

COCKTAILS



KYR ROYALE FRAMBOISE champagne brut tradition, trimbach liqueur de framboise \$29

PARIS 75 citadelle gin, yuzu, lemon, orange water, crémant brut \$19

NEGRONI citadelle gin, campari, sweet vermouth, blood orange \$21

LE MERIDIEN vodka, rose essence, grapefruit, yuzu, cranberry \$19

ESPRESSO MARTINI* vodka, vanilla, dandelion, fresh espresso, chocolate, hazelnut dust \$20

SPICY MARGARITA jalapeno infused tequila, fresh lime juice, organic agave nectar, salt \$20

LE JARDIN salmiana mezcal, jalapeno tequila, tomatillo jam, tomato water, thai basil \$22

THE SPRITZ aperol aperitivo, fresh passion fruit & lime, cremant brut \$20

TROUBLEMAKER cachaça rum, fresh pressed mango, lime zests, gomme syrup \$19

ALL CHIPS ARE DOWN woodford reserve bourbon, bergamot syrup, bitters \$22

LYCHEE BLOSSOM nigori sake, st. germain elderflower, lychee, lime, rose essence, hibiscus \$22

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, orange, rhubarb, elderflower 11

GHIA, yuzu, rosemary, gentian, lime, salt 13

*contains nuts

THE ORCHARD, yuzu, roses, grapefruit, tonic 12

PASTIS, ABSINTHE & APERITIFS

RICARD PASTIS France16.00

AELRED PASTIS 1889, France14.00

ST. GEORGE VERTE California19.00

ABSINTHE PERNOD France 23.00

CAMPARI AMERICANO Italy16.00

DRAFT BEER

STELLA ARTOIS, Lager, Belgium 11.50

SINGLECUT 18 WATT Hazy IPA, New York. 11.50

VON TRAPP Pilsner, Vermont.11.00

DUVEL BELGIAN Golden Ale, Belgium..... 14.00

WILD EAST BREWING CO 12.50

Dark Lager, New York

BOTTLE BEER

AMSTEL Light Beer, Netherlands.....9.50

ATHLETIC BREWING9.50

Non Alcoholic, Connecticut

DOC'S Hard Cider, New York11.00

FROST WORKS Brown Ale, Vermont12.00

WINE Sparkling



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

(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 Guenau (Sancerre, Loire) 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 2024 By Ott (Cotes de Provence, Provence) 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

BRASSERIE

Paris Bar



LUNCH

CUISINE TRADITIONNELLE PARISIENNE

FRESH BAKED BREAD & BUTTER SERVICE 8

HORS D'OEUVRES

- ONION SOUP** *puff pastry, comte* 22
- SEARED SCALLOP** *cauliflower puree, cherry tomatoes, sauce grenobloise* 25
- BEEF TARTARE** *bone marrow aioli, quail egg, cornichon, capers, toast points* 24
- GOAT CHEESE CROQUETTE** *house-smoked, lavender honey* 16
- MACARONI AU FROMAGE** *merguez sausage, holy trinity, gruyere & comte* 19

SALADS

- CHEF'S AUTUMN SALAD** 18
roasted delicata squash, caramelized pears, red cabbage, Espelette coated almonds, soubise vinaigrette, curly greens
- CAESAR SALAD** *baby gem, spigarello kale, anchovy parmesan dressing, garlic crumbles* 19

add to any salad: Chicken 14 • Salmon 19

SANDWICHES

- 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** *bistro ham, Comte, mornay sauce* 26
- CROQUE MADAME** *bistro ham, Comte, mornay sauce, fried egg* 27
- CHICKEN CLUB** *bacon, avocado, cilantro aioli, lettuce, tomato* 24
choice of: sourdough pullman or 7-grain
- FRENCH DIP SANDWICH** 32
roast beef, horseradish mayonnaise, red wine onion jam, gruyere, bone marrow au jus

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.

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

Paris Bar

PRIX FIXE

\$35

FIRST COURSE

choose one

- GREEN SALAD**
endive, bibb lettuce, watercress, baby gem, roasted shallot vinaigrette
- GOAT CHEESE CROQUETTE**
House-smoked, lavender honey
- SCALLOP CEVICHE**
coconut lime couli, mango, blood orange, cilantro

SECOND COURSE

choose one

- CHICKEN CLUB**
bacon, avocado, cilantro aioli, lettuce, tomato
- GARGANELLI AUTOMNE**
roasted root vegetables, spinach pesto, crispy garlic chili
- SEARED SALMON CAESAR**
baby gem, baby kale, parmesan & anchovy dressing, garlic crumbles
- BISTRO FILET**
mediterranean salad

DESSERT

choose one

- CHOCOLATE MOUSSE**
chantilly crème, luxardo cherry
- PLATE OF COOKIES**

CUISINE TRADITIONNELLE PARISIENNE

FISH

- SALMON WELLINGTON** *mushroom duxelles, puff pastry, sauteed garlic spinach, béarnaise sauce* 36
- NIÇOISE SALAD** *seared tuna, crispy poached egg, olives, peewee potatoes, haricot verts, herbed vinaigrette* 34
- BLACK COD BOURRIDE** *parsnip, baby carrots, pee wee potatoes, dry vermouth velouté* 46
- SAUTEED SCALLOP** *cauliflower puree, cherry tomatoes, sauce grenobloise* 48

MEAT

- BISTRO FILET** *salad, house steak sauce, unlimited fries* 29
- OMELETTE AUX FINES HERBES** *goat cheese, fine herbs, harvest mix salad* 24
- COQ AU VIN** *braised half chicken, yukon potatoes, butternut squash, figs, red wine sauce* 38
LIMITED AVAILABILITY
- STEAK FRITES** *hanger steak, crispy fries, ravigote pistou* 41

- GARGANELLI AUTOMNE** 28
roasted root vegetables, spinach pesto, crispy garlic chili

GARNITURE

- BABY CARROTS** 14
- SAUTÉED HARICOT VERTS** 15
- ROASTED ROOT VEGETABLES** 15
- POMMES FRITES** 15

CAFFETTERIA

- DRIP COFFEE** *La Colombe* 6.00
- ICED TEA** *classic black OR herbal lemon ginger mint (decaf).* 6.00
- COLD BREW COFFEE** *La Colombe* 8.50
- HOT TEA** 6.00
(Plain T) sencha green, mint, english breakfast, chamomile, earl grey darjeeling royal, ceylon mango decaf
- HOT CHOCOLATE** *belgian chocolate ganache, caramel, cinnamon, whipped cream* 7.50
- MINT LEMONADE** *home-made* 6.50
- PEACH KOMBUCHA** *Aqua ViTea* 8.50
- MINERAL WATER** *Saratoga* 12oz...7.50 | 28oz...11.00

HOME MADE PRESSED JUICES

- FRESH ORANGE JUICE** 7.00
- SUPER GREEN** *green apple, cucumber, celery, kale, spinach* 9.00
- PICK ME UP** *beets, ginger, green apple, pineapple, yuzu, honey.* 10.00
- DETOX** *turmeric, mango, pineapple, lemon, honey, ginger* 10.00