

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

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
- 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

BRASSERIE

Paris Bar



LUNCH

CUISINE TRADITIONNELLE PARISIENNE

FRESH BAKED BREAD & BUTTER SERVICE 8

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
- MACARONI AU FROMAGE *merguez sausage, holy trinity, gruyere & comte* 19

SALADS

- CHEF'S AUTUMN SALAD 18
roasted delicata squash, caramelized pears, red cabbage, Espelette coated almonds, soubise vinaigrette, curly greens
- CAESAR SALAD *baby gem, spigarello kale, anchovy parmesan dressing, garlic crumbles* 19

add to any salad: Chicken 14 • Salmon 19

SANDWICHES

- LE SMASHBURGER PARISIEN 29
2 house blend burger patties, aged Irish cheddar, tallow sauteed onions, bibb lettuce, tomato, pickles. B57 sauce, pain au lait
- 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 32
roast beef, horseradish mayonnaise, red wine onion jam, gruyere, bone marrow au jus

BURGER & BUBBLES

smash burger, french fries, glass of Veuve Cliquot champagne

\$48



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.

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

coconut lime couli, mango, blood orange, 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* 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

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 28
roasted root vegetables, spinach pesto, crispy garlic chili

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

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
- 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