



HAPPY HOUR

5PM UNTIL 7PM NIGHTLY

HOUSE WINE

RED, WHITE, ROSÉ OR BUBBLES

CUVEE JEAN-PAUL ROUGE, VAUCLUSE FR, CUVEE JEAN-PAUL BLANC, GASCOGNE, FR, DUC DE VALMER BRUT, BLANC DE BLANCS, FR

4

WELL COCKTAILS

JIM BEAM, BACARDI, JOSE CUERVO, SOBIESKI, BEEFEATER

4

DAILY COCKTAIL FEATURE

ASK YOUR BARTENDER FOR OUR COCKTAIL DU JOUR

8

MUSSELS - SIX PREPARATIONS	8
MARINIÈRE WHITE WINE, SHALLOTS, PARSLEY	
BACON BLUE CHEESE WHITE WINE, GARLIC BROTH	
PISTOU GARLIC, BASIL, OLIVE OIL	
RED CURRY MILD CURRY, CORIANDER	
PROVENCAL TOMATOES, FENNEL	
VEGETABLE CREAM SQUASH CREAM, WHITE WINE	
OYSTERS	10
RAW, HALF DOZEN	
BRASSERIE BURGER	11
10OZ. HOUSE GROUND, WITH DEMI-GLACE, GOUDA, TRUFFLE AIOLI	
SHORT RIB SANDWICH	14
BRAISED SHORT RIB, SHALLOT JUS	
SHRIMP COCKTAIL	12
HOUSE MADE COCKTAIL, COLD POACHED SHRIMP	
DUCK CONFIT SANDWICH	16
PORT-CHERRY REDUCTION, ARUGULA, GOAT CHEESE	
POMMES FRITES	6
DEMI-GLACE, PARMESAN CHEESE	