



Happy Hour

Monday - Friday: 3pm - 6pm

Wednesday: 3pm - 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 selection

Wine by the Glass \$6

Sparkling Wine

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

To Eat

Crispy Artichokes 10

meyer lemon puree, espelette, dill

Truffle Pommes Frites 8

spicy aioli (d,g)

Onion Soup Gratinée 10

sourdough, provolone (d,g)

House Made Potato Chips 8

smoked onion crème fraiche (d,g)

Marinated Olives 8

spiced nuts (n)

Fromage Blanc 12

house made pickled vegetables (d,g)

Short Rib Poutine 10

truffle pommes frites, burgundy gravy (d,g)

Macaroni Au Gratin 8

creste del gallo, smoked gouda, toasted breadcrumbs (d,g)

Moules 12

steamed pei mussels, white wine (d,g,s)

Tuna Tartare 14

brioche melba, chili oil, sauce ravigote (d,g)

Salmon Rillettes 12

smoked salmon, poached salmon, caper salsa, multigrain toast (d,g)

Girl Dinner \$25

Caesar Salad

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

Truffle Pommes Frites

parmesan, spicy aioli (d,g)

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
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