

## COCKTAILS 18

### PIMM'S CUP

*pimm's no. 1, lemon, cucumber*

### AVIATION

*greenbook ginsmiths gin, crème de violette, luxardo maraschino liqueur, lemon*

### MINT JULEP

*evan williams black label bourbon, mint*

### EL PRESIDENTE

*boukman's botanical rhum agricole, dolin rouge, rhum clemente creole orange shrubb*

## BEER 9

### 1664 KRONENBOURG

*strasbourg*

### HELLES BELLES NINKASI BREWING CO.

*eugene, OR*

### NUT BROWN ALE SMITH BREWING COMPANY

*san diego, CA*

### VELVET MERLIN OATMEAL STOUT

### FIRESTONE WALKER BREWING CO.

*paso robles, CA*

### HENNEPIN FARMHOUSE SAISON

### BREWERY OMMEGANG

*Cooperstown, NY*

### TWO HEARTED ALE BELL'S

*comstock, MI*

# BAR MENU

## HUITRES SIX 21

*daily oyster, red wine mignonette*

## CHARCUTERIE 22

*duck rillettes, country terrine*

*rosette de lyon, pickled vegetables*

## ASSIETTE DE FROMAGE 17

*selection of cheese with bread*

## TARTE FLAMBÉE 15

*alsacian flatbread, crème fraîche*

*mushroom, tete de cochon*

## CROQUE MONSIEUR 17

*toasted ham & gruyere sandwich*

## TARTARE DE BŒUF 23

*hand-cut filet of beef, capers*

*cornichons, toasted baguette*

## CAVIAR 120 per oz

*black pearl "royal ossetra," crème fraîche, brioche*

---

## FROM THE GRILL

### WHITE LABEL BURGER 26

*aged beef blend, fontina cheese  
tomato jam, dijonnaise, frites*

### STEAK FRITES 32

*grilled prime hanger steak  
sauce au poivre & frites*

---

## SIDES

### BARBAJUAN 15

*crisp ricotta & swiss chard ravioli  
pomodoro*

### CRUDITÉ, FOUGASSE 16

*seasonal vegetables  
anchovy vinaigrette*

### FRITES 12

*fries with béarnaise*

---