

SIGNATURE COCKTAILS

The Royal Alliance 17 <i>elijah craig rye, angel's envy bourbon, demerara, bitters, absinthe rinse</i>	Maggy Martini 16 <i>ford's gin, ketel one botanicals peach & orange blossom, lillet blanc, carpano dry vermouth, pate de fruit</i>
L'Expérience 18 <i>tito's vodka, carpano bianco, st. germain, lemon, basil, soda</i>	La Spritz Botanique16 <i>lillet blanc, carpano dry, herbs de provence honey syrup, lemon, soda, sparkling wine</i>
Canary 15 <i>cazadores blanco, suze, lime, pineapple, simple, nutmeg salt rim</i>	Normandy Night19 <i>maker's mark bourbon, calvados, honey syrup, lemon</i>

CLASSIC COCKTAILS

French 7517 <i>choice of (hendrick's gin or hennessy vs cognac), lemon, simple, sparkling wine</i>	Naked & Famous 17 <i>ilegal mezcal, yellow chartreuse, aperol, lemon</i>
French Martini16 <i>belvedere vodka, giffard framboise, pineapple, lemon, simple, vanilla</i>	Negroni 16 <i>beefeater gin, campari, sweet vermouth</i>
	Red Sangria 12 <i>red wine, vodka, pear liqueur, pineapple, lemon, simple</i>

Sparkling/Champagne

Lucien Albrecht Cremant D'Alsace Brut <i>Alsace, France</i> 16/75
CHANDON Brut Napa Valley, California 16/75
Moët & Chandon Impérial Brut <i>Epernay, France</i>25/115
French Bloom Le Blanc NA16/65

White

Famille Hugel Pinot Blanc <i>Alsace, France</i> 15/70
Sager & Verdier Sancerre Loire, France 22/100
Cuvaison Estate Sauvignon Blanc <i>Napa Valley, California</i> 18/85
WALT Chardonnay Sonoma Coast, California 18/85
Mas la Chevaliere Pays d'Oc Chardonnay <i>Languedoc France</i> 16/75

Rosé

CHANDON Brut Rosé Napa Valley, California 16/70
Gratien & Meyer Cremant Brut Rosé Loire Valley, France 14/65
Whispering Angel Rosé <i>Cotes De Provence, France</i> 16/75

Bottle/Can

Corona Extra 7
High Noon Vodka Seltzer 9
Telluride Pilsner 8
BERO Double Tasty West Coast IPA NA 8
BERO Kingston Golden Pilsner NA 8

Red

E. Guigal Côtes du Rhône Rouge <i>Rhone Valley, France</i> 14/65
Benton-Lane Estate Pinot Noir <i>Williamette Valley Oregon</i> 16/75
Amelie & Charles Sparr Pinot Noir 'Carpe Diem' <i>Alsace, France</i> 19/90
Domaine St. Cyr Beaujolais, France 15/70
Chateau Du Caillau Malbec Cahors, France 16/75
Domaine Baron De Rothschild Lafite 'Les Legendes' <i>Bordeaux, France</i> 20/95
St. Francis Cabernet Sauvignon <i>Sonoma Country, California</i> 19/90

Draft

Breckenridge Amber 8
Allagash Wheat 8
Stem Ciders Hibiscus 8
Russell Kelley Mosaic IPA 9
Stella Artois 9
Outer Range In The Steep IPA 9
Coors Light 6
Westbound & Down Colorado Pale Ale 8

APÉRO TIME

Daily 2pm-6pm

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

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

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

Red Sangria

red wine, vodka, pear liqueur, pineapple, lemon, simple

WINES

Cuvaison Estate Sauvignon Blanc	16
Mas La Chevaliere Pays d'Oc Chardonnay	14
Domain St. Cyr Beaujolais	13
Chateau Du Callau Malbec	14
CHANDON Brut Rosé	14

BEER

Coors Light	5
Russell Kelley Mosaic IPA	7
Telluride Pilsner	7
Stem Ciders Hibiscus	6
High Noon Vodka Seltzer	7

*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.