

LE DEPOT

B R A S S E R I E

www.ledepotpc.com @ledepotpc

• BAR MENU •

Escargots <i>Baked Snails</i> parsley garlic butter white wine herb breadcrumbs	17	Cheeseburger* 7 oz burger cheese brioche dijon aioli french fries	20	Assiette de Fromage <i>Selection of Cheeses</i> chef's selection of local & imported cheeses	26
Casse-Croûte <i>Snack Trio</i> niçoise olives sesame cashews potato chips	6	Le Depot Royale* 7 oz burger bleu cheese ham caramelized onions au poivre sauce truffle aioli brioche french fries	26	Assiette de Charcuterie <i>Sliced & Cured Meats</i> chef's selection of local & imported cured meats	27
* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness		French Baguette & Butter 1/4 of baguette <i>add olive tapenade, pistou & herbed anchoiade</i>	3		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
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
Leffe, Belgian Blond Ale 11.5 oz. Belgium 6.6% abv	12
Moose Drool, Brown Ale 12 oz. Montana 5.0% abv	10
Chimay, Trappist Cinq Cents (White Label), Golden Strong Abbey Tripel	62
Chimay, Trappist Grande Réserve (Blue Label), Dark Strong Ale	66
750 ml Belgium 9% abv	

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Brut Sparkling Willm, Blanc de Blanc, Brut Alsace, FR	15
Brut Rosé Lucien Albrecht, Crémant D'Alsace, Rosé Alsace, FR	19
Brut Champagne Laurent Perrier, La Cuvée Tours-sur-Marne, FR	38

ROSÉ

Still Rosé Château Montaud Côtes de Provence, FR	16
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WHITE

Sauvignon Blanc Le Coeur de la Reine Touraine, FR	17
Rhône Blanc André Brunel, La Bécassonne Côtes du Rhône, FR	16
Pinot Grigio Aria by Vosca Friuli Venezia Giulia ITA	15
Chardonnay Jadot Mâcon-Villages, FR	18
Chablis Albert Bichot Chablis, FR	32

RED

Pinot Noir Primarius Oregon	18
Burgundy Glantenet, Hautes-Côtes de Nuits Burgundy, FR	25
Chinon (Cabernet Franc) N. Grosbois, La Cuisine de ma Mère Loire, FR	20
Rhône Rouge André Brunel, Cuvée Est-Ouest Côtes du Rhône, FR	16
Cabernet Sauvignon 75 Wine Company Napa Valley, CA	20
Bordeaux La Devine Clos Cantenac St. Émilion Grand Cru, Bordeaux, FR	25

DRAUGHT BEER

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

HARD CIDERS

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

APÉRITIFS & CHAMPAGNE COCKTAILS

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

HARD SELTZER

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

Athletic, Golden Stratford, CT ~ 0.5% abv	8
Athletic, Hazy IPA Stratford, CT ~ 0.5% abv	8

“ONLY THE
UNIMAGINATIVE
CAN FAIL TO
FIND A REASON
FOR DRINKING
CHAMPAGNE.”

OSCAR WILDE

MARTINIS

Yuzu French Blonde lillet blanc hennessy vs yuzu curaçao grapefruit	20
French Martini tito's chambord pineapple gin	19

• LE DEPOT COCKTAILS •

L'Amourette <i>A Brief Romance</i> bourbon sweet vermouth underground herbal	19
Près du Quai <i>Near the Dock</i> rum bourbon sweet vermouth averna amaro	19
Le Printemps Sauvage <i>Wild Spring</i> high west double rye alpine preserve honey simple green chartreuse zirbenz lavender bitters	25
Champs-Élysées <i>Elysian Fields</i> hennessy vs green chartreuse lemon	22
Berry Rouge Pressé grey goose berry lavender lime rhubarb liqueur blackberry purée	19
Ode to Elanor empress cucumber-lemon gin espelette-cucumber syrup velvet falernum lime	20

ZERO PROOF

Boulevard de Fleurs roots divino rosso n/a elderflower tonic orange twist	16	Hugo-Naught elderflower n/a liqueur zilch n/a sparkling wine soda water	16
Blonde Lumière imposter zero proof gin grapefruit juice lemon elderflower n/a liqueur	16	Mocktail #1 imposter zero proof gin elderflower n/a liqueur grapefruit soda	16

Corkage Fee \$30 per Bottle - Two 750 ml bottles (or equivalent) maximum per reservation