

SIGNATURE COCKTAILS**LOVE LETTER | 20**

Lillet Rosé, Cava, Soda Water, Seasonal Berries

LA VIE EN ROSE | 22Jalapeño-Infused Mezcal,
Lillet Rosé, Rose Water**BUTTERFLY KISS | 22**Pineapple-Infused Gin, Elderflower Liqueur,
Lime, Lillet Blanc**COUR ROYALE | 22**Empress Gin, Elderflower Liqueur,
Lime Juice, Grapefruit Soda, Rosemary**DEAR YOLA | 22**Mezcal, Orgeat, Lime Juice,
Angostura, Dehydrated Lime, Mint**MONK'S RESPITE | 24**Green Chartreuse, Velvet Falernum,
Pineapple, Lime, Mint**FRENCH NEGRONI | 21**Citadelle Gin, Lillet Blanc,
Suze Gentian, Orange Twist**VIEUX CARRÉ | 24**High West Rendezvous Rye, Cognac,
Sweet Vermouth, Benedictine, Peychaud's**BORDEAUX SOUR | 23**Bourbon, Lemon, Egg White*,
Angostura, Bourdeaux**A DAY IN MARTINIQUE | 24**Clement Rhum Agricole, Diplomático Exclusiva,
Banane du Brésil, Grand Brulot,
Angostura, Aztec Chocolate BittersQUILL MARTINIS 23**FRENCH MARTINI**

Vanilla-Infused Vodka, Chambord, Pineapple

STIRRED VESPER

Gin, Vodka, Lillet Blanc, Lemon Twist

ESPRESSO MARTINIVodka, Counter Culture Forty-Six
Espresso, Grand Brulot**CLASSIC MARTINI**Choice of Vodka or Gin
Prepared with Dry Vermouth or Olive Brine
Garnished with Castelvetrano Olives or Lemon TwistBEER

Pinthouse Brewing Electric Jellyfish | 12

Pinthouse Brewing Magical Pills Pilsner | 12

Lost Horizon Dry Apple Cider | 12

Miller Lite | 9

Stella Artois | 9

Corona | 9

SPIRIT - FREE**LE JARDIN | 19**Seedlip Garden 108, Cucumber,
Elderflower, Lime, Sparkling Water

PROPER BITES**CHARD GEM SALAD | 18**

Shallot Vinaigrette, Crispy Shallot,
Parmigiano Reggiano

PAIR OF OYSTERS | 19

Champagne Vinaigrette, Ginger, Finger Lime, Caviar

BEEF TARTARE | 26

Capers, Egg, Herbs, Swedish Hill Sourdough

CRISPY POMMES FRITES | 18

Parmesan, Truffles, Fine Herbs

WARM BRIE | 24

Seasonal Compote, Rosemary Brioche

FRENCH ONION SANDWICH | 28

Petite Filet, French Onion,
Housemade Chips, Onion Aioli

CROQUE MONSIEUR | 28

Truffle-Infused Mornay Sauce,
Cured Ham, Toma Truffle, Chives

ROASTED HEIRLOOM**PÂTE FEUILLETÉE TART | 23**

Goat Cheese Foam, Balsamic Reduction,
Herb-Infused Olive Oil

CANELÉ | 15

Sweet Cream, Housemade Jam

SEASONAL MIGNARDISE | 15**CAVIAR SERVICE | 115**

Assorted Accompaniments, Gaufrettes

WINE BY THE GLASS**SPARKLING**

Bosco del Merlo, Prosecco, IT | 18 / 70

Raventós i Blanc 'de Nit', Brut Rose, Cava, SP | 18 / 70

Taittinger 'La Française', Brut Champagne, FR | 30 / 118

Billecart-Salmon 'Louis Salmon' Blanc de Blancs

Champagne, FR 2009 | 90 / 350

WHITE

Attems, Pinot Grigio, Friuli, IT | 18 / 70

Basserman-Jordan, Riesling 'Troocken'

Pfalz, GR | 18 / 70

Patient Cottat, Sauvignon Blanc

Sancerre, FR | 25 / 98

Far Mountain, Chardonnay 'Myrna'

Sonoma Valley, CA | 30 / 118

ROSÉ

Hecht & Bannier, Côtes de Provence, FR | 20 / 78

RED

Tiberio, Montepulciano D'Abruzzo, IT | 20 / 78

Familia Torres 'Secret', Grenache & Merlot Blend

Priorat, SP | 22 / 86

Roserock 'Drouhin', Pinot Noir

Eola-Amity Hills, OR | 25 / 98

Faust, Cabernet Sauvignon

Napa Valley, CA | 32 / 125

