



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 dust

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,
crémant 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

CERRY MINT SOUR \$13
fresh lemonade, amarena cherry syrup, mint

*contains nuts

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 2025 Whispering Angel (Cotes de Provence, Provence) FR . 21|85
- 402 GRENACHE 2025 Saint Aix (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

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 York 11.00
- FROST WORKS Brown Ale, Vermont 12.00
- MICHELOB ULTRA 9.50

BRASSERIE

Paris Bar



LUNCH

CUISINE TRADITIONNELLE PARISIENNE

Paris Bar

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 EN CROUTE *croissant, apricot jam, apricot salsa* 19

SALADS

- ☀️ SPRING 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 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

PRIX FIXE

\$29

FIRST COURSE

choose one

SPRING SALAD
orange mint whipped ricotta, baby beets, orange supremes, pistachio 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

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

SEARED SALMON (\$4 SUPP.)
mediterranean salad

LE SMASHBURGER PARISIEN
2 house blend burger patties, aged Irish cheddar, tallow sauteed onions, bibb lettuce, tomato, pickles. B57 sauce, pain au lait

DESSERT

choose one

CHOCOLATE MOUSSE
chantilly crème, luxardo cherry

PLATE OF COOKIES

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* 44
- OMELETTE AUX FINES HERBES** *goat cheese, fine herbs, harvest mix salad* 24
- STEAK FRITES** *dry aged steak, crispy fries, ravigote pistou* 42
- ☀️ **POULET AU VINAIGRE** 36
½ Chicken, fava beans, chicken fat potatoes, vermouth fond, roasted baby carrots
- ☀️ **ROASTED EGGPLANT PANTOUFLE** 28
ratatouille, grilled spring onion & goat cheese tartinade, garlic chili oil

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