

PASTIS

BOISSONS ALCOOLISÉES

COCKTAILS

SPRITZ ROYAL aperol, grapefruit cordial, lemon, san pellegrino	19
ST TROPEZ SPRITZ st. germain, lemon, aperitif, sparkling wine, strawberry	18
LE NEW YORKER basil hayden, lime, lemon, red wine float, egg white*	18
LE PETIT PICKLE belvedere vodka, house brine, pickled things	11
CHALICE SPRITZ eau d'or liquor, lemon, lavender, combier orange, sparkling wine	19
LE JARDIN roku gin, apricot, thyme, lemon, tonic	19
FLEUR-DE-LYS ketel one vodka, ricard, lemon, egg white, lavender, french pear brandy*	19
MANGUE À TROIS lemon infused ketel one, vanilla, passionfruit, mango, side sparkling wine	19
ROUGE FUMÉE illegal mezcal, cazadores tequila, watermelon, espelette pepper, honey	19
LADY MARMALADE espolòn blanco tequila, orange marmalade, fresh oj	18
LE DIRTY MARTINI grey goose vodka, olive brine	19
THE EIFFEL SOUR del santo luxardo, alpine liqueur, pineapple, lime, nutmeg	19
L'ESPRESSO MARTINI wheatley vodka, coffee liqueur, amaro, espresso	18
<h3>MOCKTAILS</h3>	
MIAMI MANGO passionfruit & mango pb urée, lemon, grenadine, tonic	9
EL DIABLO salted marmalade, lemon, half soda, half tonic	9

DRAFT BEER

	GLASS 16oz
THE TANK, PASTIS PILSNER, 'EUROPEAN PILSNER,' 5.1%	10
UNIBROUE, LA FIN DU MONDE, TRIPEL 9%	12
THE TANK, 'SHARK VALLEY,' IPA 6.8%	10
<h3>BOTTLE BEER & CIDER</h3>	
SAISON DUPONT, FARMHOUSE ALE 6.5%	13
STELLA ARTOIS, PILSNER 5%	9
HEINEKEN '00', NON-ALCOHOLIC, 0%	8
SICERA 'FLORENTIN', CIDRE DE NORMANDIE 2023 4%, 5 oz pour	15

LES VINS - GLASS, CARAFE & BOTTLE

SPARKLING WINE	GLASS 5oz	CARAFE 15oz	BOTTLE
THÉVENET ET FILS, CRÉMANT DE BOURGOGNE, BLANC DE BLANCS, BRUT NV	19		90
HENRI CHAMPLIAU, 'PETRONE,' CRÉMANT DE BOURGOGNE, BRUT NV	16		75
CHAMPAGNE, FORGET-BRIMONT, BRUT 1ER CRU	32		162
WHITE			
VIOGNIER BLEND – CHÂTEAU DE SAINT COSME, 'MICRO-COSME,' '24 Rhône Valley	16	48	75
ROUSSANNE BLEND – FAMILLE COULON, 'LE PETIT RENARD,' '24 Rhône Valley	17	51	80
SAUVIGNON BLANC - DOMAINE CHÉVREAU, SANCERRE 'LES TERRES BLANCHES' 2024	25	82	120
[ON DRAFT] SAUVIGNON BLANC – FAMILLE DUBARD, 'COEUR DU MONT,' '22 Languedoc	16	48	
CHARDONNAY – DOMAINE SERVIN, 'LES PARGUES,' CHABLIS, '23 Burgundy	23	69	110
CHARDONNAY -DOMAINE ROUX, 'LES MURELLES,' BOURGOGNE '22 Burgundy	20	60	95
ROSÉ			
[ON DRAFT] SYRAH/CINSAULT – LES QUATRE TOURS, '24 Aix en Provence	16	48	
GRENACHE BLEND – MINUTY, 'PRESTIGE,' '24 Côtes de Provence	19	57	90
RED			
PINOT NOIR – DOMAINE MONGEARD-MUGNERET, BOURGOGNE ROUGE, '23 Burgundy	29	87	145
GAMAY – STEPHANE AVIRON, 'VIEILLES VIGNES,' MOULIN-À-VENT, '22 Beaujolais	21	63	98
MERLOT – CHÂTEAU CLOU DU PIN, BORDEAUX SUPÉRIEUR,' '22 Bordeaux	18	54	85
CABERNET SAUVIGNON/MERLOT – CHÂTEAU LAFITTE, CÔTE DE BORDEAUX 2022	23	69	110
CABERNET SAUVIGNON/MERLOT – BARON DE BRANE, MARGAUX '18 Bordeaux	33	99	160
MALBEC – CHÂTEAU VINCENS, '22 Cahors	15	45	70

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs.

A 20% service charge will be included on all guest checks.

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