

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

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

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) US22|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 2022 Pascal Jolivet Attitude (Loire) FR17|70

202

CHABLIS 2023 L. Jadot Cellier (Chablis, Burgundy).....19|80

204

SANCERRE 2023 Domaine Guenau (Sancerre, Loire) FR22|85

201

CHARDONNAY 2022 Marimar La Masia (Sonoma, California) US23|95

205

RIESLING 2021 Trimbach Vielle Vignes (Alsace) FR..... 26|110

Rosé

400

GRENACHE, Cinsault 2022 By Ott (Cotes de Provance, Provance) FR 18|75

Red

307

GAMAY 2021 Vieux Bourg (Beaujolais-Villages, Burgundy) FR16|65

300

MALBEC, Cabernet Franc 2020 El Enemigo (Mendoza) Argentina18|75

301

GRENACHE, Syrah 2021 Chateau La Nerthe (Cotes du Rhone, Rhone) FR ...21|85

303

CABERNET SAUVIGNON 2021 Iconoclast (Stags Leap District, Napa) CA 23|95

302

PINOT NOIR 2021 Trail Marker (Santa Cruz Mountains, California) US .. 24|105

304

TEMPRANILLO 2019 Murrieta Finca Ygay Reserva (La Rioja) SP 25|105



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
SCALLOP CEVICHE	peppers, pineapple, cilantro	21
BEEF TARTARE	bone marrow aioli, quail egg, cornichon, capers, toast points	24
GOAT CHEESE CROQUETTE	house-smoked, lavender honey	16
SALADS		
CHEF'S AUTUMN SALAD	roasted delicata squash, caramelized pears, red cabbage, Espelette coated almonds, soubise vinaigrette, curly greens	18
CAESAR SALAD	baby gem, spigarello kale, anchovy parmesan dressing, garlic crumbles	19
add to any salad: Chicken 14 • Salmon 19		
SANDWICHES		
LE SMASHBURGER PARISIEN	2 house blend burger patties, aged Irish cheddar, tallow sauteed onions, bibb lettuce, tomato, pickles. B57 sauce, pain au lait	29
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	roast beef, horseradish mayonnaise, red wine onion jam, gruyere, bone marrow au jus	32
Relax... You're in the hands of the Fireman Hospitality Group		
Consuming raw or undercooked meats, paultry, 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	
peppers, pineapple, 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	roasted root vegetables, spinach pesto, crispy garlic chili	28
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		
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