

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

PALOMA

tequila, lime, grapefruit, soda

MULE

vodka, ginger beer, lime

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 in our bar area 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.

POTATO SKIN

kaluga caviar, bacon, crème fraîche, aged cheddar 9.

TRUFFLE FRIES 8.

SLIDERS

6.

CHEESEBURGER

sharp american cheese, dijonnaise,
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?*

The background of the page features a series of vertical stripes in a light, muted purple color, alternating with white space. The stripes are evenly spaced and run from the top to the bottom of the page.

BAR *Menu*