

## Beers

### Draft

Duvel Green *Golden Ale*, Belgain NV 9

Kronenbourg 1664 *Lager* United Kingdom NV 7.5

Sierra Nevada Brewing *Pale Ale* Chico, California NV 7

New Belgian Brewery Mothership Wit *Wheat* Fort Collins, Colorado NV (organic) 7.5

Eel River Brewing Company *Porter* Fortuna, California NV (organic) 8

### Bottle

Abita *Amber* New Orleans, Louisiana NV 7

Anchor *Steam Beer* San Francisco, California NV 8

Duvel Red *Golden Ale*, Belgain NV 9

Hitachino Nest Beer *Red Rice Ale* Ibaraki, Japan NV 12

Avery White Rascal *Belgian White Ale* Boulder, Colorado NV 7

Bass *Pale Ale* England NV 6.50

St Peters *Old Style* Porter, United Kingdom NV 12

Alaskan *Oatmeal Stout* Juneau, Alaska NV 7

Stella Artois *Lager* Belgian NV 7.5

Kasteel Cru *Fine Lager* Alsace, France NV 11

Amstel Light *Lager* Amsterdam, Holland NV 6

Budwiser *Pale Lager* St. Louis, Missouri NV 5.5

Bud Light *Pale Lager* St. Louis, Missouri NV 5.5

Miller Light *Pale Lager* Milwaukee, Wisconsin NV 5.5

Heineken *Pale Lager* Holland NV 6

Corona *Pale Lager* Mexico NV 6

Beck's Non-Alcoholic *Pale Lager* Germany NV 5

### Large Format (750's)

Chimay Blue *Grand Reserve* Belgian NV 24

Deus – Brut des Flanders *Cuvee Prestige* Belgian 2005 46

### Seasonal Beers

Abita *Strawberry Harvest* New Orleans NV (Bottle) 8

Fantôme Printemps *Saison Ale* Belgian NV (750 Bottle) 32

Anchor *Summer* San Francisco, California NV (Draft) 7,



*The Bar*

*"I exercise extreme self-control.*

*I never drink anything stronger than gin before breakfast."*

*-W.C. Fields*

## 🌿 Hors d' Oeuvres 🌿

**olives au thyme** warm marinated olives 6

**noix assorties** smoked & spiced nuts 6

**pommes chips** house made potato chips 5

**soupe à l'oignon gratinée** sweet onion broth  
crostini, gruyere cheese, piment d' espelette & thyme 9

**salade de laitue**, butter lettuce salad, champagne fines herbes vinaigrette 8  
add chicken breast 13

**Frisée aux Lardons**, frisée, poached egg, bacon lardons, mustard vinaigrette 10

**salade de tomate**, heirloom tomato salad, Roquefort timbale 11  
red wine pickled onions, torn oregano, California extra virgin olive oil

**terrine de campagne** country terrine, baby lettuce, baguette  
marinated olives 12

**Friture**, semolina fried smelt, squash blossoms, lemon wheels with spicy rouille 11

**fondue de fromage** black truffle cheese fondue baguette  
mushrooms, tomatoes, salami 15

**assiette de charcuterie** country pâté, coppa  
duck prosciutto, saucisson sec, sopressata grande 23 petite 12

## 🌿 Fruits de Mer 🌿

**oysters on the half shell** 2.75

**little neck clams** 2

**1/2 maine lobster** 20

**domestic prawn cocktail** 18

**alaskan king crab** (5 oz) 7

**trio of fish** salmon gravlax, tuna tartare, nicoise halibut 12

**petit plateau** 39

5 oysters on the half shell, alaskan king crab (8 oz),  
3 little neck clams, 4 domestic prawns

**grand plateau** 77

10 oysters on the half shell, alaskan king crab (10 oz),  
6 little neck clams, 1/2 maine lobster, 6 domestic prawns

## 🌿 Grand Specialties 🌿

**Grand Martini** 12

Plymouth Gin, Pineau des Charentes & orange bitters served on the stem

**Provençal Gin Fizz** 10

Herbs de Provence infused simple syrup, Tanqueray 10, Cointreau, fresh squeezed lemon & lime served tall & finished with soda. A special creation from our Executive Chef Mauro Pando.

**Green Fairy** 12

Absinthe served traditionally with water & sugar. Experience the Absinthe madness! Choice of French made Lucid or Swiss made Kubler

**Ruby Red Presse** 10

Ruby Red Absolut Vodka, fresh grapefruit juice served tall & finished with soda

**Strawberry Margatini** 13

Patron Silver Fresh strawberry margarita served up with a sugared rim

**Caipirinha** 12

Leblon Brazilian Rum, limes, brown sugar muddled and served on the rocks

**Basil-Berry** 11

Absolute Raspberri Vodka, muddled basil, agave nectar, raspberry puree,  
served up on the stem

**The Grand Julep** 11

Makers Mark, lemon juice, Triple Sec with muddled mint & a splash of soda

**French Kiss** 15

Partida Tequila, St. Germain Liqueur, fresh limes, sugar & a splash of soda

**The St. Germain Cocktail** 9

St. Germain Elderflower Liqueur, sparkling wine topped with soda & served tall

**French 75** 11

Boodles Gin, fresh squeezed lemon juice, rock candy syrup & sparkling wine

**Lavender Lemon Martini** 11

Belvedere Vodka, fresh lemon juice, lavender syrup, served up on the stem

**Le Fuimor** 10

Aviation gin, Talisker, Noilly Prat

**Pimms Cup** 11

Pimms No1 & Sparkling wine  
sprig of mint, cucumber, orange ,lemon,,cherry

**French Martini** 9

Absolut 80 Vodka, Chambord, Pineapple juice

## Wine Flights

*2 ounces of each wine*

### **Spring Fling Flight 11**

Reichsgraf von Kesselstatt Riesling, Mosel '07  
Vina Esmeralda Moscato/Gewürztraminer, Catalunya '07  
La Valentino Montepulciano Rosato, Cerasualo '07

### **Light and Refreshing Flight 12**

Adami "Garbel 13" Prosecco, Val d'Osta Italy  
Martin Còdax Albarino, Rias Baixas '07  
Berthet-Bondet, Cotes du Jura *Rubis* '06

### **Tour of Europe 10**

Badia Coltibuono Cetamura Sangiovese, Chianti '07  
Château Coufran, Bordeaux '03  
Campo Viejo, Rioja Reserva '04

### **Tour of California 11**

Domaine Chandon Pinot Noir, Carneros '06  
Writer's Block Cabernet Franc, Lake County '07  
Consilience Syrah, Santa Barbara '05

## Wines by the Glass

### **Sparkling Wines & Champagne**

Adami "Garbel 13" Prosecco, Val d'Osta Italy 11  
Gloria Ferrer, Royal Cuvée, Carneros 2001 15  
Mumm Napa Brut Rose NV 13  
Perrier~Jouët, Grand Brut NV 17

## White and Rose Wine

	Glass	Carafe
Pinot Blanc, Alsace <i>Cuvee Les Amours</i> '05	10	20
Reichsgraf von Kesselstatt Riesling, Mosel '07	12	24
Riff Pinot Grigio, Italy '07	9	18
Kenwood "Yulupa" Chardonnay, California '07	10	20
Pichot, Vouvray Sec <i>Coteau de la Biche</i> '05	11	22
Sterling Sauvignon Blanc, Mendocino '07	10	20
Martin Còdax Albarino, Rias Baixas '07	9	18
Donnafugate "Anthilia" (Ansonica/Catarrtto), Sicily '07	10	23
Claiborne & Churchill Dry Gewürztraminer, Central Coast '06	13	26
Vina Esmeralda Moscato/Gewürztraminer, Catalunya '07	9	18
Praxis Viognier, Lodi '06	10	20
La Valentino Montepulciano Rosato, Cerasualo '07	8	17
Chateau D'Aqueria Tavel Rose '07	12	24

## Red Wine

Henri Fessy, Morgon '07	10	20
Domaine Chandon Pinot Noir, Carneros '06	11	22
Badia Coltibuono Cetamura Sangiovese, Chianti '07	8	16
Moon Mountain Cabernet Sauvignon, Sonoma '06	12	24
Ferrari Carano Merlot, Sonoma '05	14	28
Château Coufran, Bordeaux '03	13	26
Writer's Block Cabernet Franc, Lake County '07	12	24
Campo Viejo, Rioja Reserva '04	9	18
Consilience Syrah, Santa Barbara '05	11	22
Marietta Petite Sirah, Alexander Valley '05	13	26
Berthet-Bondet, Cotes du Jura <i>Rubis</i> '06	14	28

## Wicked Libations

### Glinda's Hot Pink Oz-mopolitan 13

Ocho tequila, Campari, fresh squeezed grapefruit juice, Agave nectar, bitters, topped with soda water

### Elphaba's Wicked Emerald-tini 10

Hendrick's Gin, Ciroc Vodka, St. Germain Elderflower liqueur, basil, cucumber, lemongrass syrup

### Ruby Slipper 12

Hangar One Mandarin, Aperol, fresh strawberry, lavender syrup, topped with Cremant de Bourgogne

### Lavender Lemon Martini 11

TRU Organic Lemon Vodka, fresh lemon juice, rock candy syrup, lavender syrup. well shaken and served up on the stem

## Classics

### Moscow Mule 10

Kettle One Vodka, fresh lime juice, rock candy syrup & ginger puree, served in a bucket & topped with soda. Our version of a 50's favorite

### Pisco Sour 9

Carmen del Alto Pisco, fresh lemon juice, rock candy syrup, pasteurized egg whites served on the stem & topped with a few dashes of Angostura Bitter

### Solo Agave Nectar Margarita 12

Solo Tequila, fresh squeezed lime juice & agave nectar.

### The Vesper 10

Plymouth Gin, Level Vodka & Lillet served on the stem. Mr. Bond's favorite Casino Cocktail

### Sazerac 10

Pierre Ferrand Cognac, Herbsaint coated glass Peychauds bitters, simple syrup

## Your Summer Playground

### Temptation 8

Grey Goose Poire, Un-filtered Apple juice, Ginger Beer

### Honey Kiss 8

Leblon Cachaca, fresh Strawberries, Honey syrup

## Plats Principaux

11:30 am-11:00 pm daily

**moules marinière** steamed mussels, shallots, garlic white wine, crème fraîche, 11

**sandwich au poulet** grilled chicken, gruyere sun-dried tomato tapenade on baguette, chips 14

**tartare de bœuf** chopped waygu steak, espellette chili baguette & endive salad 12

**kobe burger** white cheddar & chips 14  
with applewood smoked bacon 15

**croque monsieur** jamon de paris, gruyere on levain, salad 12

**steak frites** bordelaise sauce, white truffle fries  
10 oz new york steak 29 or 6 oz flat iron steak 20

**crevettes** salt & pepper prawns, lemon aioli 13

**flammenküche** wood oven crispy flatbread, market figs burgundy glaze, candied walnuts, goat cheese cream 9

**macaroni & fromage** white cheddar mac & cheese 10

**pissaladière** caramelized onions, white anchovies, olives 9

**pizza grand cafe** duck sausage, roasted cipollini onion tomato sauce, chili flakes, mozzarella & spinach 14

**pizza margherita** fresh mozzarella, tomato & basil 12

## Plats du Jour

available bar only 5:30 pm-10:00 pm daily

includes draft beer or glass of wine 18

monday **bœuf bourguignon**

tuesday **porc roti**

wednesday **steak frites**

thursday **cassoulet**

friday **poisson**

saturday **tuna niçoise**

sunday **duck confit**