

Paris Bar

BRUNCH

The Continental

LA GRANDE 26

Choice of Fruit Juice:
Orange or Grapefruit

Coffee or Tea:
Freshly Brewed Drip Coffee Or Hot Tea

Sunrise Bowl or Pastry Basket:
Greek Yogurt, Granola, Strawberries, Blueberries,
Banana, Honey or Assortment of Bakery Goods

LE PETIT 18

Choice of Fruit Juice:
Orange or Grapefruit

Coffee or Tea:
freshly brewed drip coffee or hot tea

Mixed Fruit

Choice of Pastry

THE AMERICAN 36

Two Eggs Any Style

Choice of: Bacon, Pork Sausage or Chicken Apple Sausage

Choice of: Sourdough Pullman, Everything/Plain Bagel, 7-Grain Toast, English Muffin

Coffee or Tea

Orange Juice or Grapefruit Juice

Mixed Fruit

House Specialty Eggs Benedicts

EGGS BENEDICT PARISIENNE 26

Poached Eggs, House-Smoked Pork Belly, Hollandaise, English Muffin

EGGS BENEDICT NORWEGIAN 27

Smoked Salmon, Poached Egg, Dill Hollandaise, English Muffin

EGGS BENEDICT FLORENTINE 25

Poached Egg, Spinach, Dill Hollandaise, English Muffin

SWEETS

PASTRIES 7
Croissant, Almond Croissant, Chocolate Croissant,
Cinammon Roule, Blueberry Muffins, Jelly Donuts, Nutella Donuts

PASTRY BASKET Blueberry Muffin, Jelly Donut, Croissant. 17

SUNRISE BOWL House-Made Granola, Greek Yogurt, Strawberries, Blueberries, Banana & Honey. 16

WAFFLE 22
Choice of: Strawberries & Blueberries Or Banana, House-Made Chocolate Noisette

FRENCH TOAST Croissant Bread Pudding Pain Perdu, Orange Crème Anglaise 22

SAVORY

ONION SOUP Puff Pastry, Comte 22

EGGS ANY STYLE 19
Choice of: Sourdough Pullman, Everything/Plain Bagel, Whole Grain, English Muffin
Add Bacon 4, Pork Sausage 4, Chicken/Apple Sausage 6,
Smoked Salmon 8, House-Smoked Pork Belly 8

SANDWICH AU PETIT DÉJEUNER Croissant, Bistro Ham, Mornay, Gruyere . . . 14

OMELETTE AUX FINES HERBES Goat Cheese, Fine Herbs, Harvest Mix Salad . 24

AVOCADO TOAST Opal Basil, Ponzu, Scallion, Red Chili, Sunny Side Up Egg, Salad, Sourdough 25

STEAK & EGGS Bistro Filet, Eggs Any Style Crushed Pee-Wee Potatoes 33

ROASTED EGGPLANT PANTOUFLE 28
Grilled Spring Onion & Goat Cheese Tartinade, Garlic Chili Oil

SALADS & SANDWICHES

NIÇOISE SALAD. 34
Seared Tuna, Crispy Poached Egg, Olives, Peewee Potatoes, Haricot Verts, Herbed Vinaigrette

SPRING SALAD 19
Orange Mint Whipped Ricotta, Baby Beets, Orange Supremes, Pistachio Vinaigrette

CAESAR SALAD 19
Baby Gem, Spigarello Kale, Garlic Crumbles, Anchovy Parmesan Dressing
add to any salad: Chicken 14 • Salmon 19

LE SMASHBURGER PARISIEN 29
2 House Blend Burger Patties, Cheddar, Bibb Lettuce,
Tallow Sauteed Onions, Tomato, Pickles. B57 Sauce, Potato Roll

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



STARTING AT 12PM

OYSTERS

Choice of East Coast or West Coast

Served with mignonette, pearl harissa, cocktail sauce, green goddess

SIX for 2 9

A DOZEN for 5 0

SEAFOOD TOWER

TIER 1 52

3 Shrimp, 3 Oysters, 3 Clams

choice of: Tuna Tartare,

Salmon Crudo or Scallop Ceviche

TIER 2 72

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

choice of: Tuna Tartare,

Salmon Crudo or Scallop Ceviche

TIER 3 103

1lb Lobster, 4 Shrimp, 4 Oysters, 4 Clams,

Tuna Tartare, Salmon Crudo,

Scallop Ceviche

RAW BAR

SAKE MARINATED SALMON. 22
Togarashi, Cucumber, Pickled Ginger, Scallion, Chili Oil

TUNA TARTARE. 27
Thai Basil, Olives, Garlic, Shallots, Olive Oil

SCALLOP CEVICHE 27
Coconut Lime Couli, Mango, Blood Orange, Cilantro

SHRIMP COCKTAIL 30
Harissa Cocktail Sauce, Green Goddess
7 each additional

CHILLED LOBSTER 45
Harissa Cocktail Sauce, Green Goddess

Sides

BACON 8

CHICKEN APPLE SAUSAGE. 10

SMOKED SALMON 9

7-GRAIN TOAST. 6

SOURDOUGH TOAST. 6

BAGEL & CREAM CHEESE 9

AVOCADO 4

CRUSHED HERB POTATOES 6

SUCCOTASH. 15
Corn, Peppers, Snap Peas, Roasted Tomato, Basil

SAUTÉED HARICOT VERTS. 15

GRILLED SPRING VEGETABLES . 15

POMMES FRITES 15

RATATOUILLE 15

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.

LES BOISSONS FROIDES, CHAUDES, GAZEUSES ET ALCOOLISÉES



Craft Cocktails

MIMOSA \$17 • BLOODY MARY \$19

BELLINI \$17 • IRISH COFFEE \$19

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

 HONEY DEUCE \$23 
grey goose vodka, raspberry liqueur,
fresh lomonade, fresh honeydew melon

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

CALYPSO \$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

DRAFT BEER (16 OZ)

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
POCKET WRENCH Hazy Pale Ale, New York	12.50

BOTTLE BEER

AMSTEL Light Beer, Netherlands	9.50
ATHLETIC BREWING Non Alcoholic, Connecticut	9.50
MICHELOB ULTRA	9.50
DOC'S Hard Cider, New York	11.00
FROST WORKS Brown Ale, Vermont	12.00

Cafétéria Hot

DRIP COFFEE La Colombe	6
ESPRESSO La Colombe	5.95
AMERICANO	6
CAPPUCCINO	7
LATTE	7.5
add: hazelnut, caramel, vanilla or mocha	+ \$0.5
MATCHA LATTE also available iced	8.5
CHAI LATTE also available iced	8.5
HOT TEA Plain T	6
choice of: sencha green mint english breakfast earl grey darjeeling royal lemon ginger decaf chamomile	

Cafétéria Cold

ICED TEA Plain T	6
pure black or decaf lemon ginger mint	
COLD BREW ICED COFFEE La Colombe	8.5
ICED LATTE	7.5
add: hazelnut, caramel, vanilla or mocha	+ \$0.5
MINT LEMONADE home-made	6.5
MATCHA & COCONUT LEMONADE home-made	9.5
CUCUMBER LEMONADE home-made	9.5
PEACH KOMBUCHA Aqua ViTea	8.5

Pressed Juices

Made In-House

FRESH ORANGE JUICE	7
SUPER GREEN	9
green apple, cucumber, celery, kale, spinach	
PICK ME UP	10
beets, ginger, green apple, pineapple, yuzu, honey	
DETOX	10
turmeric, mango, pineapple, lemon, honey, ginger	

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 NV Philippe Fontaine (Cote des Bar-Aube) FR	29 115
102	CHAMPAGNE BRUT RESERVE NV Veuve Cliquot (Reims) FR	35 150

White

203	SAUVIGNON BLANC 2024 Pascal Jolivet Attitude (Loire) FR	17 70
202	CHABLIS 2024 L. Jadot Cellier (Chablis, Burgundy) FR	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 Sauvignon 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