

# BAR MAGGY

## MAINS

<b>Classic French Onion Soup</b> ..... 16 <i>beef stock, croutons, gruyère</i>	<b>Crab Cake</b> ..... 18 <i>mustard aioli, celery root remoulade, herb salad</i>
<b>Caesar Salad*</b> ..... 16 <i>baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing</i> <i>Add on: chicken +8, salmon +12, steak +14</i>	<b>Chicken Katsu Sandwich</b> ..... 18 <i>yuzu aioli, salted cabbage, house pickle</i>
<b>Beet Salad</b> ..... 15 <i>red &amp; golden beets, straciatella, pistachios, almonds, red wine dressing</i>	<b>Classic American Burger*</b> ..... 22 <i>lettuce, tomato, onion, american cheese</i>
<b>Hamachi Crudo*</b> ..... 22 <i>bloody mary sauce, pickled onion, montreal spice</i>	<b>Filet au Poivre</b> ..... 59 <i>8oz beef tenderloin, cognac pepper sauce, frites</i>
<b>Escargot</b> ..... 18 <i>parsley garlic butter, piment d'espette, baguette</i>	<b>Bucatini Pesto</b> ..... 28 <i>basil pesto, straciatella, pine nuts</i>
	<b>Foie Gras Éclair*</b> ..... 21 <i>black garlic puree, lavender honey, crispy corn</i>

## SWEETS

<b>Classic Crème Brulee</b> ..... 13 <i>vanilla custard, turbinado</i>
<b>Citrus Olive Oil Cake</b> ..... 11 <i>strawberry coulis, citrus, vanilla ice cream</i>

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
A 20% service charge is applied to each guest check and is distributed to our team members who served you today. Additional gratuity is at the guest's discretion.

## APÉRO TIME

AVAILABLE DAILY 2PM-6PM

<b>Classic French Onion Soup</b> .....	14
<i>beef stock, croutons, gruyère</i>	
<b>Caesar Salad*</b> .....	13
<i>baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing</i>	
<i>Add on: chicken +8, trout +12, salmon +12</i>	
<b>Hamachi Crudo</b> .....	18
<i>bloody mary sauce, pickled onion, montreal spice</i>	
<b>Beef Tartare*</b> .....	16
<i>crispy pearl onion, country toast</i>	

<b>Escargot</b> .....	16
<i>parsley garlic butter, piment d'esplette, baguette</i>	
<b>Pomme Frites</b> .....	8
<i>sauce aux poivres</i>	
<b>Chicken Katsu Sandwich</b> .....	16
<i>yuzu aioli, salted cabbage, bulldog sauce</i>	
<b>Classic American Burger*</b> .....	16
<i>lettuce, tomato, onion, american cheese</i>	

## WINES

<b>Famille Hugel Pinot Blanc</b> .....	13
<b>Mas La Chevaliere Pays d'Oc Chardonnay</b> .....	14
<b>Domain St. Cyr Beaujolais</b> .....	13
<b>Chateau Du Callau Malbec</b> .....	14
<b>CHANDON Brut Rosé</b> .....	14

## BEER

<b>Coors Light</b> .....	5
<b>Dos Equis</b> .....	5
<b>Russell Kelley Mosaic IPA</b> .....	7
<b>Telluride Pilsner</b> .....	7
<b>Stem Ciders Hibiscus</b> .....	6
<b>Surfside Iced Tea/Lemonade/Green Tea</b> .....	5
<b>Bucket of Surfside (4)</b> .....	15

## COCKTAILS

12

### Old Fashioned

*bourbon, demerara, bitters*

### Martini

*vodka or gin, dry vermouth*

### Gimlet

*gin, lime, simple*

### Mule

*choice spirit, ginger beer, lime*

### Aperol Spritz

*aperol, sparkling, wine, soda, orange*

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