



COCKTAILS \$15

LE MERIDIEN COSMO

vodka, rose essence, grapefruit, yuzu, cranberry

SPICY MARGARITA

jalapeno infused tequila, fresh lime juice, organic agave nectar, salt

ESPRESSO MARTINI

vodka, vanilla, dandelion, fresh espresso, chocolate, hazelnut dust
(contains nuts)

THE SPRITZ

aperol aperitivo, fresh passion fruit & lime, champenoise brut, served with olives

NEGRONI

citadelle gin, campari, sweet vermouth, served with olives

Cocktail Pairing

THE PERFECT MARTINI \$25

Choice of Gin or Vodka; Paired 2 Oysters and Caviar

MARTINI & FRIES \$21

Choice of Gin or Vodka; Paired with Pommes Frites

Wine \$12

CREMANT BRUT NV Victorine de Chastenay (Cremant de Bourgogne-Burgundy) FR

SAUVIGNON BLANC 2022 Pascal Jolivet Attitude (Loire) FR

CHABLIS 2023 L. Jadot Cellier (Chablis, Burgundy) FR

ROSE' GRENACHE, Cinsault 2022 By Ott (Cotes de Provence, Provence) FR

GAMAY 2021 Vieux Bourg (Beaujolais-Villages, Burgundy) FR.

MALBEC 2020 El Enemigo (Mendoza) Argentina

BEER \$6

SINGLECUT 18 WATT HAZY IPA, New York

STELLA ARTOIS LAGER, Belgium

VON TRAPP PILSNER, Vermont

AMSTEL LIGHT, Netherlands

ATHLETIC BREWING, Non-Alcoholic Beer

OYSTER & CAVIAR East Coast Oyster of the Week \$3

CHICAGO STYLE PIGS IN A BLANKET \$5

SHRIMP COCKTAIL 3 u-10 shrimp, harissa cocktail sauce and green goddess dressing \$5 EACH

LOSTER SLIDER Slaw, Yuzu Aioli, Buttered Hawaiian Roll \$5 EACH

FRIED CHEESE CURDS Mozzarella, Beef Au Jus Dipping Sauce \$5

CHICKEN BITES Thai Chili Dipping Sauce \$5

Paris Ba



Happy Hour
3 PM - 6 PM

Executive Chef: George Rallis | **General Manager:** Carlo Fusco | **Culinary Director:** Brando DeOliveira

Relax... You're in the hands of the Fireman Hospitality Group

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.