

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

HOT APPLE TODDY \$19

maker's mark bourbon, organic apple cider, pumpkin pie spice, vanilla, orange, whipped cream

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

(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 Guenau (Sancerre, Loire) 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



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>	
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
GARGANELLI AUTOMNE	28
<i>roasted root vegetables, spinach pesto, crispy garlic chili</i>	

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 VEGETABLES 15
BAGEL & CREAM CHEESE . 9	POMMES FRITES 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 47
3 Shrimp, 3 Oysters, 3 Clams
choice of: Tuna Tartar,
Salmon Crudo or Scallop Ceviche

TIER 2 67
1lb Lobster, 3 Shrimp, 3 Oysters, 3 Clams
choice of: Tuna Tartar,
Salmon Crudo or Scallop Ceviche

TIER 3 94
1lb Lobster, 4 Shrimp, 4 Oysters, 4 Clams,
Tuna Tartar, Salmon Crudo,
Scallop Ceviche

R A W B A R

SAKE MARINATED SALMON 19
togarashi, cucumber, pickled ginger, scallion, chili oil

TUNA TARTARE 27
thai basil, olives, garlic, shallots, olive oil

SCALLOP CEVICHE 24
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

SALADS & SANDWICHES

NIÇOISE SALAD	34
<i>seared tuna, crispy poached egg, olives, peewee potatoes, haricot verts, herbed vinaigrette</i>	

CHEF'S AUTUMN SALAD	18
<i>roasted delicata squash, caramelized pears, red cabbage, Espelette coated almonds, soubise vinaigrette, curly greens</i>	

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	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 <i>bacon, avocado, cilantro aioli, lettuce, tomato</i>	24
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, ceylon mango decaf, chamomile</i>	
HOT CHOCOLATE	7.50
<i>belgian chocolate ganache, caramel, cinnamon, whipped cream</i>	
HOT APPLE CIDER & CREAM	7.50

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>	

