

# LE DEPOT

B R A S S E R I E

www.ledepotpc.com @ledepotpc

## ♦ BAR MENU ♦

<b>Escargots</b> <i>Baked Snails</i> parsley   garlic   butter   white wine   herb breadcrumbs 17	<b>Cheeseburger*</b> 20 7 oz burger   cheese   brioche   dijon aioli   french fries	<b>Assiette de Fromage</b> <i>Selection of Cheeses</i> 26 chef's selection of local & imported cheeses
<b>Caviar</b> <i>Paddlefish Caviar 30gm</i> brioche   crème fraîche   chives   shallots 83	<b>Le Depot Royale*</b> 26 7 oz burger   bleu cheese   ham   caramelized onions   au poivre sauce   truffle aioli   brioche   french fries	<b>Assiette de Charcuterie</b> <i>Sliced &amp; Cured Meats</i> 27 chef's selection of local & imported cured meats
<b>Casse-Croûte</b> <i>Snack Trio</i> niçoise olives   sesame cashews   potato chips 6	* consuming raw or undercooked meats, poultry, seafood, shellfish,	
		<b>French Baguette &amp; Butter</b> 3 1/4 of baguette <i>add olive tapenade, pistou &amp; herbed anchoiade</i> 5

## BEERS, BOTTLES & CANS

Park City Brewing, Powder Buoy, Pilsner 16 oz.   Salt Lake City   5% abv 10	Uinta, Golden Spike, Hefeweizen 12 oz.   Salt Lake City   5% abv 8	Epic, Hip Check, Imperial Lager 16 oz.   Salt Lake City   7.5% abv 11	Grid City, Barrel Aged Imperial Brown Ale 16 oz.   Salt Lake City   9.6% abv 19	T.F. Brewing, Ferda, Double IPA 16 oz.   Salt Lake City   8.2% abv 15	Guinness, Draught Stout 14.9 oz.   Ireland   4.2% abv 10	Michelob Ultra, Lager 12 oz.   St. Louis, MO   4.2% abv 8	Lefte, Belgian Blond Ale 11.5 oz.   Belgium   6.6% abv 12	Chimay, Trappist Cinq Cents (White Label), Golden Strong Abbey Tripel 62 750 ml   Belgium   8% abv	Chimay, Trappist Grande Réserve (Blue Label), Dark Strong Ale 66 750 ml   Belgium   9% abv
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## WINE BY THE GLASS

### SPARKLING & CHAMPAGNE

Brut Sparkling 15 Willm, Blanc de Blanc, Brut   Alsace, FR	Brut Rosé 20 Lucien Albrecht, Crémant D'Alsace, Rosé   Alsace, FR	Brut Champagne 40 Laurent Perrier, La Cuvée   Tours-sur-Marne, FR
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### ROSÉ

Still Rosé 15 Château Montaud   Côtes de Provence, FR
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### WHITE

Sauvignon Blanc 17 Le Coeur de la Reine   Touraine, FR	Rhône Blanc 16 André Brunel, La Bécassonne   Côtes du Rhône, FR	Chardonnay 17 Jadot   Mâcon-Villages, FR	Chablis 25 Simonnet-Febvre   Chablis, FR
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### RED

Pinot Noir 17 Primarius   Oregon	Burgundy 25 Glantenet, Hautes-Côtes de Nuits   Burgundy, FR	Rhône Rouge 16 André Brunel, Cuvée Est-Ouest   Côtes du Rhône, FR	Cabernet Sauvignon 20 75 Wine Company   Napa Valley, CA	Bordeaux 25 La Devine Clos Cantenac   St. Émilion Grand Cru, Bordeaux, FR
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## DRAUGHT BEER

Stella Artois, Lager 9 Belgium   5% abv	Local Brewery Rotation 10 Utah   5% abv
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## HARD CIDERS

Highpoint, Transplant, New England Style 9 12 oz.   Jackson Hole, WY   6% abv	Dendric Estate, Dry Cut '24 30 375 ml   Kamas Valley, Utah   8.5% abv	Claque-Pépin, Cidre Bouché 35 750 ml   Normandy, France   4.5% abv
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## APÉRITIFS & CHAMPAGNE COCKTAILS

Le Depot 75 20 gin   st germain   sparkling wine   lemon	Paris en Bulles <i>Paris in Bubbles</i> 22 snow tequila   alpine ange vert   lime   velvet falernum   sparkling wine	Kir / Kir Royale 18 creme de cassis   white wine or sparkling wine	La Parisienne 18 vodka   lemon   butterfly pea flower- lavender simple   chambord   sparkling wine	Hugo Spritz 18 st germain   sparkling wine   sparkling water   mint	La Rosée Péillante 12 <i>Sparkling Dew</i> lillet rosé   tonic   orange bitters
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## HARD SELTZER

Bubble Works, Elderflower 18 12oz.   Salt Lake City   9.2% abv
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## N/A BEER

Athletic, Golden 8 Stratford, CT   ~ 0.5% abv
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"ONLY THE  
UNIMAGINATIVE  
CAN FAIL TO  
FIND A REASON  
FOR DRINKING  
CHAMPAGNE."

OSCAR WILDE

## MARTINIS

French Blonde 20 gin   lillet blanc   st germain   grapefruit	French Martini 19 vodka   chambord   pineapple   gin
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## ♦ LE DEPOT COCKTAILS ♦

L'Amourette <i>A Brief Romance</i> 19 bourbon   sweet vermouth   underground herbal	Près du Quai <i>Near the Dock</i> 19 rum   bourbon   sweet vermouth   averna amaro	Le Printemps Sauvage <i>Wild Spring</i> 25 gin   alpine preserve   honey simple   green chartreuse   zirbenz   lavender bitters	Champs-Élysées <i>Elysian Fields</i> 22 cognac   green chartreuse   lemon	Le Chalet Secret 19 calvados   domaine de canton   benedictine   ginger bitters
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## ZERO PROOF

Boulevard de Fleurs 16 roots divino rosso n/a   elderflower tonic   orange twist	Blonde Lumière 16 ritual n/a gin   grapefruit juice lemon   elderflower n/a	Mocktail #1 16 ritual n/a gin   elderflower n/a liqueur   grapefruit soda	Hugo-Naught 16 elderflower n/a liqueur   zilch n/a sparkling wine   sparkling water
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Corkage Fee \$30 per Bottle - Two 750 ml bottles (or equivalent) maximum per reservation