

LUNCH

APPETIZERS

BAGUETTE v	8
whipped butter, cornichons	
CROQUETTES v	10
mornay, aioli	
BOQUERONES DEVEILED EGGS gf df	9
white anchovy, olives, chives	
AVOCADO TOAST	16
crushed avocado, lemon, radish, sunflower salsa macha add egg +2	
FRENCH ONION SOUP	14
caramelized onions, gruyere, croutons	
ESCARGOT	13
garlic, parsley, butter, breadcrumbs, baguette	
SHAVED HAM	15
gruyere, honey dijon, brown butter breadcrumbs	
TUNA TARTARE df gf p	18
capers, lemon, crispy shallots, aioli, chives, house chips	
LITTLE GEMS v gf df	13
lemon tarragon dressing, radish, herb salad	
CHICORY SALAD v gf	15
carrot, bleu cheese, citrus, pistachio vin	

BURGERS

PARISIENNE 23
american cheese, caramelized onion,
sauce bordelaise, fries

AMERICAIN 21
tomato, lettuce, red onion, cheese,
special sauce, fries

ALL BURGERS ARE HALF PRICE
DURING HAPPY HOUR

ENTRÉES

FRENCH ROLLED OMELETTE v gf	18
gruyere, dressed greens, chives	
CROQUE MADAME	21
gruyere, jambon, mornay, fried egg	
PAN BAGNAT	20
olive oil tuna, lettuce, tomato, red onion, hard boiled egg, sauce vert, olive tapenade, sourdough, fries	
JAMBON & GRUYERE MELT	20
shaved jambon, gruyere, cornichons, dijon, toasted sourdough, fries	
TROUT ALMONDINE gf p	29
beurre noisette, toasted almonds, parsley, pea greens	
MOULES FRITES p	30
white wine, garlic, shallots, vadouvan cream, fries	
STEAK FRITES	42
bavette, café de paris sauce, curry butter, fries	

ON WEEKENDS WE SPRITZ!

Try our rotating spritz special from 10am-3pm.
We'll cheers to that!



SIDES

POMMES PUREE v	8
crème fraiche, chives	
PARMESAN FRITES v	6
garlic aioli	
GLAZED CARROTS v	8
fresh herbs	
SAUTEED PEA GREENS WITH GARLIC v	8

DESSERT

BASQUE CHEESECAKE v	12
pistachio, orange crumble	
CHOCOLATE POT DE CRÈME v	10
chantilly, olive oil, sea salt	

BEVERAGE



COCKTAILS

FRENCH 75	17
gin, house violette, lemon, bubbles	
HEMINGWAY	16
bacardi superior, grapefruit, lime, maraschino liqueur	
HUGO SPRITZ	16
st germain, mint, bubbles	
ESPRESSO MARTINI	18
kastra elion vodka, espresso, mr. black cold brew liqueur	
REGAL 75	17
fords gin, rosé cordial, grapefruit oil, bubbles	
FRENCH MARTINI	17
vodka, chambord, lemon	
CHERRY BLOSSOM OLD FASHIONED	18
suntory toki whisky, ginger, honey, yuzu, cherry bark bitters	
WINK AND A NUDGE	17
mal bien espadin, strega, passionfruit, thai chile	
SIESTA	18
olmea altos tequila, campari, grapefruit, lime	
THE BLUSH	18
grey goose vodka, strawberry campari, cointreau, lemon	

WINE

SPARKLING	GL / BT
Conquilla, Brut, Penedés, ES NV	14 15
Victorine de Chastenay, Brut Rosé, Burgundy, FR NV	17 68
Laurent Perrier, Brut 'La Cuveè,' Champagne, FR NV	24 96
WHITE	
Famille Dubard, Sauvignon Blanc 'Coeur du Mont,' Bergerac, FR 2023	14 56
Lieu Dit, Chenin Blanc, Santa Ynez Valley, CA 2024	16 64
Lioco, Chardonnay, Sonoma County, CA 2023	18 72
Laurent Fayolle, Croze-Hermitage 'Hauterives,' Rhône Valley, FR 2023	19 76
ORANGE & PINK	
Jean-Michel Dupré, Chardonnay 'Le Temps des Oranges,' Burgundy, FR 2024	16 64
Maison Plantevin, Côte-du-Rhône, Rhône Valley, FR 2024	15 60
RED	
Michel Tete, Gamay 'La Roche,' Beaujolais, FR 2024	15 60
Comtesse Marion, Pinot Noir, Languedoc-Roussillon, FR 2023	14 56
Land of Saints, Grenache-Syrah-Mourvedre, Santa Barbara County, CA 2022	18 72
Domaine Jean-Yves Millaire, 'La Rose Garnier,' Bordeaux, FR 2021	19 76

HAPPY HOUR

3:00PM-6:00PM DAILY

HALF-PRICED BURGERS
\$8 WINES BY THE GLASS
\$12 COCKTAIL OF THE DAY

v = vegetarian | vg = vegan | df = dairy free | gf = gluten free | p = pescatarian
* consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BEER

Stella Artois × LAGER × USA	8
The Lost Abbey × BLONDE ALE × Local	9
The Lost Abbey × FARMHOUSE LAGER × Local	9
Stone × HAZY IPA × Local	7
Bavik × PILSNER × Belgium	6