



Craft Cocktails

MIMOSA \$17 • BLOODY MARY \$19

BELLINI \$17

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 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

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 Provence, Provence) FR . 21|85

402 GRENACHE 2025 Saint Aix (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

PASTIS, ABSINTHE & APERITIFS

RICARD PASTIS France 16.00

AELRED PASTIS 1889, France 14.00

ST. GEORGE VERTE California 19.00

ABSINTHE PERNOD France 23.00

CAMPARI AMERICANO Italy 16.00

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 Dark Lager, New York..... 12.50

BOTTLE BEER

AMSTEL Light Beer, Netherlands..... 9.50

ATHLETIC BREWING Non Alcoholic, Connecticut 9.50

DOC'S Hard Cider, New York..... 11.00

FROST WORKS Brown Ale, Vermont 12.00

MICHELOB ULTRA 9.50

BRASSERIE

Paris Bar

BREAKFAST
LUNCH
DINNER
BRUNCH

BRASSERIE

Paris Bar

LE JARDIN

Cocktails

MENU

Rooftop Lounge

APERITIFS
MARQUES
VINS
OYSTERS
& MORE

BRUNCH

SWEETS

PASTRIES	7
<i>croissant, almond croissant, chocolate croissant, cinammon roule, blueberry muffins, jelly donuts, nutella donuts</i>	
CONTINENTAL BREAKFAST	16
<i>fruit bowl, choice of pastry, choice of drip coffee or tea</i>	
SUNRISE BOWL	16
<i>house-made granola, Greek yogurt, strawberries, blueberries, banana and honey</i>	
WAFFLE	22
<i>Choice of: strawberries & blueberries or banana, house-made chocolate noisette and hazlenut crunch</i>	
FRENCH TOAST	22
<i>croissant bread pudding pain perdu, orange crème anglaise</i>	

SAVORY


ONION SOUP	<i>puff pastry, comte</i>	22
EGGS ANY STYLE		19
<i>Choice of: sourdough pullman, everything/plain bagel, whole grain, english muffin</i>		
<i>add bacon 4, pork sausage 4, chicken/apple sausage 6, smoked salmon 8, house-smoked pork belly 8</i>		
SANDWICH AU PETIT DÉJEUNER	<i>croissant, bistro ham, mornay, gruyere</i>	14
OMELETTE AUX FINES HERBES	<i>goat cheese, fine herbs, harvest mix salad</i>	24
AVOCADO TOAST	<i>opal basil, ponzu, scallion, red chili, sunny side up egg, salad, sourdough</i>	25
EGGS BENEDICT	<i>poached eggs, house-smoked pork belly, hollandaise, english muffin</i>	26
EGG NORWEGIAN	<i>smoked salmon, poached egg, dill hollandaise, english muffin</i>	27
STEAK & EGGS	<i>bistro filet, eggs any style crushed pee-wee potatoes</i>	33
ROASTED EGGPLANT PANTOUFLE		28
<i>ratatouille, grilled spring onion & goat cheese tartinade, garlic chili oil</i>		

SIDES

BACON	8	CRUSHED HERB POTATOES	6
CHICKEN APPLE SAUSAGE	10	SUCCOTASH	15
SMOKED SALMON	9	<i>corn, peppers, snap peas, roasted tomato, basil</i>	
7-GRAIN TOAST	6	SAUTÉED HARICOT VERTS	15
SOURDOUGH TOAST	6	GRILLED SPRING VEGETABLES	15
BAGEL & CREAM CHEESE .	9	POMMES FRITES	15
AVOCADO	4	RATATOUILLE	15

Paris Bar

O Y S T E R B A R



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

S E A F O O D T O W E R

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

R A W B A R

SAKE MARINATED SALMON	22
<i>togarashi, cucumber, pickled ginger, scallion, chili oil</i>	
TUNA TARTARE	27
<i>thai basil, olives, garlic, shallots, olive oil</i>	
SCALLOP CEVICHE	27
<i>coconut lime couli, mango, blood orange, cilantro</i>	
SHRIMP COCKTAIL	30
<i>harissa cocktail sauce, green goddess</i>	
<i>7 each additional</i>	
CHILLED LOBSTER	45
<i>harissa cocktail sauce, green goddess</i>	

SALADS & SANDWICHES

NIÇOISE SALAD	34
<i>seared tuna, crispy poached egg, olives, peewee potatoes, haricot verts, herbed vinaigrette</i>	

SPRING SALAD	19
<i>orange mint whipped ricotta, baby beets, orange supremes, pistachio vinaigrette</i>	
CAESAR SALAD	19
<i>baby gem, spigarello kale, anchovy parmesan dressing, garlic crumbles</i>	
<i>add to any salad: Chicken 14 • Salmon 19</i>	

LE SMASHBURGER PARISIEN	29
<i>2 house blend burger patties, aged Irish cheddar, tallow sauteed onions, bibb lettuce, tomato, pickles. B57 sauce, pain au lait</i>	

CROQUE MONSIEUR	26
<i>bistro ham, Comte, mornay sauce</i>	

CROQUE MADAME	27
<i>bistro ham, Comte, mornay sauce, fried egg</i>	

CHICKEN CLUB	24
<i>bacon, avocado, cilantro aioli, lettuce, tomato</i>	
choice of: sourdough pullman or 7-grain	

FRENCH DIP SANDWICH	32
<i>roast beef, horseradish mayonnaise, red wine onion jam, gruyere, bone marrow au jus</i>	

CAFFETERIA

HOT

DRIP COFFEE <i>La Colombe</i>	6.00
ESPRESSO <i>La Colombe</i>	5.95
CAPPUCCINO	7.00
LATTE	7.50
<i>add: hazelnut, caramel, vanilla or mocha + \$0.50</i>	
MATCHA LATTE <i>also available iced</i>	8.50
CHAI LATTE <i>also available iced</i>	8.50
HOT TEA <i>Plain T.</i>	6.00
<i>sencha green, mint, english breakfast, earl grey darjeeling royal, lemon ginger decaf, chamomile</i>	

COLD

ICED TEA <i>Plain T.</i>	6.00
<i>pure black or lemon ginger mint (decaf)</i>	
COLD BREW ICED COFFEE	8.50
<i>La Colombe</i>	
ICED LATTE	7.50
<i>add: hazelnut, caramel, vanilla or mocha + \$0.50</i>	
MINT LEMONADE	6.50
MATCHA & COCONUT LEMONADE	9.50
CUCUMBER LEMONADE	9.50
PEACH KOMBUCHA	8.50
<i>Aqua ViTea</i>	

HOME MADE COLD PRESSED JUICES

FRESH ORANGE JUICE	7.00
SUPER GREEN	9.00
<i>green apple, cucumber, celery, kale, spinach</i>	
PICK ME UP	10.00
<i>beet, ginger, green apple, pineapple, yuzu, honey</i>	
DETOX	10.00
<i>turmeric, mango, pineapple, lemon, honey, ginger</i>	

