



Craft Cocktails

- 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 dus
- 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

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 York11.00
- FROST WORKS Brown Ale, Vermont 12.00
- MICHELOB ULTRA 9.50

BRASSERIE

Paris Bar



LUNCH

CUISINE TRADITIONNELLE PARISIENNE

FRESH BAKED BREAD & BUTTER SERVICE 10

HORS D'OEUVRES

ONION SOUP	puff pastry, comte	22
SEARED SCALLOP	sweet corn puree, fava beans, red peppers, charred cherry tomatoes	26
BEEF TARTARE	bone marrow aioli, quail egg, cornichon, capers, toast points	24
GOAT CHEESE CROQUETTE	house-smoked, lavender honey	16
BURRATA	heirloom & cherry tomatoes, nectarines, barley rusk, marcona almonds, fennel pollen, bronze fennel	22

SALADS

SUMMER SALAD	orange mint whipped ricotta, baby beets, orange supremes, pistachio vinaigrette	19
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 choice of : sourdough pullman or 7-grain	24
THE JALEN BRUNSON	2 fried eggs, cheddar, hash brown, chipotle mayo, toasted everything bagel, side of Sweet chili Doritos	22
FRENCH DIP SANDWICH	roast beef, horseradish mayonnaise, red wine onion jam, gruyere, bone marrow au jus	32

BURGER & BUBBLES

smash burger, french fries,
glass of Veuve Cliquot champagne
\$48



Paris Bar

Restaurant Week
Summer 2026

\$30

2 COURSE LUNCH

FIRST COURSE

choose one

SPRING SALAD

orange-mint whipped ricotta,
baby beets, orange supremes, pistachio vinaigrette

GOAT CHEESE CROQUETTE

house-smoked, lavender honey

SALMON CRUDO

cucumber, ginger, scallion, sake marinade

SECOND COURSE

choose one

CHICKEN CLUB

bacon, avocado, cilantro aioli, lettuce, tomato

ROASTED EGGPLANT PANTOUFLE

grilled spring onion & goat cheese tartinade,
garlic chili oil

SEARED SALMON

spinach, wild mushroom, béarnaise

CROQUE-MONSIUER

ham, comté, mornay sauce

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.

CUISINE TRADITIONNELLE PARISIENNE

ENTRÉES

SALMON WELLINGTON	mushroom duxelles, puff pastry, sauteed garlic spinach, béarnaise sauce	39
NIÇOISE SALAD	seared tuna, crispy poached egg, olives, peewee potatoes, haricot verts, herbed vinaigrette	34
WHOLE SEAR BRANZINO	grilled spring vegetable, huile aux herbes	44
SEARED SCALLOP	sweet corn puree, fava beans, red peppers, charred cherry tomatoes	48
BISTRO FILET	salad, house steak sauce, unlimited fries	34
OMELETTE AUX FINES HERBES	goat cheese, fine herbs, harvest mix salad	21
FRENCH TOAST	croissant bread pudding pain perdu, orange crème anglaise	22
STEAK FRITES	dry aged steak, crispy fries, ravigote pistou	42
POULET AU VINAIGRE	½ Chicken, fava beans, chicken fat potatoes, vermouth fond, roasted baby carrots	36

ROASTED EGGPLANT PANTOUFLE	ratatouille, grilled spring onion & goat cheese tartinade, garlic chili oil	28
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GARNITURE

SUCCOTASH	corn, peppers, snap peas, roasted tomato, basil	15
SAUTÉED HARICOT VERTS		15
GRILLED SPRING VEGETABLES	asparagus, spring onion, caulilini	15
POMMES FRITES		15
RATATOUILLE		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, lemon ginger decaf		
MINT LEMONADE	home-made	6.50
MATCHA & COCONUT LEMONADE	home-made	9.50
CUCUMBER LEMONADE	home-made.	9.50
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