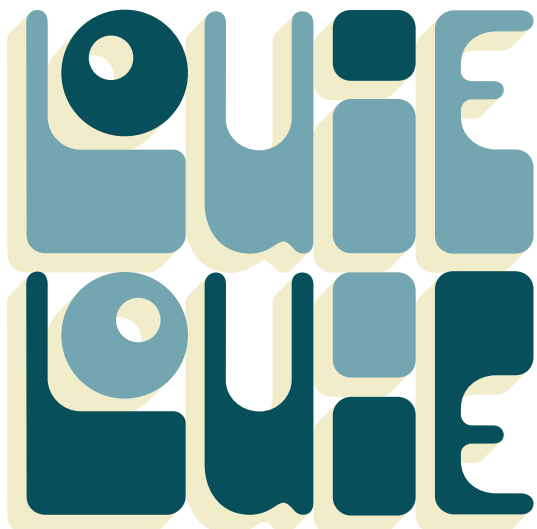




{ HAPPY HOUR }

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

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*

Crispy Artichokes
meyer lemon puree, espelette, dill 10

Truffle Pommes Frites
spicy aioli (d) 8

Onion Soup Gratinée
sourdough, provolone (d) 10

House Made Potato Chips
smoked onion crème fraîche (d,g) 8

Marinated Olives
spiced nuts (n) 8

Fromage Blanc
house made pickles (d,g) 12

Short Rib Poutine
truffle pommes frites, burgundy gravy (d,g) 10

Macaroni Au Gratin
creste del gallo, smoked gouda, toasted breadcrumbs (d,g) 8

Moules
steamed pei mussels, white wine (d,s) 12

Tuna Tartare
brioche melba, chili oil, sauce ravigote 14

House Cured Salmon
capers, red onion, crumbled egg 12

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

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash