

l'heure de l'apéro

Happy Hour

4:30PM - 6:00PM

AT THE BAR ONLY

Brewages - Beverages

Well Drinks* 6

* drinks served 'UP' +2

Draft Beer 6

Wine

Red 6 | White 6 | Rosé 6 | Sparkling 7

Hors-d'œuvres - Small Bites

CANAPÉS	3 ea. three for 7
smoked salmon crostini	
paté & cornichon crostini	
mushroom & brie crostini	
"DEVILED" ŒUFS	5
deviled eggs, bacon, chives, smoked paprika	
CROQUETTES	5
ham, gruyère, potato, panko, dijon-aioli	
POMMES FRITES	5
TRUFFLE FRIES	10
shaved truffles, truffle oil, parmesan, parsley	
PETIT TARTINE A SALMON FUME	
toasted baguette, norwegian smoked salmon, capers, red onion, horseradish creme fraiche, dill	6
PETIT TARTINE A CHEVE & L'OGNION	5
toasted baguette, goat cheese, caramelized onion, honey, balsamic reduction	
HUÎTRES* - oysters on the half shell	15 30
mignonette	
PETITE SALADE MAISON	7
mixed greens, tomato, red onion, champagne - vinaigrette	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 4% surcharge will be added to help offset SF Employer Mandates A20% service charge may be added to parties of 6 or more



Le Central