

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 OF THE OPERA (serves 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

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 .. 17|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) FR17|70

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

204 SANCERRE 2023 Domaine Guenau (Sancerre, Loire) FR.....21|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 By Ott (Cotes de Provance, Provance) FR 18|75

Red

307 GAMAY 2021 Vieux Bourg (Beaujolais-Villages, Burgundy) FR16|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... 24|105

Cuisine Traditionnelle Parisienne		
Fresh Baked Bread & Butter Service 8		
Hors d'Oeuvres		
Onion Soup	puff pastry, comte	22
Seared Scallop	cauliflower puree, cherry tomatoes, sauce grenobloise	25
Scallop Ceviche	peppers, pineapple, cilantro	21
Beef Tartare	bone marrow aioli, quail egg, cornichon, capers, toast points	22
Goat Cheese Croquette	house-smoked, lavender honey	14
Salads		
Chef's Autumn Salad	roasted delicata squash, caramelized pears, red cabbage, Espelette coated almonds, soubise vinaigrette, curly greens	14
Caesar Salad	baby gem, spigarello kale, anchovy parmesan dressing, garlic crumbles	14
Sandwiches		
Le Smashburger Parisien	2 house blend burger patties, aged Irish cheddar, tallow sauteed onions, bibb lettuce, tomato, pickles. B57 sauce, pain au lait	28
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	roast beef, horseradish mayonnaise, red wine onion jam, gruyere, bone marrow au jus	31
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	peppers, pineapple, cilantro
SECOND COURSE	
choose one	
Chicken Club	bacon, avocado, cilantro aioli, lettuce, tomato
Fettuccine d'Été	housemade fetticini summer mushrooms, patty pan squash, charred tomatoes, fines herbs burre blanc
Seared Salmon Caesar	baby gem, baby kale, parmesan & anchovy dressing, garlic crumbles
Roasted Organic Half Chicken	mushroom ragu, herbed patty pan squash, glace de poulet
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	36
Niçoise Salad	seared tuna, crispy poached egg, olives, peewee potatoes, haricot verts, herbed vinaigrette	34
Roasted Halibut	asparagus, snap peas, sauce vierge	46
Sauteed Scallop	cauliflower puree, cherry tomatoes, sauce grenobloise	48
Seared Salmon	plain or blackened choice of: caesar salad or chef's autumn salad	38
MEAT		
Bistro Filet	salad, house steak sauce, unlimited fries	29
Herbed Chicken Paillard	choice of: caesar salad or chef's autumn salad	25
Roasted Organic Half Chicken	herbed patty pan squash, glace de poulet	34
Omelette aux Fines Herbes	goat cheese, fine herbs, harvest mix salad	24
Steak Frites	hanger steak, crispy fries, ravigote pistou	41
Vegetable Napoleon	piperade, délice de bourgogne mousse, roasted broccolini, gordal olive sauce, puff pastry	24
GARNITURE		
Herbed Patty Pan Squash		14
Sautéed Haricot Verts		14
Sautéed Asparagus		14
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, ceylon mango 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