

APÉRITIF




Kir	9
Rosemary Infused Cassis Noir, White Wine	
Kir Royal	9
Rosemary Infused Cassis Noir, Champagne	
Kir Breton	9
Cassis Noir, Urbitarte Cider	
French Bastard	8
Aperol, Kronenbourg 1664 Lager	
Félix Tonic	10
Cognac, Sweatmans Tonic, Seasonal Garnish	
*Choice of Vodka or Gin Available	

COCKTAILS

F.W.I.	10
Rhum Clement, Clement Creole Schrub, Sugar, Lime Juice	
American in Paris	10
Vodka, Byrrh, Grapefruit, Fresh Tarragon	
French Vespa	10
Citadell Gin, Lillet Blanc, Punt e Mes	
Étoile	10
Tapatio Tequila, Orgeat, Pernod, Lime, Soda	
Lavilla	10
Vanilla Vodka, Lavendar Syrup, Lemon Juice	
China China	10
Rhum Clement, Carpano Antica, China China, Oloroso Sherry	
The Citadelle	10
Citadelle Gin, Chartreuse Green, Pineau des Charentes, Lemon Juice, Strawberry	
Illegal Rosé	10
Illegal Mezcal, Rosé Syrup, Lime,Tiki Bitters	
Alpine Piste	10
Four Roses Bourbon, Génépy Des Alpes, Black Tea, Byrrh	
Buddha D’or	10
Striped Pig Spiced Rum, Ancho Reyes, Orgeat, Almond Milk, Coconut Milk, Turmeric	

WINE

SPARKLING

			
Los Monteros, Cava Brut, NV	8	-	32
Domaine Badoz, Crément de Jura, Rosé Brut, NV	10	-	42
Cordeuil, Champagne Brut, NV	18	-	75
AR Lenoble, Champagne Grand Cru Blanc de Blancs, NV	-	-	98
Ruinart, Rosé Brut, NV	-	-	125

ROSÉ

Rosé de Printemps, Cotes de Provence, 2016	8	12	32
Camino Roca Altxerri, Txacoli de Getaria Rosado, 2016	12	-	48
AIX, Coteaux d’Aix-en-Provence, Rosé, 2016	14	-	54
Kivelstadt Cellars, Wayward Son “Orange” Wine, 2016	-	-	52

WHITE

Vignerons des Florensac, Picpoul de Pinet, 2016	8	12	32
Phillipe Viallet, Vin de Savoie Blanc, 2016	8	12	32
Hugl Weine, Grüner Veltliner, 2016	9	-	40
Charles Gonnet, Chignin, Savoie, 2016	10	-	44
Terredora Dipaolo, Falanghina, 2016	10	-	44
Robert Weil, Riesling, Trocken	12	-	48
Bernard Fouquet, Vouvray, Cuvée de Silex, Loire Valley, 2016	12	-	48
Domaine François Millet, Sancerre, 2016	14	-	54
Domaine De Oliveira Lecestre, Chablis, 2016	-	-	54
Raymond Dupont-Fahn, Meursault, “Les Clous”, 2015	-	-	86

RED

Font-Mars, Cabernet Sauvignon, Languedoc, 2016	8	12	32
Amayan, Malbec, Mendoza, Argentina, 2016	8	12	32
Château De Saint Cosme, Côtes-du-Rhone, 2016	9	-	40
Malpertuis, Bordeaux, 2013	9	-	40
Decendientes de J. Palacios, Bierzo Petalos, 2015	10	-	44
M. Plouzeau, Les Cornuelles, Chinon, Loire Valley, 2014	10	-	44
Louis Chevallier, Bourgogne, Pinot Noir, Burgundy, 2016	10	-	44
Mouton Noir, O.P.P., Willamette Valley, Pinot Noir, 2015	12	-	48
Laurent Perrachon, Fleurie, 2015	12	-	48
Domaine de la Pinte, Arbois, Poulsard, 2015 (Served Chilled)	14	-	56
La Bastide Blanche, Bandol, Provence, 2013	-	-	64
Domaine Raymond Usseglio, Châteauneuf-du-Pape, Cuvée Girard, Rhone, 2014	-	-	86
Château Bellegrave, Pomerol, Bordeaux, 2010	-	-	98
Domaine Philippe Charlopin, Gevery-Chambertin La Justice, Burgundy, 2012	-	-	130

DRAFT COCKTAILS

L’Apéro	8
Pastis, Limeade	
St.Félix	10
Brandy, Plantation Original Dark Rum, Peach, Lemon Juice, Soda Water, Champagne	
Punch des Rois	10
Don Q Rum, Striped Pig Spiced Rum, Lime Juice, Hibiscus Syrup, Bitters, Soda Water	

BEER

DRAFT

Kronenbourg 1664, Lager	6.5
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BOTTLE & CAN

Kronenbourg 1664 Blanc, Wheat	6.5
Freehouse, Follys Pride, Lager	7
Revelry, Poke the Bear, American Ale	8.5
Westbrook, One Claw, Rye Pale Ale	7
Westbrook, White Thai, Wheat	7
Alpine, Duet, IPA	7
River Rat, Hazelnut Brown	7.5
Left Hand, Milk Stout Nitro	7.5

CIDER

Urbitarte, Basque, Spain	20
Le Brun Cidres, Cidre de Bretagne Brut	20