

# L'Apero

## FRUITS DE MER

ASSORTED  
OYSTERS\*  
*half dozen*  
18.50

BELON OYSTERS\*  
*half dozen*  
20

TOP NECK  
CLAMS\*  
*half dozen*  
12

PETIT  
PLATEAU\*  
*serves 1 – 3 persons*  
85

GRAND  
PLATEAU\*  
*serves 4 – 6 persons*  
160

ALASKAN KING  
CRAB LEG  
24

SHRIMP  
COCKTAIL  
20

LIVE SCALLOP\*  
*cucumber water,  
serrano, lime*  
17

½ CHILLED  
LOBSTER  
22

## GOUGÈRES • \$5

ROSEMARY // TRUFFLE // ESPELETTE // GRUYÈRE

## LES FROMAGES

A SELECTION OF REGIONAL FRENCH CHEESES  
*Select 3, 5 or 7 (\$6 each)*

## GRIGNOTINES

JAMBON BEURRE BAGUETTE. . . 5  
*demi-baguette, ham, comte, cornichon*

POMMES FRITES. . . . . 8

ONION SOUP GRATINÉE . . . . 13

RADISH CRUDITÉ. . . . . 11  
*sea salt & butter*

CONFIT DUCK WINGS . . . . . 8  
*mustard jus, fines herbes*

CHARCUTERIE . . . . . 23

FRENCH ONION POUTINE. . . 10  
*pomme frites, French onion soup, gruyère*

MUSHROOM TARTLETTE . . . . 8  
*pioppini mushrooms, truffle pecorino*

FOIE GRAS MACARON . . . . . 4

BURGER AMÉRICAIN. . . . . 18  
*cheeseburger, pommes frites,  
sauce mayonnaise*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## SPECIALTY COCKTAILS

**FRENCH MARTINI**  
*Vodka, Pineapple, Chambord*  
11

**CHAMPS ELYSEES**  
*Cognac, Yellow Chartreuse,  
Lemon, Angostura*  
12

**SAZERAC**  
*Rye, Absinthe, Sugar, Bitters*  
12

**FRENCH 75**  
*Gin, lemon, Sparkling*  
11

**BIJOU**  
*Gin, Green Chartreuse,  
Sweet Vermouth, Orange Bitters*  
12

## LES VINS DE MAISON

**ROUGE**  
*verre 6*



**BLANC**  
*verre 6*

**VIN MOUSSEUX**  
*Simonet, Blanc de Blancs, Brut 10*  
*N.V. Alsace, France*

## PASTIS & ABSINTHE

*Kubler Absinthe 12*  
*Pernod 9*  
*Pernod Absinth 15*  
*Ricard 10*  
*St. George Absinthe 15*  
*Vieux Carré Absinthe 12*

## BIÈRES

*RAR, Nanticoke Nectar IPA 8*  
*Straffe Hendrick, Golden Tripel 12*  
*DC Brau Pils, German style Pilsner 7*  
*Allagash, White 8*  
*Oliver's Creator Destroyer,  
Espresso Brown Ale 8*  
*Kronenbourg, '1664' Pale Lager 8*  
*Right Proper Raised by Wolves,  
Pale Ale 8*  
*Eric Bordelet, Sidre 10*

## VERMOUTH • CORDIALS • APERITIFS

*Served neat, on the rocks, or enjoy as a Spritz +3 (sparkling wine, soda, garnish)*

### VERMOUTH

*Carpano Antica*  
*Dolin Dry*  
*Dolin Blanc*  
*Dolin Rouge*  
*Dubonnet Rouge*  
*Lillet Blanc*  
*Lillet Rose*  
*Lillet Rouge*  
*Punt E Mes*

### CORDIALS

*Chartreuse Green*  
*Chartreuse Green VEP*  
*Chartreuse Yellow*  
*Chartreuse Yellow VEP*  
*Luxardo Maraschino*  
*Grand Marnier*  
*Pierre Ferrand Curacao*  
*Pineau de Charentes*  
*Pimm's*

### APERITIFS

*Aperol*  
*Bigallet China-China*  
*Byrrh*  
*Campari*  
*Fernet Branca*  
*Maurin Quina*  
*Rinquinquin*  
*Ramazotti*  
*Amaro Montenegro*