

# COCKTAILS

9.

## DIRTY MARTINI

vodka, olive brine

## ESPRESSO MARTINI

vanilla vodka, kahlua, espresso

## FRENCH 75

gin, lemon juice, sparkling wine, lemon twist

## OLD FASHIONED

bourbon, demerara, bitters, orange

## BLACKBERRY SPRITZ

vodka, blackberry lemon, sparkling wine

# MOCKTAIL

## BLACKBERRY MULE-ISH

blackberry, chamomile, lime, ginger beer 7.

# BEER

## STELLA ARTOIS 6.

# WINE

9.

Bordeaux Blanc, Sauvignon Blanc/Semillion,  
Villa Pereire, "l'eclat", Bordeaux, Fra

Red Blend, Grenache/Syrah,  
Corse Calvi "Clos Reginu", Corsica, Fra



*Available at our bar top only.*

*An 18% gratuity will be included for parties of 6 or more in your final bill.*

*A 3.95% 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.*

# BITES

## CHILLED OYSTERS

classic accoutrements GF 2. ea

## TUNA TARTARE

avocado, tomato, shallot, yuzu, lavash crisp 12.

## CHICKEN NUGGETS

caviar ranch, hot mediterranean honey 3pcs 9.

## TRUFFLE BRIE TART

caramelized onion, honey, fresh black truffle 7.

## TRUFFLE FRIES 8.

# SLIDERS

6.

## CHEESEBURGER

sharp american cheese, dijonaise,  
onion marmalade, dill pickle

## MINI LOBSTER ROLL

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

## FRENCH DIP

shaved prime rib, gruyère, au poivre, horseradish

# The Essentials

19.

## LITTLE GEM CAESAR,

## TRUFFLE FRIES,

## AND A MARTINI

*What else could  
you need?*



**BAR**  
*Menu*