

# COCKTAILS & BEER

11AM - SUNSET

## HOUSE COCKTAILS 18

### 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, Yellow Chartreuse, Lemon, Honey, Fire Bitters

### 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 Rose

## CLASSICS 18

### Mojito

Bacardi Silver Rum, Mint, Lime, Cane Sugar

### Old Cuban

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

### Margarita

Avion Silver Tequila, Cointreau, Lime, Agave

### Spritz Veneziano

Aperol, Prosecco, Soda, Orange

## BEERS 8

### 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  
Moroccan Mint  
Royal Earl Grey  
English Breakfast  
Citrus Chamomile  
Crimsonberry

5

5

5

5

5

5

## COFFEE

Drip  
Espresso  
Cappuccino  
Macchiato  
Cortado  
Americano

5

6

6

6

6

6

## COLD BEVERAGES

Evian Still  
Ferrarelle Sparkling  
Coke  
Diet Coke  
Sprite  
RedBull

9

9

6

6

6

8

# WINE

## Bubbles

Perrier-Jouët Grand Brut  
Champagne, France  
Moët & Chandon Brut Imperial  
Champagne, France  
Taittinger Brut Prestige Rosé  
Champagne, France  
GH Mumm Brut  
Champagne, France

Glass Bottle

28 112

29 116

30 120

20 80

## White

Cloudy Bay Sauvignon Blanc  
New Zealand  
Pascal Jolivet Sancerre  
Sancerre, France  
Au Bon Climat Chardonnay  
Santa Barbara, California

18 72

18 72

16 64

## Orange

Orange Gold  
France

16 64

## Rosé

Côtes de Provence, Whispering  
Angel, Provence, France  
Côtes de Provence, La Fête Du Rosé  
Provence, France  
Côte des Roses  
Languedoc, France

16 64

18 72

16 64

## 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

16 64

16 64

18 72

235

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# BREAKFAST

7AM - 11AM

<b>Continental Breakfast</b>	19
Selection of Breakfast Pastry or Artisanal Bread, Yogurt Parfait, Seasonal Fruit	
<b>Chia Pudding</b>	14
Coconut Creme, Orange Blossom Honey, Blueberries, Granola (vg)	
<b>Coconut Parfait</b>	14
Strawberries, House-Made Granola (vg)	
<b>Lox Plate</b>	24
Cream Cheese, Red Onion, Capers, Arugula, Choice of Bagel: Everything or Jalapeño Cheese	
<b>American Breakfast</b>	22
Eggs Your Way, Choice of Bacon or Chicken Sausage, Breakfast Potatoes, Toast	
<b>Omelet</b>	18
Gruyere Cheese Spinach, Market Greens, Crispy Potato (vg available)	
<b>Toad in the Hole</b>	20
Leaven Bread, Egg, Avocado, Pickled Shallots, Capers, Bacon (+4)	
<b>Breakfast Sandwich</b>	16
Croissant, Tillamook Cheddar, Avocado, Bacon, Fresno Chili, Scrambled Eggs	
<b>Croque Madam</b>	21
Dijon Mustard, Bechamel, Gruyere Smoked Ham, Egg (+4)	
<b>Shakshuka</b>	19
Tomato, Harissa, Chèvre, Farm Eggs	

## SIDES

Seasonal Fruit Bowl	8
Croissant or Pastry	8
Crispy Potato	6
Veggie Sausage	6
Chicken Sausage	6
Applewood Smoked Bacon	6

# ALL DAY MENU

11AM - SUNSET

## APPETIZERS

<b>Tuna Crudo</b>	18
Big Eye Tuna, Meyer Lemon, Capers, Brioche Toast Points	
<b>Shrimp Cocktail</b>	19
Poached Shrimp, Cocktail Sauce	
<b>Jalapeño Fritter</b>	17
Smoked Gouda Cheese, Sweet-Chili Emulsion	
<b>Bibb Lettuce Salad</b>	16
Avocado, Radish, Fine Herbs, Dijon Vinaigrette	
<b>Market Greens Salad</b>	18
Apples, Roasted Asparagus, Candied Pecans, d'Ambert blue Cheese, Citrus Dressing	
<b>Sugar Snap Pea and Fennel Salad</b>	17
Chicories, Basil, Parmesan Dressing	

*Salad Adds 8 : Chicken Paillard, Sea Trout, Shrimp, Organic Tofu*

## SANDWICHES

*Served with Green Salad or Fries*

<b>Roasted Carrots</b>	17
Avocado, Tomato, Macerated Kale, Seven Grain Bread	
<b>Chicken Club</b>	20
Bacon, Avocado, Tomato, Lettuce, Mayonnaise, Fried Egg, Sourdough Bread	
<b>Crispy Ruben</b>	20
Pastrami, Sauerkraut, Russian Dressing, Rye Bread	
<b>Cheeseburger</b>	25
Gruyere, Caramelized Red Onion, Special Sauce, Crisp Lettuce, Sesame Bun	

## ENTREES

<b>French Omelet</b>	18
Spinach, Gruyere, Bibb Salad	
<b>Strozzapreti Pasta</b>	19
Basil Pesto, Toasted Pinenuts, Lemon, Parmesan Cheese	
<b>Crispy Skin Sea Trout</b>	27
Lemon-Braised Spring Vegetables, Olives	
<b>Roast Chicken</b>	30
Pea Medley, Buttermilk Emulsion, Basil	
<b>Steak Frites</b>	33
Dry-Aged Ribeye Medallion, House-Made French Fries, Au Poivre	

## SIDES

Steamed Asparagus, Lemon	11
Roasted Carrots, Crushed Hazelnuts	10
Sauteed Peas, Herbs	9
House-Made French Fries, Mayonnaise	11

## DESSERT

<b>Double Chocolate Chip Cookie</b>	11
<b>Vanilla Ice Cream Sundae</b>	14
Crushed Raspberries, Chocolate Fudge, Whipped Cream, Honeycomb Crunchies	

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