

COCKTAILS



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

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

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

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...21|85

104 CHAMPAGNE BRUT TRADITION NV Philippe Fontaine (Cote des Bar-Aube) FR 29|115

(NON ALCOHOLIC) BRUT NV Vinada (Castilla) SP 200ml. 17

White

203 SAUVIGNON BLANC 2022 Pascal Jolivet Attitude (Loire) FR 17|70

202 CHABLIS 2023 L. Jadot Cellier (Chablis, Burgundy)..... 19|80

204 SANCERRE 2023 Domaine Guenau (Sancerre, Loire) FR..... 22|85

201 CHARDONNAY 2022 Marimar La Masia (Sonoma, California) US...23|95

205 RIESLING 2021 Trimbach Vielle Vignes (Alsace) FR..... 26|110

Rosé

400 GRENACHE, Cinsault 2022 Chateau Desclans (Cotes de Provence, Provence) FR . 18|75

Red

307 GAMAY 2021 Vieux Bourg (Beaujolais-Villages, Burgundy) FR..... 16|65

300 MALBEC, Cabernet Franc 2020 El Enemigo (Mendoza) Argentina... 18|75

301 GRENACHE, Syrah 2021 Chateau La Nerthe (Cotes du Rhone, Rhone) FR.. 21|85

303 CABERNET SAUVIGNON 2021 Iconoclast (Stags Leap District, Napa) CA. 23|95

302 PINOT NOIR 2021 Trail Marker (Santa Cruz Mountains, California) US 25|105

304 TEMPRANILLO 2019 Murrieta Finca Ygay Reserva (La Rioja) SP... 24|105

BRASSERIE

Paris Bar

BREAKFAST
LUNCH
DINNER
BRUNCH

BRASSERIE

Paris Bar

LE JARDIN

Rooftop Lounge

MENU

Cocktails

APERITIFS
MARQUES
VINS
OYSTERS
&
DELICIOUS
COCKTAILS
WINE CO.

BRUNCH

CUISINE TRADITIONNELLE PARISIENNE



Complimentary Elite Breakfast
BREAKFAST PASTRY, FRUIT CUP
DRIP COFFEE or TEA



SWEETS

PASTRIES <i>apple feuillette, croissant, almond croissant, chocolate croissant, cinammon roule carmel apple muffins, blueberry muffins, jelly donuts, nutella donuts</i>	7
CONTINENTAL BREAKFAST <i>fruit bowl, choice of pastry, choice of drip coffee or tea</i>	16
SUNRISE BOWL <i>house-made granola, Greek yogurt, strawberries, blueberries, banana and honey</i>	16
WAFFLE <i>Choice of: strawberries & blueberries or banana, house-made chocolate noisette and hazlenut crunch</i>	22
FRENCH TOAST <i>croissant bread pudding pain perdu, orange crème anglaise</i>	22

SAVORY

ONION SOUP <i>puff pastry, comte</i>	22
EGGS ANY STYLE <i>Choice of: sourdough pullman, everything/plain bagel, whole grain, english muffin add bacon 4, pork sausage 4, chicken/apple sausage 6, gravlax 8, house-smoked pork belly 8</i>	19
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>gravlax, poached egg, dill hollandaise, english muffin</i>	27
STEAK & EGGS <i>bistro filet, eggs any style crushed pee-wee potatoes</i>	33
GARGANELLI AUTOMNE <i>roasted root vegetables, spinach pesto, crispy garlic chili</i>	28

SIDES

BACON 8	AVOCADO 4
CHICKEN APPLE SAUSAGE 10	CRUSHED HERB POTATOES 6
SMOKED SALMON 9	BABY CARROTS 14
7-GRAIN TOAST 6	SAUTÉED HARICOT VERTS 15
SOURDOUGH TOAST 6	ROASTED ROOT VEGATABLES 15
BAGEL & CREAM CHEESE . 9	POMMES FRITES 15

Paris Bar

OYSTER BAR



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

SEAFOOD TOWER

TIER 1 47

3 Shrimp, 3 Oysters, 3 Clams

choice of: Tuna Tartar,
Cured Salmon or Scallop Ceviche

TIER 2 67

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

choice of: Tuna Tartar,
Cured Salmon or Scallop Ceviche

TIER 3 94

1lb Lobster, 4 Shrimp, 4 Oysters, 4 Clams,
Tuna Tartar, Cured Salmon,
Scallop Ceviche

RAW BAR

CURED SALMON <i>pomegranate gelee, crème fraîche, caviar</i>	19
TUNA TARTARE <i>thai basil, olives, garlic, shallots, olive oil</i>	27
SCALLOP CEVICHE <i>peppers, pineapple, cilantro</i>	24
KING CRAB LEG <i>green goddess dressing</i>	28
SHRIMP COCKTAIL <i>harissa cocktail sauce, green goddess</i>	30
	7 each additional
CHILLED LOBSTER <i>harissa cocktail sauce, green goddess</i>	45

CUISINE TRADITIONNELLE PARISIENNE

SALADS & SANDWICHES

NIÇOISE SALAD <i>seared tuna, crispy poached egg, olives, peewee potatoes, haricot verts, herbed vinaigrette</i>	34
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CHEF'S AUTUMN SALAD <i>roasted delicata squash, caramelized pears, red cabbage, Espelette coated almonds, soubise vinaigrette, curly greens</i>	18
CAESAR SALAD <i>baby gem, spigarello kale, anchovy parmesan dressing, garlic crumbles</i>	19
<i>add to any salad: Chicken 14 • Salmon 19</i>	

LE SMASHBURGER PARISIEN <i>2 house blend burger patties, aged Irish cheddar, tallow sauteed onions, bibb lettuce, tomato, pickles. B57 sauce, pain au lait</i>	29
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CROQUE MONSIEUR <i>bistro ham, Comte, mornay sauce</i>	26
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CROQUE MADAME <i>bistro ham, Comte, mornay sauce, fried egg</i>	27
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CHICKEN CLUB <i>bacon, avocado, cilantro aioli, lettuce, tomato</i>	24
<i>choice of: sourdough pullman or 7-grain</i>	

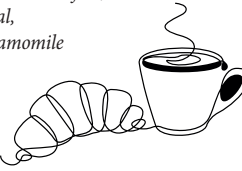
FRENCH DIP SANDWICH <i>roast beef, horseradish mayonnaise, red wine onion jam, gruyere, bone marrow au jus</i>	32
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CAFFETTERIA



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, ceylon mango 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>	