

# HAPPY HOUR

Pick 2 for \$25

## LE PUY LENTIL SALAD

Tabil Roasted Carrots, Housemade Raisins,  
Charred Red Onion, Orange, Pistachio,  
Fresh Herbs, Tahini Dressing *gf, veg*

## TARTARE DE SAUMON

Hand Chopped Salmon, Charred Pineapple, Cucumber,  
Avocado, Jalapeno, Key Lime Aioli, Taro Chips *gf*

## CAULIFLOWER TAGINE

Roasted Carrots, Lentils, Chickpeas,  
Spicy Cashews, Dates, Coconut Milk,  
Fresh Herbs, Minted Yogurt *gf, veg*

## MOULES MARINIÈRE

PEI Mussels, White Wine-Garlic-Shallot Broth *gf*

## BURGUNDY ESCARGOTS

Lemon Garlic Butter *gf*

## TRUFFLE MAC & CHEESE

## TRUFFLE & BLUE FRIES

## LARGE FRIES

Choice of Two Dipping Sauces *gf*

Ketchup  
Mayo  
Dijon Mustard

Sherry Vinegar  
Au Poivre +3.00

HAPPY HOUR DAILY 4:30-6:30 PM AT THE BAR

\**gf* Gluten Free *veg* Vegetarian *v* Vegan

## FROMAGE & CHARCUTERIE

CHOICE OF 3 | \$18 5 | \$28 7 | \$38 EXTRA | \$5

### PARMESAN-REGGIANO

COW | HARD

Aged 18-24 Months, Fruity  
Nutty, Gritty Texture (Italy)

### BRIE | COW | SOFT

Mild, Double-Cream, Supple

### MORBIER | COW | SEMI SOFT

Pressed with Ash Line,  
Mild, Sweet

### ST. ANDRE | COW | SOFT

Triple Cream, Smooth,  
Mushroomy

### AGED CHEDDAR

COW | HARD

Crumbly, Mild Flavor (USA)

### GRUYÈRE | COW | HARD

Cave Aged 1year, Earthy, Nutty,  
Intense, Switzerland

### MANCHEGO D.O.P.

SHEEP | HARD

Aged 6 mo., Raw Milk, Semi  
Cured, Tangy (Spain)

### ROQUEFORT

SHEEP | SOFT | BLUE

Raw Milk, Cave Aged,  
Creamy, Sharp

### CHÈVRE BUCHETTE

GOAT | SOFT

Fresh Goat Cheese With  
Garlic & Herbs

### ROSETTE DE LYON

Hard Saucisson

### GARLIC SAUSAGE

Semi Soft Saucisson

### SAUCISSON SEC

Hard Saucisson

### CHORIZO

Spicy, Smoked  
Paprika Sausage (Spain)

### PATÉ DE CAMPAGNE

Country Style

### JAMBON DE BAYONNE

Cured, Aged Ham

### SOPRESSETTA FIORE

Spicy Garlic Fennel,  
talian Sausage

### DUCK PROSCIUTTO Add \$2

Dry Cured

### SALCHICHÓN IBÉRICO

Dry Cured (Spain)

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## SPECIALTY COCKTAILS

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<b>ENZONI</b> . . . . . 15 Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes	<b>TRES AMIGAS</b> . . . . . 15 Patron Silver, St. Germain, Lime Juice, Splash of Soda
<b>LONDON CALLING.</b> . . . . 13 Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	<b>PISTACHE SPRITZER</b> . . 14 Lillet Rose, Sparkling
<b>PISTACHE MOSCOW MULE</b> . . . . . 14 NEFTVodka, Ginger Beer, Lime, Fresh Basil	<b>BLOOD ORANGE MANHATTAN</b> . . . . . 16 Knob Creek Whiskey, Dolin Sweet Vermouth, Organic Blood Orange Shrub
<b>FRENCH 75</b> . . . . . 15 Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup	<b>FRENCH PEAR MARTINI</b> . . . . . 16 Grey Goose Le Poire, St. Germain, Sparkling
<b>LAVENDER MARTINI</b> . . 15 Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup	

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## BEER

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<b>KRONENBOURG</b> . . . . .9 France (Draft 500ml)	<b>STELLA ARTOIS.</b> . . . . 8.5 Belgium
<b>KRONENBOURG BLANC</b> . . . . .8.5 France	<b>BUD LIGHT</b> . . . . .8 St. Louis, MO
<b>TUCHER HELLES HEFE WEIZEN</b> . . . . .8.5 Germany	<b>MICHELOB ULTRA</b> . . . .8 St. Louis, MO
<b>BECK'S PREMIER</b> . . . .8.5 Germany	<b>GOOSE ISLAND IPA</b> . .8.5 NY
	<b>ST PAULI GIRL</b> . . . . .7.5 Non-Alcoholic, Germany

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## WINES BY THE GLASS

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### *Bubbly*

<b>CHAMPAGNE</b> Pommery, Apanage Brut, Reims, NV . . . . .29
<b>CHAMPAGNE</b> Charles Le Bel "Inspiration", Brut NV. . . . .32
<b>CHAMPAGNE</b> Pommery Pop Pink, NV, Reims (Split) . . . .37
<b>PROSECCO</b> Franzie & Cratzi, Treviso, Italy NV (Split) . . . . .11
<b>SPARKLING</b> Blanc De Blancs, François Montand . . . . .12
<b>SPARKLING</b> Rosé, Gérard Bertrand, Crémant de Limoux '20 . .18

### *White & Rose*

<b>SAUVIGNON BLANC</b> Bordeaux Blanc, Franc Beauséjour, France '20 12
<b>SAUVIGNON BLANC</b> Sonoma Fumé Blanc, Ferrari Carano, California '21 14
<b>SAUVIGNON BLANC</b> Sancerre, Domaine de la Villaudière, Reverdy '21 19
<b>CHARDONNAY</b> Bernier, '20 . . . . .13
<b>CHARDONNAY</b> Hahn "SLH", Monterey County '19. . . . .17
<b>CHARDONNAY</b> Pouilly Fuissé, Domainine Gonon '21. . . . .22
<b>PINOT GRIGIO</b> Bertani, Italy '21. . . . .13
<b>RIESLING</b> Trimbach, Alsace '19 . . . . .17
<b>CHENIN BLANC</b> Vouvray, Charles Bove, Loire Valley '20 . . . . .15
<b>ROSÉ</b> Côtes de Provence France, Rue de St. Tropez, 83 '21 . .12
<b>ROSÉ</b> La Chapelle Gordonne, Côtes de Provence '20 . . . . .18

### *Red*

<b>BORDEAUX BLEND</b> Château Clou du Pin '19 . . . . .12
<b>BORDEAUX BLEND</b> Château de Viaud, Lalande de Pomerol '20 . .18
<b>CABERNET SAUVIGNON</b> Smith&Hook, Central Coast, CA. '19 . . . .14
<b>CABERNET SAUVIGNON</b> Joel Gott, California '18. . . . .16
<b>MERLOT</b> Drumheller, Columbia Valley '17. . . . .11
<b>MALBEC</b> Petit Jammes, Cahors '19 . . . . .13
<b>PINOT NOIR</b> Ron Rubin, Russian River, CA '20 . . . . .15
<b>PINOT NOIR</b> Bourgogne, Vignerons De Bel Air '19 . . . . .16
<b>GRENACHE/SYRAH</b> Côtes-du-Rhône, Domaine La Grangette '20 13