

COCKTAILS

LA CAMPALOMA REPOSADO TEQUILA, MEZCAL, CAMPARI, LIME, GRAPEFRUIT SODA	\$11
FOREIGN CORRESPONDENT BARBANCOURT 4 YEAR RUM, CARDAMARO, LEMON, MAPLE SYRUP	\$13
THE BELL GAL LAIRD'S APPLEJACK, HERBSAINT LEGENDRE, LEMON, MINT	\$13
THE GRAVIER BOURBON, PIMM'S, PUNT E MES, YELLOW CHARTREUSE, MOLE BITTERS	\$13
SILENT PARTNER LONDON DRY GIN, DOLIN BLANC, MANZANILLA SHERRY, APEROL	\$11
FRENCH MARTINI VODKA, CHAMBORD, PINEAPPLE, LIME, MINT, SPARKLING WINE	\$13
RESERVE COCKTAILS	
ADONIS DOMAINE PECHEUR VIN JAUNE 2009, CARPANO ANTICA, BITTERS	\$18
SIDECAR REMY MARTIN 1738 COGNAC, GRAND MARNIER 100, LEMON ZESTED SUGAR RIM	\$26
ULTIMA PALABRA (LAST WORD) DEL MAGUEY ARROQUENO MEZCAL, V.E.P. GREEN CHARTREUSE, MARASCHINO LIQUEUR, LIME	\$20
TUXEDO (NO. 2) MONKEY 47 GIN, OXLEY GIN, MARASCHINO LIQUEUR, LA QUINTINYE EXTRA DRY VERMOUTH, DUPLAIS ABSINTHE RINSE	\$22
BEER	
ABITA AMBER	\$6
NOLA HOPITOULAS IPA	\$8
SECOND LINE WEST COAST IPA	\$6
YUENGLING LAGER	\$6
COORS LIGHT	\$5
MICHELOB ULTRA	\$5
MILLER LIGHT	\$5
MODELO	\$5
HEINEKEN	\$5

SPARKLING

CHARLES BOVE MÉTHODE TRADITIONNELLE BRUT, LOIRE, FRANCE, NV	\$12
MOILLARD CRÉMANT DE BOURGOGNE, BRUT ROSE, FRANCE, NV	\$14
NICOLAS FEUILLATTE BRUT RÉSERVE, CHOUILLY, CHAMPAGNE, FRANCE, NV	\$18
WHITE	
DOMAINE DE CASTELNAU, CUVÉE L'ETANG PICPOUL DE PINET, FRANCE, 2018	\$9
CHATEAU GRAVILLE-LACOSTE SÉMILLON/SAUV. BLANC/MUSCADELLE, BORDEAUX, FRANCE, 2017	\$13
CUNE MONOPOLE VIURA, RIOJA, SPAIN 2018	\$11
SEEHOF REISLING, FEINHERB, RHEINHESSEN, GERMANY, 2017	\$13
CLOS PEGASE CHARDONNAY, CARNEROS, NAPA VALLEY, CALIFORNIA, 2017	\$14
ROSÉ	
DOMAINE DE FIGUEIRASSE GRENACHE GRIS / CINSULT, PROVENCE, FRANCE, 2017	\$12
RED	
AGRICOLA CUVELIER, 'ATANEA' PINOT NOIR, VALLE DE CASABLANCA, ACONCAGUA, CHILE, 2015	\$13
LAN TEMPRANILLO, RIOJA, CRIANZA, 2015	\$12
DOMAINE DE LA CHANTELEUSERIE CABERNET FRANC, BOURGUEUIL, FRANCE 2016	\$12
A.A BADENHORST, 'CURATOR' MOURVEDRE/CINSULT/SHIRAZ, WESTERN CAPE, SOUTH AFRICA, 2018	\$9
OMEN CABERNET SAUVIGNON, CALIFORNIA, 2018	\$13

FROM THE KITCHEN

BAR FARE

STEAK ROLL CARAMELIZED ONIONS, BLUE CHEESE, FRENCH FRIES	\$15
HAMBURGER CREEK STONE BEEF, AMERICAN CHEESE, GARLIC AIOLI, WHITE ONION, MIKE'S PICKLES, FRENCH FRIES	\$15
SELECTION OF THREE CHEESES ARTISANAL & SEASONAL GARNISH	\$17
BOUDIN BLANC HOT DOG DIJON, HERBS, FRENCH FRIES	\$14
STEAK TARTARE TENDERLOIN, CLASSIC GARNISH, EGG YOLK, POMMES GAUFRETTES	\$16
VEGETABLE CRUDITE RANCH	\$11
RAW OYSTERS MIGNONETTE, COCKTAIL SAUCE, LEMON	MP

SNACKS

POTATO PUFFS	\$7
FRENCH FRIES	\$7
MARINATED OLIVES	\$7
DESSERT	
CREAM PUFFS HAZELNUT CREAM, 72% CHOCOLATE SAUCE	\$9
LEMON MERINGUE PIE SHORTBREAD CRUST, LEMON FILLING, TOASTED MERINGUE	\$9
SORBET OR ICE CREAM 3 SCOOPS OF HOMEMADE ICE CREAM OR SORBET	\$9