



Le Jardin

CRAFT COCKTAILS

- THE SPRITZ *aperol aperitivo, fresh passion fruit & lime, cremant brut* 22
- LE MERIDIEN *vodka, rose essence, grapefruit, yuzu, cranberry* 21
- ESPRESSO MARTINI *vodka, vanilla, dandelion, fresh espresso, chocolate, hazelnut dust (contains nuts)* 22
- ALL CHIPS ARE DOWN *woodford reserve bourbon, bergamot syrup, bitters* 24
- NEGRONI *citadelle gin, campari, sweet vermouth* 21
- TROUBLEMAKER *cahaca rum, fresh pressed mango, lime zests, gomme syrup* 19
- LYCHEE BLOSSOM *nigori sake, st. germain elderflower, fresh lychee, fresh lime, rose essence, hibiscus* 23
- KIR ROYAL *champagne brut tradition, trimbach framboise liqueur, strawberry* 29
- PARIS 75 *citadelle gin, yuzu, lemon, orange water, cr  mant brut* 19
- WORLD CUP *strawberry gin, fresh lemonade, mint, cucumber* 21
-      HONEY DEUCE *grey goose vodka, raspberry liqueur, fresh lomonade, fresh honeydew melon* 23

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woodford bourbon, sweet vermouth, campari, bergamot syrup, finished with bergamot & rose-infused smoke



MARGARITAS

- SPICY MARGARITA *jalapeno infused tequila, fresh lime juice, organic agave nectar, salt* 22
- LE JARDIN *salmiana mezcal, jalapeno tequila, tomatillo jam, tomato water, thai basil* 23
- JUNGLE BIRD *pineapple infused tequila, aperol liqueur, lime, passion fruit* 23

NON ALCOHOLIC APERITIFS

- LYRE’S *orange, rhubarb, elderflower* 11
- GHIA *yuzu, rosemary, gentian, lime, salt* 13
- THE ORCHARD *yuzu, roses, grapefruit, tonic* 12
- CHERRY MINT SOUR *fresh lemonade, amarena cherry syrup, mint* 13

DIPS

- AVOCADO DIP 22
opal basil, yuzu, scallion, jalapeno, fried wonton
- HUMMUS 19
carrots, cucumber, watermelon radish, pita, za’atar spice

SMALL BITES

- DUCK BREAST BAO BUN 25
pickled veggies hoisin & sriracha mayo
- SHRIMP TACOS 25
pickled onions, chipotle mayo, queso fresco
- PORK BELLY TACOS 20
brasied pork belly, pickled onions, cilantro, queso fresco
- FRIED CHICKEN SLIDERS 20
asian slaw, spicy mayo
- AGED BEEF SLIDERS 21
tomato pickle chutney, B57 sauce, Hawaiian bun
- ZUCCHINI CHIPS 18
dill yogurt



BURGER & BUBBLES
*smash burger, french fries,
glass of Veuve Cliquot champagne*
\$48

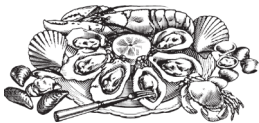


SMASHBURGER 29

2 hanger/brisket blend patties, American cheese, tallow sauteed onions, B57 sauce, potato bun

THE EIFFEL TOWER 85

serves four
a smorgasbord of our small bites for parties of 4 or more, 3 tiers of food
includes fried chicken sliders, aged beef sliders, pork belly tacos,
duck brest bao buns, shrimp tacos & 3 pounds of fries



THE RAW BAR

from
Paris Bar

- TUNA TARTARE *thai basil, olives, garlic, shallots, olive oil . .* 27
- SCALLOP CEVICHE *peppers, pineapple, cilantro.* 24
- SHRIMP COCKTAIL *harissa cocktail sauce, green goddess* 30
- 7 EACH ADDITIONAL



OYSTERS

Choice of East Coast or West Coast
Served with mignonette, pearls harissa,
cocktail sauce, green goddess

SIX FOR 29
A DOZEN FOR 50

Wine

SPARKLING

100	CREMANT BRUT NV Robert et Marcel (Crémant De Loire Brut La Perrière) FR	19 80
101	BRUT ROSE' NV Schramsberg Mirabelle (North Cost, California) US	22 85
102	CHAMPAGNE BRUT RESERVE NV Veuve Cliquot (Reims) FR	35 150
104	CHAMPAGNE BRUT TRADITION NV Philippe Fontaine (Cote des Bar-Aube) FR	29 115
111	CHAMPAGNE EXTRA BRUT NV Jacquesson 744 (Cotes de Blancs-Avize) FR	195
105	CHAMPAGNE BRUT ROSE' NV Billecart Salmon (Montagne de Reims-Ay) FR	250
109	CHAMPAGNE BRUT 2014 Bollinger La Grande Anne (Montagne de Reims-Ay) FR	450
114	CHAMPAGNE BRUT 2012 La Grande Dame (Montagne de Reims-Cote des Blanc) FR	350
115	CHAMPAGNE BRUT 2014 L. Roederer Cuvée Cristal (Cote des Blanc) FR	750
(375ML)	CHAMPAGNE BRUT NV Laurent Perrier La Cuvee (Montagne de Reims-Tours sur Marne) FR	68
(200ML)	NON ALCOHOLIC SPARKLING BRUT Vinada (Castilla-La Mancha) Spain	17

WHITE

203	SAUVIGNON BLANC 2024 Pascal Jolivet Attitude (Loire) FR	19 80
202	CHABLIS 2024 L. Jadot Cellier (Chablis, Burgundy)	21 82
204	SANCERRE 2024 Domaine Riffault Cortem a Batis (Loire Valley FR)	25 95
201	CHARDONNAY 2023 Marimar La Masia (Sonoma, California) US	27 110
205	RIESLING 2022 Trimbach Vielle Vignes (Alsace) FR	27 110
226	CHARDONNAY 2019 Calera Mt Harlan (Mt Harlan-California) US	125
214	CHARDONNAY 2019 Evening Land La Source (Eola-Amity Hills, Oregon) US	175
221	SAUVIGNON BLANC 2022 Ladoucette (Poilly-Fume, Loire) FR	125
223	GEWURTZTRAMINER E Walch Kastelaz 2021 (Sud Tirol, Trentino) IT	95
224	ASSYRTIKO 2024 Domaine Sigalas (Santorini) Greece	120

RED

307	MERLOT Cabernet 2019 Laffitte Laujac (Medoc, Bordeaux) FR	18 75
300	MALBEC 2022 El Enemigo (Mendoza) Argentina	20 80
301	GRENACHE 2022 Syrah Chateau La Nerthe (Cotes du Rhone, Rhone) FR	23 90
303	CABERNET SAUVIGNON 2022 Iconoclast (Stags Leap District Napa) CA	25 95
302	PINOT NOIR 2022 Trail Marker (Santa Cruz Mountains, California) US	24 105
308	PINOT NOIR 2019 Chateau De La Cree (Cote de Beaune, Burgundy)	29 115
304	TEMPRANILLO 2020 Murrieta Finca Ygay Reserva (La Rioja) SP	26 105
311	MERLOT & CABERNET FRANC, 2015 Grand Cru Le Dragon De Quintus (Saint-Emilion, Bordeaux) FR	175
316	PINOT NOIR, 2023 Bergstrom Cumberland Reserve (Willamette Valley, Oregon) US	135
320	CABERNET SAUVIGNON, 2020 Matthiason (Napa Valley, California) US	195
324	SYRAH & VIOGNIER, 2020 E. Guigal Chateau d'Ampuis (Cote-Rotie, Rhone) FR	380

ROSE'

400	GRENACHE, Cinsault 2025 Whispering Angel (Cotes de Provance, Provance) FR	23 90
402	GRENACHE 2025 Saint Aix (Cotes de Provance, Provance) FR	21 85
401	PINOT NOIR 2022 de Ladoucette Sancerre La Poussie (Sancerre, Loire) FR	145

BEER BOTTLES & CANS

STELLA ARTOIS LAGER, Belgium	10.5	ATHLETIC BREWING Non-Alcoholic Beer	9.5
SINGLECUT 18 WATT HAZY IPA, New York	10.5	AMSTEL LIGHT, Netherlands	9.5
PERONI, Italy	10.5	MICHELOB ULTRA, Missouri	9.5
VON TRAPP PILSNER, Vermont	11	DOCS HARD CIDER, New York	11
DUVEL BELGIAN GOLDEN ALE, Belgium	14	FROST WORKS Brown Ale, Vermont	12