

COCKTAILS & BEER

11AM - 6PM

HOUSE COCKTAILS 20

Strawberry Fields

Absolut Elyx Vodka, St.Germain, Strawberry, Mint, Rhubarb

Petit Paloma

Patron Silver Tequila, Bacardi Rum, Grapefruit, Lime

Jane Birkin

Grey Goose Vodka, St. Germain, Cucumber, Mint, Lime

Summer on the Seine

Maestro Dobel Silver Tequila, Watermelon, Lemon, Mint

POM d'Or

Dos Hombres, Cointreau, Pomegranate, Lime, Mint

Bang -Bang

Avion Tequila Silver, Dolin Blanc, Maraschino Liqueur, Butterfly Pea Flowers, Rosemary, Lavender

Terrace Spritz

St. Germain, Prosecco

Frosé

Guillotine Vodka, La Fête Rosé

CLASSICS 20

Mojito

Bacardi Silver Rum, Mint, Lime, Cane Sugar

Old Cuban

Bacardi 8 Rum, Lime, Cane Sugar, Angostura, Champagne

Margarita

Avion Blanco Tequila, Cointreau, Lime, Agave

Spritz Veneziano

Aperol, Prosecco, Soda, Orange

BEERS 10

Kronenbourg 1664.

Golden Pale Ale 5% ABV Alsace, France

Corona Extra

Mexican Style Lager 4.6% ABV Mexico City, Mexico

Stone IPA

Indian Pale Ale 7.7% ABV Escondido, California

NON-ALCOHOLIC

TEA

Jasmine Pearls 5
Moroccan Mint 5
Royal Earl Grey 5
English Breakfast 5
Citrus Chamomile 5
Crimsonberry 5

COFFEE

Drip 5
Espresso 6
Capuccino 6
Macchiato 6
Cortado 6
Americano 6

COLD BEVERAGES

Evian Still 9
Ferrarelle Sparkling 9
Coke 6
Diet Coke 6
Sprite 6
RedBull 8

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WINE

Bubbles

Perrier-Jouët Grand Brut
Champagne, France

Moët & Chandon Brut Imperial
Champagne, France

Taittinger Brut Prestige Rosé
Champagne, France

White

Cloudy Bay Sauvignon Blanc
New Zealand

Pascal Jolivet Sancerre
Sancerre, France

Au Bon Climat Chardonnay
Santa Barbara, California

Rosé

Côtes de Provence, Whispering
Angel, Provence, France

Côtes de Provence, La Fête Du Rosé
Provence, France

Côte des Roses
Languedoc, France

Red Wine

Faiveley Mercurey Pinot Noir
Burgundy, France

Numanthia Termes, Tempranillo
Toro, Spain

Oberon, Cabernet Sauvignon
Napa County, California

Silver Oak Cabernet Sauvignon
Alexander Valley, California

Glass Bottle

28 140

29 145

30 150

20 80

20 80

20 80

18 72

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18 72

235

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BREAKFAST

7AM - 11AM

Continental Breakfast	22
Selection of Breakfast Pastry or Artisanal Bread, Yogurt Parfait, Seasonal Fruit	
Chia Pudding	17
Coconut Creme, Orange Blossom Honey, Blueberries, Granola (vg)	
Coconut Parfait	16
Strawberries, House-Made Granola (vg)	
Lox Plate	26
Cream Cheese, Red Onion, Capers, Arugula Choice of Bagel: Everything or Jalapeño Cheese	
American Breakfast	24
Eggs Your Way, Choice of Bacon or Chicken Sausage, Crispy Potatoes, Toast	
Omelet	20
Gruyere Cheese, Spinach, Market Greens, Crispy Potatoes (vg available)	
Toad in the Hole	22
Leaven Bread, Egg, Avocado, Pickled Shallots, Capers, Bacon (+4)	
Breakfast Sandwich	20
Croissant, Tillamook Cheddar, Avocado, Bacon, Fresno Chili, Scrambled Eggs, Crispy Potatoes	
Croque Madam	23
Dijon Mustard, Bechamel, Gruyere Smoked Ham, Egg (+4)	
Shakshuka	21
Tomato, Harissa, Chèvre, Farm Eggs	

SIDES

Applewood Smoked Bacon	8
Chicken Sausage	8
Veggie Sausage	8
Crispy Potato	8
Croissant or Pastry	9
Seasonal Fruit Bowl	10

ALL DAY MENU

11AM - 6PM

APPETIZERS

Tuna Tartare	21
Avocado, Watermelon Radish, Citrus Emulsion, Crispy Nori	
Sour Cream & Onion Dip	38
Caviar, Chives, Potato Chips	
Burrata	20
Slow Roasted Tomato, Basil, Olive Oil, Toast	
Poached Shrimp Cocktail	20
Cocktail Sauce	
Jalapeño-Corn Fritter	18
Smoked Gouda Cheese, Red Chili Dip	
Dungeness Crab Cake	25
Gribiche, Herb Salad, Lemon	
Crispy Chicken Wings	20
House-Made Hot Sauce, Marinated Celery	
Bibb Lettuce Salad	18
Avocado, Radish, Fine Herbs, Dijon Vinaigrette	
Kale-Arugula Caesar Salad	19
Toasted Quinoa, Summer Beans, Cucumber	
Heirloom Tomato Salad	21
Summer Fruit, Basil, Spicy Vinaigrette	
Salad Adds 8 : Chicken Paillard, Sea Trout, Shrimp, Organic Tofu	

SANDWICHES

Served with Green Salad or Frites

Roasted Carrots	18
Avocado, Tomato, Macerated Kale, Seven Grain Bread	
B.L.T.A.	20
Crispy Bacon, Lettuce, Tomato, Avocado	
Chicken Club	24
Bacon, Avocado, Tomato, Lettuce, Egg, Sourdough Bread	
Smashed Cheeseburger	27
Cheddar Cheese, Herby Remoulade, Dill Pickles, Sesame Bun	

ENTREES

Tuna Poke	21
Warm Sushi Rice, Cucumbers, Arugula, Radish, Avocado, Spicy Ponzu	
French Omelet	18
Spinach, Gruyere, Bibb Salad	
Radiatori Pasta	19
San Marzano Tomatoes, Golden Garlic, Calabrian Chili, Arugula	
Seared Sea Trout	27
Corn and Cherry Tomato Sticky Rice, Lemon Buerre Blanc	
Roast Chicken	30
Parmesan-Roasted Goldbar Squash Spinach, Chicken Jus	
Steak Frites	33
Dry-Aged Ribeye Medallion, French Fries, Au Poivre	

SIDES

Steamed Summer Beans, Lemon	11
Roasted Carrots, Crushed Hazelnuts	11
Sautéed Corn, Cherry Tomatoes, Herbs	11
French Fries, Mayonnaise, Ketchup	11

DESSERT

Double Chocolate Chip Cookies	9
+ Vanilla Ice Cream (+3)	
Vanilla Ice Cream Sundae	14
Raspberries, Chocolate Fudge, Whipped Cream, Honeycomb	

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