons*

DUCK CONFIT & SAVORY CREPES  
*sour grapes, jalapeños*

SHRIMP COCKTAIL  
*brandy cocktail*

*\$12.00*

BURGUNDY ESCARGOT  
*celery & peppadew, dijon butter*

BLACK TRUFFLE CHEESE MOUILLETTE  
*bayonne ham, watercress*

PÂTÉ DE CHAMPAGNE  
*rouge mustard, watercress, grilled rustic bread*

*\$8.00*

ONION SOUP  
*comtè st. antoine*

SALAD LYONNAISE  
*soft boiled egg, bacon lardons, endive & frisée, radishes*

MACARONI & CHEESE

TRUFFLE FRITES



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MACARONI & CHEESE

TRUFFLE FRITES

