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, fever-tree tonic	19
FLEUR-DE-LYS titos vodka, ricard, lemon, egg white, lavender, french pear brandy*	19
MANGUE À TROIS lemon infused wheatley, 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 wheatley 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
MOCKTAILS	
MIAMI MANGO passionfruit & mango puree, lemon, grenadine, tonic	9
EL DIABLO salted marmalade, lemon, half soda, half fever-tree 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
THE TANK, FREEDOM TOWER, AMERICAN AMBER ALE, 5.3%	10
BOTTLE BEER & CIDER	
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

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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 – M.HASLINGER & FILS, EPERNAY, BRUT NV	32		162
CHAMPAGNE – BILLECART-SALMON, LE ROSÉ, EPERNAY, EXTRA-BRUT NV	46		230
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 – DOMINIQUE & JANINE CROCHET '24 Sancerre	25	82	120
CHARDONNAY – JEAN-MARC BROCARD, CHABLIS 'SAINTE CLAIRE' '24	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	17	51	
GRENACHE BLEND – MINUTY, 'PRESTIGE,' '25 Côtes de Provence	19	57	90
RED			
PINOT NOIR – DOMAINE MONGEARD-MUGNERET, BOURGOGNE ROUGE, '23 Burgundy	29	87	145
MERLOT – CHÂTEAU CLOU DU PIN, BORDEAUX SUPÉRIEUR,' '22 Bordeaux	18	54	85
CABERNET SAUVIGNON/MERLOT – CHÂTEAU LAFITTE, CÔTE DE BORDEAUX, '23	23	69	110
BERTRAND – GABRIEL VIGOUROUX, LE GOULEYANT, '23 Malbec	15	45	70
MAISON TARDIEU-LAURENT 'LES BECS FINS' CÔTES DU RHÔNE, '23	16	48	75

*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.

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