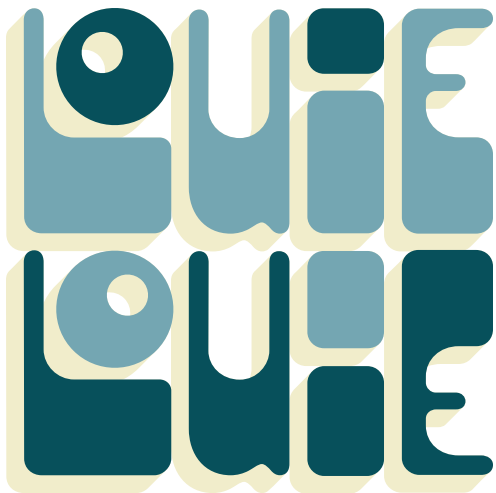




ALLERGIES: D-DAIRY, G-GLUTEN,
N-NUTS, S-SHELLFISH

COCKTAILS \$9

Mint to be Cool

cucumber-mint gin,
bergamot, tonic

Parisian Sparkler

sparkling wine, strawberry,
lavender, lemon, club soda

Apricot Mule

bourbon, apricot, lime, ginger beer

Live Dangerously

bartender's choice

Red or White Sangria

BEER \$6

seasonal selections

WINE BY THE GLASS \$7

sparkling wine
chardonnay
pinot grigio
cabernet sauvignon
pinot noir

{ HAPPY HOUR }

• MONDAY - FRIDAY 3 TO 6 PM •
• WEDNESDAY 3 TO CLOSE •

Crispy Artichokes

meyer lemon puree, espelette, dill 9

Truffle Pomme Frites

parmesan, spicy aioli (d) 9

White Bean Tartine

tomatoes, sourdough (g) 8

House Made Potato Chips

smoked onion crème fraîche (d,g) 7

Marinated Olives

rosemary, orange zest 7

Cheese Plate

brie, honey, seasonal compote, fruit, crostini (d,g,n) 11

Short Rib Poutine

truffle fries, burgundy gravy (d,g) 14

Mushroom Tartine

mushroom duxelles comté (d,g) 10

Truffled Deviled Eggs

smoked paprika 3 each

Tuna Tartare

olive tapanade, tomato puree, basil 15

GIRL DINNER \$25

Caesar Salad

romaine hearts, shaved parmesan, sourdough
croutons, lemon-anchovy dressing (d,g)

Truffle Pommes Frites

parmesan, spicy aioli (d)

Dirty Martini

blue cheese stuffed olives

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness 04.02.25

A 3% credit card surcharge is applied to all checks, unless using debit cards or cash