

Vins au Verre

White

- Paul Mas** Languedoc, France **8**
Canyon Road Sauvignon Blanc, California **8**
Crémant de Bourgogne Sparkling Rosé, Burgundy **10**

Red

- Dark Horse** Pinot Noir, California **8**
Castle Rock Cabernet Sauvignon, Central Coast, California **8**
Côte Du Rhône E. Guigal, Rhône, France **10**

Cocktails

Basque Breeze 9

Tequila, Triple Sec, Pomegranate Juice, Elderflower, Agave, Lime

House Drinks 7

Any House Drinks

House Martinis 9

Any House Martinis

Cucumber Ginger Gimlet 9

Gin, Ginger Syrup, Muddled Cucumber

Black Manhattan 9

Bourbon, Amaro, Sweet Vermouth Bitters, Orange Twist

Verbena Lemon Drop 9

Vodka, Lemon, Verbena Syrup

Bières

Stone IPA | San Diego / India Pale Ale / 6.9%
Golden beauty with citrusy flavor and hop aromas, balanced by a subtle malt. **5**

"Hinano" Tahitian Lager | Tahiti / Lager / 5%
Light, crisp, and refreshing with a pronounced bitterness. **5**

Blanche de Bruxelles | Belgium / Witbier / 4.5%
Fruity and honey aroma with a refreshing & smooth taste. **5**

Gavroche | France / Bière de Garde / 8.5%
Strong red beer with a deep malt flavor and brisk hoppiness. **8**

Chimay Red Label | Belgium / Dubbel / 7%
Strong copper color with sweet and fruity tastes. **10**

Erdinger Weissbier | Germany / Hefeweizen / 5.6 %
A classic wheat beer with banana and clove notes. **6**

A Manger "Au Comptoir"

Pâté de Campagne 12

Country Style Pork Pâté, Pickled Vegetables, Country Bread

Gougères 5

Swiss Cheese Gruyère Puffs

Tapenade 6

Olives, Capers, Lemon Juice, Thyme, Olive Oil, Crostini

Tomate Bruschetta 6

Tomato, Ratatouille, Fresh Herbs on Crostini

Pommes Frites 6

French Fries, Garlic Aioli, Ketchup

Saumon Fumé Mini Sandwiches 10

Smoked Salmon "Bites", Greek Yogurt, Cucumber

Poutine 8

French Fries, Bacon, Pepper Sauce, Cheese

Crevettes A la Plancha 11

Tiger Shrimp Grilled à la Plancha, Our Cocktail Sauce

Jambon Serrano 12

Thin Slices of Spanish Serrano Ham

Nos Raviolis de Champignons 11

Wild Mushroom Ravioli, Port and Truffle Sauce, Parmesan Reggiano

Escargots de Bourgogne 13

Burgundy Snails, Fresh Herb and Garlic Butter

Les Fromages

Brie (Cow) France

Tomme de Savoie (Cow) France

Rosemary (Goat) Spain

Fourme d'Ambert (Blue, Cow) France

Saint Agur (Sheep) France

Cheese are served with Country Toasts,
Fig Chutney and Roasted Almonds.

ONE / 5

TWO / 8

THREE / 10

Happy Hour is served every night from 5:00 pm to 6:30pm at the bar only.