



COCKTAILS

Sparkling Pears

Absolut Pears with Pear puree, lemon, a splash of Pernod and Champagne--- effervescent and refreshing

Caipiroska de Uva

A version of the Brazilian Classic Caipirinha, but we substitute Ciroc French grape based Vodka, limes (of course) and muddled fresh grapes. You will want to dance the night away after drinking one of these.

Grandma Smash

A twist on the bourbon classic, with Grand Marnier, fresh lemon and mint. Simple, fresh, and delicious!

Phantome Verte

This refreshing version of the old green ghost combines Tanqueray Ten with Green Chartreuse and Zen Green Tea Liqueur, with a hint of mint, and a touch of refreshing lime.

Cabernet Crush

Pureed Blackberries with Cabernet Sauvignon, Cointreau and fresh orange juice, make for a beautiful combination.

Grilled Pineapple

Del Maguey Crema Mezcal with pineapple juice, cranberry and a squeeze of fresh lime. Getting grilled was never like this.

Fresh Mint Stinger

Fresh mint shaken with Hennessy VSOP Cognac and white crème de menthe. A bright addition to the delicious classic.

Bananas Foster

Cruzan Dark and Banana rum shaken with Grand Marnier, cream and cinnamon combined to taste just like the classic dessert.

The All Nighter

Sobieski Vodka mixed with Hank's Gourmet Orange Cream Infusion with a twist of orange.

French 75

Tanqueray Gin, lemon and sugar shaken cold and topped with fresh Champagne. The French classic.

BEER LIST

Stella Artois ~ Budweiser ~ Heineken ~ Samuel Adams Boston Lager
Bud Light ~ Miller light ~ Brooklyn Pennant Ale ~ Guinness Draught
Corona Extra ~ Blue Moon Wheat ~ Duvel
Chimay Grande Reserve ~ Cidre de Normandie, Duc de Longueville

BEVERAGES

Water Fiji ~ Pellegrino

Hanks Soda Hanks Root Beer ~ Hanks Diet Root Beer| ~ Hanks Vanilla Cream
Hanks Black Cherry ~ Hanks Orange

Juices Apple ~ Orange ~ Grapefruit

Coffee Espresso ~ Cappuccino ~ Café Latte ~ Café Mocha ~ Café Con Panna
Café Filtro ~ Marroccino ~ Shakerato ~ Freddo

Tea Devi Organically Grown French Breakfast



HORS D'OEUVRES

Onion Soup Gratinee ~ **\$10**

Smoked salmon with crème fraiche and toasted brioche ~ **\$16**

Escargots in Garlic Butter ~ **\$14**

Fried Calamari served with Harissa mayonnaise ~ **\$12**

Avocat aux crevettes avocado and shrimp salad w tarragon mayonnaise ~ **\$15**

Duck and Pistachio Terrine with grilled country bread ~ **\$13**

SALADES ET SANDWICHES

Mixed field greens with mustard vinaigrette ~ **\$9** with warm chevre ~ **\$11**

Frisee aux lardons chicory salad with warm bacon vinaigrette and soft poached egg ~ **\$12**

Caesar Salad, romaine lettuce, bacon, croutons, parmesan cheese and Caesar Dressing ~ **\$12**

Roasted Beet Salad with endives, watercress, pear, walnuts and stilton ~ **\$15**

Salade Nicoise with tuna, fennel, arugula and olives ~ **\$19**

Croque Monsieur ~ **\$14** Madame ~ **\$15**

Pan Bagnat Mediterranean tuna sandwich with tomato and basil on baguette ~ **\$13**

Grilled Chicken Paillard with Frisee, roasted tomato and parmesan ~ **\$18**

Sliced Steak Sandwich with caramelized onions and Gruyere cheese with pommes frites ~ **\$18**

Hamburger 8oz beef burger served with onion, tomato, lettuce and pommes frites ~ **\$14** add cheese ~ **\$2**

ENTREES

Seared Salmon with mustard crust and green lentils ~ **\$27**

Moules Frites aux Pernod with a fennel saffron cream ~ **\$19**

Sautéed Prawns Provençal with tomato, zucchini garlic and parsley ~ **\$22**

Omelette aux fines herbes with salad or frites ~ **\$13**

Couscous with Grilled Vegetables and Pesto ~ **\$14**

Roast Free Range Chicken with garlic mashed potatoes, seasonal vegetables and thyme jus ~ **\$22**

Fish and Chips Beer battered fish lightly fried served with pommes frites and tarter sauce ~ **\$18**

Steak Frites Béarnaise grilled Strip Steak with pommes frites ~ **\$29**

SIDES

Haricots Verte ~ **\$4** ~ Pommes frites ~ **\$4** ~ Ratatouille ~ **\$4**

DESSERTS

White wine poached pear ~ **\$8**

Crème caramel, baked custard with caramel sauce ~ **\$8**

Chocolate mousse cake with praline and crème anglaise ~ **\$8**