

BAR LA RUE

raw

CHILLED *Oysters*

classic accoutrements GF

½ DOZ 24. | DOZ 48.

SHRIMP COCKTAIL

horseradish cocktail sauce,
dijon mustard aioli GF 24.

TUNA TARTARE

avocado, tomato, shallot, yuzu,
lavash crisp 23.

SMOKED TROUT DIP

dill crème fraîche, fennel confit, chili oil,
everything spice, crispy lavash 17.

Shellfish TOWER*

\$45 per guest • minimum 2 guests

oysters, poached shrimp, king crab,
poached lobster, classic cocktail sauce,
dijon mustard aioli, mignonette GF

soup & salads

FRENCH ONION SOUP

caramelized onion, gruyere,
sourdough crouton 13.

LITTLE GEM CAESAR

garlic parmesan bread crumbs,
24 month parmigiano VG 15.

KALE & ENDIVE

roquefort blue cheese, green grapes,
smoked almonds, celery VG GF 17.

ADD

GRILLED FLAT IRON STEAK 14.

HERB CHICKEN BREAST 8.

POACHED SHRIMP 9.

GF: gluten friendly VG: vegetarian

Many of our dishes can be modified to be gluten &
vegan-friendly. Please ask your server for options.

*Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

amuse

Bougie

CHICKEN NUGGET

5g osetra caviar,
ranch crème fraîche 12. per piece

fondue service

28. serves 2 guests

gruyère cheese, aged cheddar,
braised bacon, vegetable crudité,
warm garlic sourdough

ADD per person

POACHED SHRIMP 9. | CRISPY FRITES 8.



snacks

STEAMED MUSSELS

shallot, garlic, bay leaf,
white wine, cultured butter 27.

ADD Frites 8.

DUCK WINGS A L'ORANGE

ginger, espelette,
roasted peanuts, herb ranch 24.

ROASTED ESCARGOT

herb-garlic butter, lemon,
pernod, baguette 17.

CRISPY TATER TOTS

smoked ketchup VG 12.

FRITES

housemade garlic aioli GF 8.

Frite Style BOARD

10 chicken nuggets, mountain of fries,
& all the sauces 45.

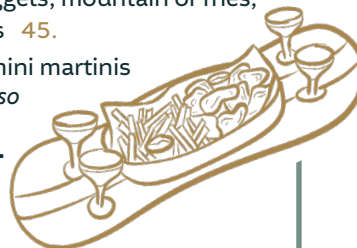
served with 2 mini martinis
classic or espresso

ADDITIONAL MARTINIS

8. each

ENHANCE WITH OSETRA CAVIAR

15g | 30. • 30g | 55.



mains

STEAK FRITES

garlic aioli, crispy frites GF

HAND-CUT FILET 7oz 54.

PRIME FLAT IRON 5oz 36.

PRIME NY STRIP 14oz 69.

ADD *An Poivre* 7. | *Bearnaise* 7.

ROASTED HALF CHICKEN

mashed potatoes, garlic confit,
chicken jus GF 39.

PAN SEARED SEA BASS

caper brown butter, brioche croutons,
parsley, lemon 28.

CRISPY CHICKEN SANDWICH 17.

Regulier

garlic aioli, house pickle slaw,
honey, brioche

Spicy

chili oil, szechuan pepper, hot honey,
house pickle slaw, herb ranch

Royale WITH CHEESE

smash burger, sharp american cheese,
dijonnaise, caramelized onion,
dill pickle 18.

ADD BACON 7.

Provence Style

served over gruyère cheese fondue 5.



lobster roll

buttery brioche, old bay aioli, fennel,
celery, lemon 34.

ADD 10g Osetra Caviar 20.

ASK US ABOUT

The Frenchy



wine

BUBBLES

Cremant, JC Calvet, bordeaux, fra (NV) 15.

Cremant Rosé, Francois Montand, jura, fra (NV) 14.

NA, Lyre, "Classico", AU 250ml 15.

PERRIER JOUET

glass | 25. • 375ml bottle | 50.

WHITE

Chardonnay, Cave de Lugny, "la vieille reserve", macon, fra (2022) 14.

Rosé, Mont Gravet, languedoc, fra (2021) 12.

Sancerre, Chateau de Sancerre, loire, fra (2022) 25.

Sauvignon Blanc, Raphael Midoir, touraine, fra (2022) 13.

RED

Cabernet, Lapis Luna, lodi, ca (2019) 13.

Cotes du Rhone, Bieler, "la jassine", valreas, fra (2021) 14.

Pinot Noir, Maison Nicolas, pays d'OC, fra (2020) 12.

Bordeaux, Chateau Loudenne, medoc, fra (2016) 23.

beer

STELLA ARTOIS 8.

DESCHUTES FRESH HAZE 8.

FOUNDERS centennial ipa 8.

KRONENBOURG BLANC

french wheat 9.

BUD LIGHT 7.

MILLER HIGH LIFE 7.

BLAKE'S TRIPLE JAM cider 8.

GOOSE ISLAND SOFIE saison 10.

BEST DAY N/A kolsch 8.

NÜTRL LEMONADE hard seltzer 9.

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cocktails

BONNE VIVANT

grey goose, aperol, eucalyptus, blood orange liqueur, lemon 18.

RUE TROPICALE

bacardi reserva ocho 8yr, pineapple liqueur, giffard rhubarb, lemon 16.

PAMPLEMOUSSE PALOMA

gran centenario, torched rosemary, grapefruit, lime 16.

STRAWBERRY SPRITZ

malfy, strawberry mint, lillet rose, lemon, prosecco 17.

ESPRESSO MARTINI

vanilla vodka, kahlúa, espresso 17.

BOLD FASHIONED

old forester, vanilla bourbon demerara, bitters 17.

RASPBERRY BERET

jefferson's very small batch, chamomile, blackberry, lemon, raspberry, bitters 17.

FRENCH KISS

creyente mezcal, strega herbal liqueur, lime, mango, serrano 17.

HOT

L'ORANGE BLOSSOM

wheatly vodka, domaine de canton, orange blossom, lemon 15.

JEAN-CLAUDE

maker's mark, bénédictine, blackberry, mint, lemon 15.

MULLED WINE 12.

Mocktails

ENCHANTÉ

vibrante non-alcoholic apertivo, rosemary, lemon 14.

FAUX FIZZ

ritual gin alternative, lemon, Q grapefruit 14.



SANTE!

shots

LE CARAJILLO

liquor 43, espresso, white chocolate liqueur 9.

CITRON ROUGE

absolut, strawberry, mint, lemon 9.

FLORAL FLUMÉ

creyente mezcal, hibiscus, lime 9.