

## FINGER DELICACY & SMALL PLATES

**Pulled Pork Tacos | 12**  
Mini tacos, garlic pulled pork, blue cheese, cilantro

**Sesame Chicken Tenders | 12**  
Purple honey mustard

**Grilled Shrimps | 15**  
3 large shrimps, hot pepper aioli

**Veggie Pizza | 18**  
Mushroom, olives

**Mini Croque-Monsieur | 12**  
Parisian ham, gruyere cheese, béchamel sauce, on white bread

**Chef's Fries | 10**  
Provençal herbs, parmesan and truffle oil

**Mac & Cheese | 13**  
Shrimps, mozzarella cheese

**Pizza | 20**  
Tomato, mozzarella, prosciutto

## ENTRE NOUS

**Hummus | 10**  
With pita bread

**Dumpling Small/Large | 14/25**  
Assorted shrimp, chicken and vegetarian, sweet & sour sauce

**Mini Crab Cake | 19**  
Served with leek fondue

**CHARCUTERIE & FROMAGE | 24**  
Plate of 5 items

Prosciutto	Cabrie
Faisant Pate	Ossau Iraty
Saucisson sec	Pont l'Evêque
	Bleu d'Auvergne
	Tomme de Savoie

## À TABLE

<b>Soupes Du Jour</b> Inquire with your server	12
<b>Baby assorted kale</b> Roasted tomatoes, shaved parmesan, sherry vinaigrette	12
<b>Chilled duck breast</b> Baby spinach, blue cheese crumble, almonds, cranberries	20
<b>Salad Nicoise</b> Fresh Ahi tuna marinated in black pepper and herbs, quinoa	26
<b>Franburger</b> Goat Brie, caramelized onions, Espelette piment aioli	23
<b>Chicken Club</b> Pesto chicken salad, pepper bacon, avocado, toasted whole wheat	22
<b>Quiche Lorraine</b> Served with baby kale	21
<b>Steak Frites</b> Served with truffle butter, fries and spring mix	30

*For a group of 6 attendees or more, a 20% gratuity will be added automatically.*

*Notice: Please notify a member of our team of any allergy or restriction.*

### *Bière Bouteille*

Michelob Ultra	8
Budweiser	8
Amstel Light	9
Becks	9
Tsingtao	9
Corona Extra	9
Heineken	9
Guinness	10
O'Douls (nonalcoholic)	8

### *Bière Pression*

Bud Light	8
Magic Hat # 9	9
Sam Adams	9
Hoegarden	9
Stella Artois	9
Kronenbourg 1664	9

### *Wine Flight*

#### **L'Elégant | 25**

Veuve Clicquot, Brut  
Avisi Prosecco, Veneto DOC  
Roederer Estate Anderson Valley

#### **Le Rosé | 18**

Roederer Estate, USA  
Mas de la Dame, France  
Sofia Coppola, USA

#### **Le Sauvignon Blanc | 19**

Oyster Bay, New Zealand  
Sancerre, France  
Joel Gott, USA

#### **Le Cabernet Sauvignon | 19**

Main Street, USA  
Terrazas Altos del Plata, Argentina  
Joel Gott, "815", USA

### *Champagne & Mousseux*



	Glass	Bottle
<i>Veuve Clicquot</i> , Brut	25	115
<i>Veuve Clicquot</i> , Rosé	34	160
<i>Veuve Clicquot</i> , La Grande Dame		370
<i>Avisi Prosecco</i> , Veneto DOC, Italy	18	60
<i>Roederer Estate</i> , Brut, USA	18	60
<i>Roederer Estate</i> , Rosé, USA	20	65
<i>JCB #21</i> Brut, Bourgogne	20	65
<i>Louis Roederer</i> , Brut Premier	25	115
<i>Louis Roederer</i> , Rosé	35	170
<i>Möet &amp; Chandon</i> , Imperial Brut	30	130

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## *Summer Swing* |18|

*Bartenders jungle with flavors to refresh your taste buds*

### **Gaby's Mule**

Weekly flavored Vodka, Ginger Puree, Lime Juice, Club Soda

### **Watermelon Cordillera**

Pisco, Watermelon, Lime juice, Simple syrup, Angostura bitter

### **Dark & Stormy**

Gosling's Bermuda Rum, Ginger Puree, Lime Juice, Club Soda

### **Tropical Sorbet**

Vodka, Mango, Passion Fruit, Pineapple, Lemon Juice, Simple syrup

### **White Grapefruit Cosmopolitan**

Findlandia Grapefruit Vodka, Cointreau, Lime Juice, White Cranberry Juice

### **Champagne Cocktail**

Hennessy VSOP Cognac, Sugar, Angostura bitters, Champagne Brut

### **Bourbon Smash**

Bourbon, Pineapple juice, Lemon juice, Sugar syrup, Mint leaves

### **Terra d'Oro**

White wine, St Germain, Grand Marnier, Soda water

### **Bubbly Compote**

Cassis, Peach Puree, Sparkling

### **Basil Cooler**

Gin, St Germain, Pama, Cucumber, Basil, Lime Juice



### **El Diablo - 65 Cal - 18**

Tequila, raspberry puree, lime, agave syrup, jalapeño

### **Roland Garros - 60 Cal - 9**

Basil infusion, cucumber and fresh apple, fresh lime juice, Perrier

### **Perrier Paris Paris - 55 Cal - 9**

Lemon, lime, ginger, Angostura bitters, Perrier

## VIN BLANC

			<i>Glass</i>	<i>Carafe</i>
◇ <b>FRANCE</b>				
Sauvignon Blanc	Sancerre, Frank Millet, Loire	2014	19	37
Chardonnay	Chablis, Louis Moreau, Bourgogne	2013	20	39
◇ <b>USA</b>			<i>Glass</i>	<i>Carafe</i>
Chardonnay	Trinity Oaks, California	2014	12	22
Riesling	Seaglass, California	2013	13	25
Chardonnay	Hess Select, Napa Valley	2013	14	25
Sauvignon Blanc	Joel Gott, Napa Valley	2014	14	28
Pinot Grigio	Montevina, California	2012	15	29
Moscato	Terra d'Oro, Santa Barbara	2014	15	30
Sauvignon Blanc	Napa Cellars, Napa Valley AVA	2013	16	31
Chenin Blanc	White Doe, California	2013	17	33
Chardonnay	La Crema, Sonoma Coast	2014	19	39
◇ <b>OLD CONTINENT</b>			<i>Glass</i>	<i>Carafe</i>
Pinot Grigio	Colterenzio, Italy	2014	15	29
Riesling	Reinhartshausen, Germany	2012	16	31
◇ <b>NEW WORLD</b>			<i>Glass</i>	<i>Carafe</i>
Sauvignon Blanc	Oyster Bay, New Zealand	2015	15	29
Chenin Blanc	Anthonij Rupert Protea, South Africa	2014	18	34

## VIN ROSÉ

			<i>Glass</i>	<i>Carafe</i>
Cinsault, Syrah	Mas de la Dame Rose, Provence	2013	14	27
Pinot Noir	Domaine Thomas et Fils, Sancerre	2013	19	37
Cinsault, Syrah	BY.OTT, Côtes de Provence	2013	25	42

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## VIN ROUGE

◇ FRANCE			<i>Glass</i>	<i>Carafe</i>
Pinot Noir	The Seeker, Languedoc	2013	14	26
Grenache, Syrah	Paul Mas GSM, Languedoc	2012	15	29
Grenache, Syrah	Saint-Esprit, Côtes du Rhône	2013	15	29
Pinot Noir	Maison Ambroise, Bourgogne	2012	18	35
Merlot, Cabernet	Château de Puy Blanquet, Saint-Emilion	2011	25	50
◇ USA			<i>Glass</i>	<i>Carafe</i>
Merlot	Trinity Oaks, California	2013	12	24
Cabernet Sauvignon	Trinity Oaks, California	2013	12	24
Cabernet Sauvignon	Main Street, California	2013	15	29
Pinot Noir	Laetitia, California	2013	18	35
Cabernet Sauvignon	Joel Gott, "815", Willamette Valley	2013	18	35
Zinfandel	Terra d'Oro Deaver, Amador County	2012	18	35
Merlot	Markham Estate, Napa Valley	2013	20	39
◇ OLD CONTINENT			<i>Glass</i>	<i>Carafe</i>
Rioja	Marques de Riscal, Spain	2010	14	27
Sangiovese	Tenuta Di Nozzole, Italy	2011	25	48
◇ NEW WORLD			<i>Glass</i>	<i>Carafe</i>
Cabernet Sauvignon	Santa Julia, Argentina	2014	13	25
Carmeniere	Casa Lapostolle, Chile	2013	14	27
Shiraz	Guardian Peak Estate, South Africa	2013	14	27
Malbec	Terrazas Altos del Plata, Argentina	2013	15	29

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## *Harney & Sons Tea | 6*

English Breakfast	Chamomile
Green Tea	Peppermint
Darjeeling	Lemon Verbena
Decaf Ceylon	Raspberry
Earl Grey	Cinnamon spice

## *Hot Chocolate | 6*

## *Coffee | 8*

### *Coffee Cocktails |14*

Irish Coffee, <i>Whiskey</i>
Jamaican Coffee, <i>Dark Rum</i>
Mexican Coffee, <i>Kahlua</i>
French Coffee, <i>Cognac</i>

## *VIN DOUX*

		<i>Vintage</i>	<i>Glass</i>
<i>Muscat</i>	Beaume de Venise, France	2011	15
<i>Semillon</i>	Dolce Late Harvest , USA	2009	25
<i>Grenache</i>	Chapoutier, Banyuls, France	2009	19

## *DIGESTIF*

### *Porto*

Ramos Pinto Tawny 10 yrs	14	Taylor Fladgate 20 yrs tawny	20
Taylor Fladgate ruby	15	Taylor Fladgate Late 2010	22
Taylor Fladgate tawny	15	Taylor Fladgate Late 2009	24
Taylor Fladgate 10 yrs tawny	16		

### *Sherry*

Harveys Bristol Cream	12	Dry Sack Medium	15
Harveys Club Classic	14	Harveys Isis	30

### *Cognac*

Cardenal Mendoza	16	Hennessy VS	14
Remy Martin VSOP	18	Hennessy VSOP	18
Remy Martin XO	42	Hennessy XO	42
Courvoisier VS	14	Landy XO	38
Courvoisier VSOP	18	Martell XO	45
Courvoisier XO	40	Martell L'Or	295

### *Armagnac & Calvados*

Boulard Calvados	16		
Armagnac Cerbois VSOP	18	Armagnac Cerbois XO	35

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### *Vodka*

Smirnoff	12
Absolut	13
Stolichnaya	14
Ketel One	15
Belvedere	15
Finandia Grapefruit	15
Grey Goose	15
Ciroc Red Berries	15
Van Gogh	16
Tito's	16

### *Tequila*

Montezuma	12
Cuervo Gold	13
El Tesoro Platinum	16
El Tesoro Paradisio	29
Don Julio Blanco	16
Don Julio Anejo	20
Don Julio Reposado	24
Gran Centenario Rosangel	15
Jose Cuervo Silver	20
Jose Cuervo Reserve	27
Milagro Silver	20
Patron Silver	15
Patron Anejo	18

### *Cachaça*

LeBlon	13
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### *Gin*

Gordon's	12
Tanqueray	13
Beefeater	13
Plymouth	14
Martin Miller	14
Bombay	14
Bombay Sapphire	15
Tanqueray #10	15
Hendricks	16

### *Rum*

Bacardi	12
Bacardi Gold	13
Captain Morgan	13
Captain Morgan Gold	13
Goslings Black Seal	13
Malibu	13
Clément Créole	14
Myers	14
Starr	14
Ten Can	14
Zacapa 23 yrs	18
Zacapa XO	36

### *Single Malt Scotch*

Aberlour 12 yrs	15
Auchentoshan 10 yrs	14
Balvenie 12 yrs	15
Balvenie 15 yrs	20
Balvenie Rum Cask 17 yrs	30
Balvenie Portwood 21 yrs	32
Bowmore Islay 12 yrs	14
Cragganmore 12 yrs	14
Glenfiddich 12 yrs	15
Glenfiddich 15 yrs	18
Glenlivet 12 yrs	15
Glenlivet French Oak 15 yrs	18
Glenlivet 18 yrs	25
Glenlivet XXV	87
Glenmorangie 10 yrs	14
Lagavulin 16 yrs	21
Macallan 12 yrs	18
Macallan 15 yrs	35
Macallan 18 yrs	85
Oban 14 yrs	17
Talisker 10 yrs	16

### *Blended Scotch*

Dewars White Label	12
J&B	13
Famous Grouse 12 yrs	13
Crown Royal	14
Johnny Walker Red	13
Johnny Walker Black	15
Johnny Walker Gold	27
Johnny Walker Blue	57
Chivas Regal Premium 12 yrs	13
Chivas Regal Gold Signature 18 yrs	18
Chivas Regal Royal Salute 21 yrs	47
Chivas Regal "The Original" 25 yrs	68

### *Bourbon*

Wild Turkey 101, Kentucky	12
Jim Beam, Kentucky	12
Baker's 7 yrs, Kentucky	14
Knob Creek 9 yrs, Kentucky	14
Blantons, Kentucky	15
Bulleit, Kentucky	15
Maker's Mark, Kentucky	16
Woodford Reserve, Kentucky	16
Bookers, Kentucky	17

### *Rye*

Wild Turkey, Kentucky	12
Dickel, Tennessee	13
Bulleit, Kentucky	15

### *Whisk(e)y*

Seagrams VO, Canada	12
Seagrams 7, Canada	12
Canadian Club, Canada	13
Bushmills, Ireland	13
Bushmills Black, Ireland	14
Jack Daniel 7, Tennessee	14
Jameson, Ireland	13
Jameson Gold, Ireland	16
Jameson Reserve, Ireland	20