

HAPPY HOUR

3-5:30PM DAILY

BOISSONS

BEER CANS 5.00

4 Nose Pilsner • Einstok olgerd Pale ale

DRAFT BEER 6.00

Melvin Lager • Avery Ipa
Dry Dock Pale

FEATURED WINE 10.00/36.00

Ten Ten Red • Ten Ten Rosé
Ten Ten White

WELL COCKTAILS 9.00

chopin vodka • ransom
gin • campo bravo tequila
4 roses bourbon •

RIVIERA MOJITO SPARKLER 10.00

mint infused vodka • cucumber syrup
chateau aloe liquer • lime

HOUSE MARTINI 10.00

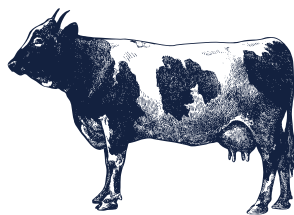
6 o'clock gin • Mythology vodka

CAMPO BRAVO MARGARITA 10.00

campo bravo tequila • cointreau
lime

LEMONCELLO SPARKLER 10.00

Housemade lemoncello
peach bitters



SANDWICH

CROQUE MONSIEUR

jambon de paris • house brioche
gruyère • mornay
7.00

BURGER

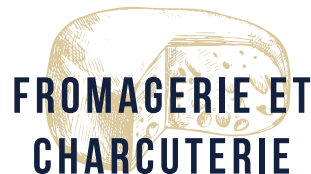
tender belly bacon jam
cheddar • remoulade
8.00

BRASSERIE DOG

vienna hot dog • mornay
cornichons • hot dog bun
7.00

FRENCH DIP

roast beef • horseradish
gruyere • au jus
7.00



FROMAGERIE ET CHARCUTERIE

BURRATA ALLA PANNA

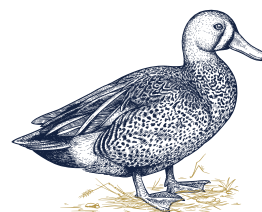
Pasteurized cow's milk
artichoke puree
pistachios • country bread
10.00

SHROPSHIRE BLEU

Cow's milk
more complex flavours and less
intense blueing.

CANA DE CABRA

Goat's milk
fresh fruit • crostini
8.50



PROCIUTTO PIO TOSINI

ITALY

honeycrisp apples • grapes
8.50

PÂTÉ DE CAMPAGNE

HOUSE-MADE

chicken liver pate
pickled vegetables • accoutrements
10.00

CRÊPES

CRÊPES JAMBON GRUYÈRE

ham • gruyère • hollandaise
3.50

CRÊPES BRIE ET TOMATE

Brie • tomato • basil • lemon beurre
3.50

GNOCCHI

Parisian Gnocchi
brown butter • rosemary
10.00

MIXTE FRITE

tempura fried vegetables • anchoïade
7.00

BRIE PUFFS

warm brie • piquillo gelée
candied lemon
8.00

OLIVE FRITE

fried anchovy stuffed olives
Fresh lemon
8.00

FRITES WITH PESTO AÏOLI 5.00

DAUPHINE POTATOES

fried dauphine potatoes
fresh lemon • creme fraiche aioli
7.00

FISH & CHIPS

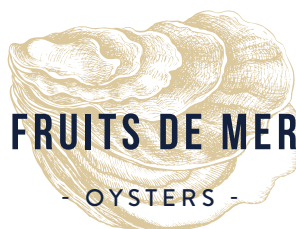
pacific cod • fries
cole slaw • remoulade sauce
10.00

TARTARE DE FILET MIGNON

quail egg • country toast
9.00

SOUPE A L'OIGNON GRATINÉE

1655 gruyère • crostini
10.00



FRUITS DE MER

- OYSTERS -

EAST COAST

cocktail sauce • lemon
4.00 EACH

WEST COAST

cocktail sauce • lemon
5.00 EACH

SHRIMP COCKTAIL

thyme & lemon poached shrimp
cocktail sauce • lemon
6.00

MOULES À LA MARINIÈRE

¼ lb. PEI steamed mussels • trinity
crème fraîche • thyme • butter
6.00

MOULES À LA BOUILLABAISSE

¼ lb. PEI steamed mussels
saffron tomato orange broth
fennel • olive oil
6.00

TO HELP PROVIDE OUR KITCHEN
TEAM WITH TIPS FOR THEIR SERVICE
A 3.9% KITCHEN SERVICE FEE HAS
BEEN ADDED TO YOUR BILL



NIÇOISE

OLIVE OIL POACHED TUNA
FIELD GREENS • OLIVES • TOMATOES
ONION • EGG • SICILIAN ANCHOVY
DIJON BASIL VINAIGRETTE
11.00