

COCKTAILS



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

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

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
- 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 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

BRASSERIE

Paris Bar



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>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>pea leaves, KinderGreens®, fava beans, asparagus, cherry tomatoes, cucumber, spring onion, mint 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
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>	

