

COCKTAILS



MIMOSA \$17 • BLOODY MARY \$19 • BELLINI \$17

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 OF THE OPERA (serves 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

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 17|70

101 BRUT ROSE NV Schramsberg Mirabelle (North Coast, California) US...21|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) FR 17|70

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

204 SANCERRE 2023 Domaine Guenau (Sancerre, Loire) FR..... 21|85

201 CHARDONNAY 2022 Marimar La Masia (Sonoma, California) US...23|95

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

Rosé

400 GRENACHE, Cinsault 2022 Chateau Desclans (Cotes de Provence, Provence) FR . 18|75

Red

307 GAMAY 2021 Vieux Bourg (Beaujolais-Villages, Burgundy) FR..... 16|65

300 MALBEC, Cabernet Franc 2020 El Enemigo (Mendoza) Argentina... 18|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... 24|105

BRASSERIE

Paris Bar



BRUNCH

CUISINE TRADITIONNELLE PARISIENNE



Complimentary Elite Breakfast
BREAKFAST PASTRY, FRUIT CUP
DRIP COFFEE or TEA



SWEETS

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

SAVORY

ONION SOUP puff pastry, comte	22
EGGS ANY STYLE <i>Choice of:</i> 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	19
AVOCADO TOAST opal basil, ponzu, scallion, red chili, sunny side up egg, salad, 7-grain toast	25
EGGS BENEDICT poached eggs, house-smoked pork belly, hollandaise, english muffin	26
EGG NORWEGIAN gravlax, poached egg, dill hollandaise, english muffin	27
STEAK & EGGS bistro filet, eggs any style crushed pee-wee potatoes	33
VEGETABLE NAPOLEON piperade, délice de bourgogne mousse, roasted brocolini, gordal olive sauce, puff pastry	24

SIDES

BACON 8	AVOCADO 4
CHICKEN APPLE SAUSAGE 10	CRUSHED HERB POTATOES 6
SMOKED SALMON 9	SAUTÉED HARICOT VERTS 14
7-GRAIN TOAST 6	POMMES FRITES 14
SOURDOUGH TOAST 6	HERBED PATTY PAN SQUASH 14
BAGEL & CREAM CHEESE . 9	

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 47

3 Shrimp, 3 Oysters, 3 Clams

choice of: Tuna Tartar,
Cured Salmon or Scallop Ceviche

TIER 2 67

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

choice of: Tuna Tartar,
Cured Salmon or Scallop Ceviche

TIER 3 94

1lb Lobster, 4 Shrimp, 4 Oysters, 4 Clams,
Tuna Tartar, Cured Salmon,
Scallop Ceviche

RAW BAR

CURED SALMON pomegranate gelee, crème fraîche, caviar	19
TUNA TARTARE thai basil, olives, garlic, shallots, olive oil	26
SCALLOP CEVICHE peppers, pineapple, cilantro	21
KING CRAB LEG green goddess dressing	28
SHRIMP COCKTAIL harissa cocktail sauce, green goddess	30
	7 each additional
CHILLED LOBSTER harissa cocktail sauce, green goddess	45

CUISINE TRADITIONNELLE PARISIENNE

SALADS & SANDWICHES

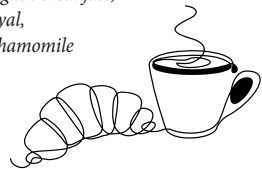
NIÇOISE SALAD seared tuna, crispy poached egg, olives, peewee potatoes, haricot verts, herbed vinaigrette	34
HERBED CHICKEN PAILLARD <i>choice of:</i> caesar salad or farmers market salad	25
SEARED SALMON plain or blackened <i>choice of:</i> caesar salad or farmers market salad	36
LE SMASHBURGER PARISIEN 2 house blend burger patties, aged Irish cheddar, tallow sauteed onions, bibb lettuce, tomato, pickles. B57 sauce, pain au lait	28
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 <i>choice of:</i> sourdough pullman or 7-grain	24
FRENCH DIP SANDWICH roast beef, horseradish mayonnaise, red wine onion jam, gruyere, bone marrow au jus	31

CAFFETTERIA



HOT

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



COLD

ICED TEA Plain T	6.00
pure black or lemon ginger mint (decaf)	
COLD BREW ICED COFFEE	8.50
La Colombe	
ICED LATTE	7.50
<i>add:</i> hazelnut, caramel, vanilla or mocha	+ \$0.50
MINT LEMONADE	6.50
PEACH KOMBUCHA	8.50
Aqua ViTea	
HOME MADE COLD PRESSED JUICES	
FRESH ORANGE JUICE	7.00
SUPER GREEN	9.00
green apple, cucumber, celery, kale, spinach	
PICK ME UP	10.00
beet, ginger, green apple, pineapple, yuzu, honey	
DETOX	10.00
turmeric, mango, pineapple, lemon, honey, ginger	