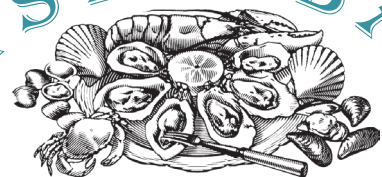


Paris Bar

OYSTER BAR



STARTING AT 12PM

OYSTERS

Choice of East Coast or West Coast

Served with mignonette, pearls harissa, cocktail sauce, green goddess

SIX for 29

A DOZEN for 50

SEAFOOD TOWER

TIER 1 52

3 Shrimp, 3 Oysters, 3 Clams

choice of: Tuna Tartar,

Salmon Crudo or Scallop Ceviche

TIER 2 72

1lb Lobster, 3 Shrimp, 3 Oysters, 3 Clams

choice of: Tuna Tartar,

Salmon Crudo or Scallop Ceviche

TIER 3 103

1lb Lobster, 4 Shrimp, 4 Oysters, 4 Clams,

Tuna Tartar, Salmon Crudo,

Scallop Ceviche

RAW BAR

SAKE MARINATED SALMON 22
Togarashi, Cucumber, Pickled Ginger, Scallion, Chili Oil

TUNA TARTARE 27
Thai Basil, Olives, Garlic, Shallots, Olive Oil

SCALLOP CEVICHE 27
Coconut Lime Couli, Mango, Blood Orange, Cilantro

SHRIMP COCKTAIL 30
Harissa Cocktail Sauce, Green Goddess
7 each additional

CHILLED LOBSTER 45
Harissa Cocktail Sauce, Green Goddess

The Continental

LA GRANDE 26

Choice of Fruit Juice:

Orange or Grapefruit

Coffee or Tea:

freshly brewed drip coffee or hot tea

Sunrise Bowl or Pastry Basket:

Greek Yogurt, Granola, Strawberries, Blueberries,
Banana, Honey or Assortment of Bakery Goods

LE PETIT 18

Choice of Fruit Juice:

Orange or Grapefruit

Coffee or Tea:

freshly brewed drip coffee or hot tea

Mixed Fruit

Choice of Pastry

THE AMERICAN 36

Two Eggs Any Style

Choice Of: Bacon, Pork Sausage or Chicken Apple Sausage

Choice Of: Sourdough Pullman, Everything/Plain Bagel, 7-Grain Toast, English Muffin

Coffee or Tea

Orange Juice or Grapefruit Juice

Mixed Fruit

House Specialty Eggs Benedicts

EGGS BENEDICT PARISIENNE 26

Poached Eggs, House-Smoked Pork Belly, Hollandaise, English Muffin

EGGS BENEDICT NORWEGIAN 27

Smoked Salmon, Poached Egg, Dill Hollandaise, English Muffin

EGGS BENEDICT FLORENTINE 25

Poached Egg, Spinach, Dill Hollandaise, English Muffin

BRUNCH SPECIALTIES

EGGS ANY STYLE 19

Choice of: Sourdough Pullman, Everything/Plain Bagel, Whole Grain, English Muffin

add bacon 4, pork sausage 4, chicken/apple sausage 6, gravlax 8, house-smoked pork belly 8

AVOCADO TOAST 25

Opal Basil, Ponzu, Scallion, Red Chili, Sunny Side Up Egg, Salad

STEAK & EGGS 33

Bistro Filet, Eggs Any Style Crushed Pee-Wee Potatoes

FETTUCCHINE 28

Porcini Mushroom Ragu

SALADS & SANDWICHES

NIÇOISE SALAD 34
Seared Tuna, Crispy Poached Egg, Olives, Peewee Potatoes, Hari-
cot Verts, Herbed Vinaigrette

SPRING SALAD 19
Pea Leaves, Kindergreens®, Fava Beans, Asparagus, Cherry Toma-
toes, Cucumber, Spring Onion, Mint Vinaigrette

CAESAR SALAD 19
Baby Gem, Spigarello Kale, Garlic Crumbles,
Anchovy Parmesan Dressing,
add to any salad: Chicken 14 • Salmon 19

LE SMASHBURGER PARISIEN 29
2 House Blend Burger Patties, Aged Irish Cheddar, Tallow Sauteed
Onions, Bibb Lettuce, Tomato, Pickles. B57 Sauce, Pain Au Lait

CROQUE MONSIEUR 26
Bistro Ham, Comte, Mornay Sauce

CROQUE MADAME 27
Bistro Ham, Comte, Mornay Sauce, Fried Egg

CHICKEN CLUB 24
Bacon, Avocado, Cilantro Aioli, Lettuce, Tomato
choice of: sourdough pullman or 7-grain

FRENCH DIP SANDWICH 32
Roast Beef, Horseradish Mayonnaise, Red Wine Onion Jam,
Gruyere, Bone Marrow Au Jus

Sides

BACON 8

CHICKEN APPLE SAUSAGE 10

SMOKED SALMON 9

7-GRAIN TOAST 6

SOURDOUGH TOAST 6

BAGEL & CREAM CHEESE 9

AVOCADO 4

CRUSHED HERB POTATOES 6

SUCCOTASH 15
Corn, Peppers, Snap Peas, Roasted Tomato, Basil

SAUTÉED HARICOT VERTS 15

GRILLED SPRING VEGETABLES 15

POMMES FRITES 15

RATATOUILLE 15



Craft Cocktails

MIMOSA \$17 • BLOODY MARY \$19

BELLINI \$17 • IRISH COFFEE \$19

KYR ROYALE FRAMBOISE \$29

champagne brut tradition, trimbach liqueur de framboise

PARIS 75 \$19

citadelle gin, yuzu, lemon, orange water, crémant brut

NEGRONI \$21

citadelle gin, campari, sweet vermouth, blood orange

LE MERIDIEN \$19

vodka, rose essence, grapefruit, yuzu, cranberry

ESPRESSO MARTINI* \$20

vodka, vanilla, dandelion, fresh espresso, chocolate, hazelnut dust

SPICY MARGARITA \$20

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

JUNGLE BIRD \$21

pineapple infused tequila, aperol liqueur, lime, passion fruit

WORLD CUP \$19

strawberry gin, fresh lemonade, mint, cucumber

LE JARDIN \$22

salmiana mezcal, jalapeno tequila, tomatillo jam, tomato water, thai basil

THE SPRITZ \$20

aperol aperitivo, fresh passion fruit & lime, cremant brut

TROUBLEMAKER \$19

cachaça rum, fresh pressed mango, lime zests, gomme syrup

ALL CHIPS ARE DOWN \$22

woodford reserve bourbon, bergamot syrup, bitters

LYCHEE BLOSSOM \$22

nigori sake, st. germain elderflower, lychee, lime, rose essence, hibiscus

THE PHANTOM for 1 \$21 | for 2 \$39

woodford bourbon, sweet vermouth, campari, bergamot syrup, finished with bergamot & rose-infused smoke

Non-Alcoholic Aperitifs

LYRE'S \$11

orange, rhubarb, elderflower

GHIA \$13

yuzu, rosemary, gentian, lime, salt

THE ORCHARD \$12

yuzu, roses, grapefruit, tonic

CHERRY MINT SOUR \$13

fresh lemonade, amarena cherry syrup, mint

*contains nuts

WINE Sparkling



- 100 CREMANT BRUT NV Robert et Marcel (Crémant De Loire Brut La Perrière) FR 18|70
- 101 BRUT ROSE' NV Schramsberg Mirabelle (North Coast, California) US 22|85
- 104 CHAMPAGNE BRUT TRADITION NV Philippe Fontaine (Cote des Bar-Aube) FR 29|115
- 102 CHAMPAGNE BRUT RESERVE NV Veuve Cliquot (Reims) FR 35|150
- (NON ALCOHOLIC) BRUT NV Vinada (Castilla) SP 200ml 17

White

- 203 SAUVIGNON BLANC 2024 Pascal Jolivet Attitude (Loire) FR 17|70
- 202 CHABLIS 2024 L. Jadot Cellier (Chablis, Burgundy) 19|80
- 204 SANCERRE 2024 Domaine Riffault Cortem a Batis (Loire Valley FR) 23|85
- 201 CHARDONNAY 2023 Marimar La Masia (Sonoma, California) US 25|95
- 205 RIESLING 2022 Trimbach Vielle Vignes (Alsace) FR 27|110

Rosé

- 400 GRENACHE, Cinsault 2025 Whispering Angel (Cotes de Provance, Provance) FR 21|85
- 402 GRENACHE 2025 Saint Aix (Cotes de Provance, Provance) FR 18|75

Red

- 307 MERLOT, Cabernet 2019 Laffitte Laujac (Medoc, Bordeaux) FR 16|65
- 300 MALBEC, Cabernet Franc 2022 El Enemigo (Mendoza) Argentina 18|75
- 301 GRENACHE, Syrah 2022 Chateau La Nerthe (Cotes du Rhone, Rhone) FR 21|85
- 303 CABERNET SAUVIGNON 2022 Iconoclast (Stags Leap District, Napa) US 23|95
- 302 PINOT NOIR 2022 Trail Marker (Santa Cruz Mountains, California) US 24|105
- 308 PINOT NOIR 2019 Chateau De La Cree (Cote de Beaune, Burgundy) 29|115
- 304 TEMPRANILLO 2020 Murrieta Finca Ygay Reserva (La Rioja) SP 24|105

DRAFT BEER

- STELLA ARTOIS\ Lager, Belgium 11.50
- SINGLECUT 18 WATT 11.50
Hazy IPA, New York
- VON TRAPP Pilsner, Vermont 11.00
- DUVEL BELGIAN 14.00
Golden Ale, Belgium
- WILD EAST BREWING CO 12.50
Dark Lager, New York

BOTTLE BEER

- AMSTEL 9.50
Light Beer, Netherlands
- ATHLETIC BREWING 9.50
Non Alcoholic, Connecticut
- DOC'S 11.00
Hard Cider, New York
- FROST WORKS Brown Ale, Vermont 12.00

Cafeteria Hot

- DRIP COFFEE La Colombe 6
- ESPRESSO La Colombe 5.95
- AMERICANO 6
- CAPPUCCINO 7
- LATTE 7.5
add: hazelnut, caramel, vanilla or mocha + \$0.5
- MATCHA LATTE also available iced 8.5
- CHAI LATTE also available iced 8.5
- HOT TEA Plain T 6
choice of: sencha green | mint | english breakfast
earl grey darjeeling royal | lemon ginger decaf | chamomile

Cafeteria Cold

- ICED TEA Plain T 6
pure black or decaf lemon ginger mint
- COLD BREW ICED COFFEE La Colombe 8.5
- ICED LATTE 7.5
add: hazelnut, caramel, vanilla or mocha + \$0.5
- MINT LEMONADE home-made 6.5
- MATCHA & COCONUT LEMONADE home-made 9.5
- CUCUMBER LEMONADE home-made 9.5
- PEACH KOMBUCHA Aqua ViTea 8.5

Pressed Juices

Made In House

- FRESH ORANGE JUICE 7
- SUPER GREEN 9
green apple, cucumber, celery, kale, spinach
- PICK ME UP 10
beet, ginger, green apple, pineapple, yuzu, honey
- DETOX 10
turmeric, mango, pineapple, lemon, honey, ginger