

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% service charge will automatically be added to
all parties of 6 or more.*

*A 3.95% surcharge is added to all checks to offset rising costs.
This is added in lieu of menu price increases and can be
removed 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, dijonaie,
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