

# DINNER

## SOUPES

SOUP DU JOUR  
CUP 4 BOWL 8

### À L'OIGNON GRATINÉE

focaccia • gruyere  
BOWL 15

## HORS D'ŒUVRE

### CRABE DE GATEAU

tavern crab cakes  
lemon • remoulade  
24 FULL

### CRÊPE

jambon de paris • gruyère  
bearnaise • balsamic  
10

brie • basil • tomato  
lemon butter  
10

### MIXTE FRITE

tempura vegetables • achioade  
10

### BURRATA

palisade peach compote • marcona almonds  
country bread  
18

### ASSIETTE DE PÂTÉ

house pâte • country mustard  
pickled vegetables • house jam  
16

### TARTARE DE FILET MIGNON

quail egg • country bread  
17.50

### ANCHOIS FRITS OLIVES

fried anchovy stuffed olives  
fresh lemon  
10.25

### FRITES

+  
aïoli au pistou  
8

## SIDES

### LA POËLÉE DES BOIS

mushrooms • garlic  
brandy • butter  
8

### VICHY CARROTS

baby carrots  
lemon water • fleur de sel  
8

### POMME DE TERRE RÔTI

roasted fingerling potato  
fines herb • olive oil  
9

### CHOU FRISÉ

lacinato kale • olive oil  
lemon  
7

## SALADES

### BETTERAVES

watercress • beets • apple  
endive • avocado • chèvre  
mint tahini • cab franc  
14

### SIMPLE

butter lettuce • fried capers • piñons  
radish • tomato • miso vinaigrette  
14

### SALADE DE LYONNAISE

golden frisee • bacon • house pickle  
poached egg • pâté toast  
dijon basil vinaigrette  
14

### NIÇOISE

seared tuna • field greens • sicilian  
anchovy • haricots verts • artichokes  
niçoise olives • fines herbs  
dijon basil vinaigrette  
24

## FRUITS DE MER

### MUSSELS

#### MOULES À LA MARINIÈRE

steamed PEI mussels shallots,  
garlic, leeks, crème fraîche  
thyme white wine • sweet butter  
10.50 HALF POUND

18.50 FULL POUND

ADD FRITES \$ 3

#### SHRIMP COCKTAIL

Avocado • lemon  
remoulade • tomato-parsley salad  
14

### OYSTERS

#### WEST COAST

bright, vegetal finish

with mignonette

24.00 HALF DOZEN

47.00 DOZEN

#### EAST COAST

bright, salty finish  
with cocktail sauce

21.50 HALF DOZEN

42.00 DOZEN

## FROMAGERIE ET CHARCUTERIE

10 EA | 3 FOR 30

### ROBIOLA BOSINA

ALTA LANGA, ITALY

Cow & Sheep's milk  
Earthy and full, with a  
lingering lactic tang.

### ROQUEFORT

LA MANCHA, SPAIN

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

### MANCHEGO

LA MANCHA, SPAIN

Sheep's milk

Semi firm, Notes of fruit and herbs.

### DIABLO SALAMI

DENVER, CO

Berkshire pork

A calabrian style salami seasoned  
with fennel seeds & calabrian chilies

## ENTRÉES

### BRASSERIE BURGER

6oz. brisket & chuck burger  
Tender Belly bacon jam • cheddar  
remoulade • LTO • brioche bun  
24

### STEAK FRITES

6 oz. hanger steak  
salade verte • frites • bearnaise  
29.50

### BRIQUE POULET

Wisdom Farms airline chicken breast  
pommes frites • haricot verts  
citrus beurre blanc  
28

### PÂTES AUX FRUITS DE LA MER

shrimp • mussels • sea scallops  
oven dried tomato • fresh basil • white wine  
capers • lemon • olive oil  
tomato-red pepper tonarelli  
34

### POISSON

seared red snapper • green onion soubise  
charred chimichurri • haricot verts  
herb infused oil  
44

### BOUILLABAISSE

Provençal seafood stew  
mussels • shrimp • scallops  
fresh fish • saffron • fennel  
tomato broth • rouille  
34

### FAUX FILET DE BŒUF AU POIVRE

12 oz. new york striploin • pepper blend  
brandy crème • pommes rôti  
42

### TOURNEDOS DE BŒUF

6 oz. Filet Mignon • cauliflower puree  
scallion relish • apple-frisee salad  
50

CHEF TONY HESSEL

◆ INDICATES ITEMS THAT ARE GLUTEN FREE    ◇ CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE YOU FOOD ALLERGIES, WE ARE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING ALL YOUR NEEDS.

A 3.9% SERVICE CHARGE IS INCLUDED ON YOUR BILL AND IS DISTRIBUTED DIRECTLY TO KITCHEN STAFF, ON TOP OF THEIR BASE WAGES. THANK YOU



# BY THE GLASS

## ROSÉ

	GLASS/BOTTLE
'22 Gilbert Cellars – Mourvèdre Blend <i>Columbia Valley, Washington, United States</i>	12 / 43
'21 Chateau Pradeaux – Mourvèdre Blend <i>Bandol, France</i>	17 / 62

## ROUGE

	GLASS/BOTTLE
'21 ZD Wines – Pinot Noir <i>Carneros, California, United States</i>	20 / 76
'22 Sass – Pinot Noir <i>Willamette Valley, Oregon, United States</i>	17 / 62
'21 Failla – Pinot Noir <i>Willamette Valley, Oregon, United States</i>	22 / 90
'22 Turley “Juvenile” – Zinfandel <i>Napa Valley, California, United States</i>	18 / 68
'19 Domaine des Pasquiers – GSM <i>Rhône Valley, Sablet, France</i>	13 / 48
'18 Tenuta Rocca – Barolo <i>Piedmont, Barolo, Italy</i>	31 / 118
'22 Marcel – Malbec <i>Cahors, France</i>	13 / 48
'21 Black Stallion – Cabernet Sauvignon <i>Napa Valley, California, United States</i>	20 / 76
'18 Adaption [by Odette] – Cabernet Sauvignon <i>Napa Valley, California, United States</i>	33 / 126
'18 Chateau de Parenchère – Cabernet Sauvignon Blend <i>Bordeaux, France</i>	17 / 62

## CHAMPAGNE & SPARKLING

	GLASS/BOTTLE
nv Philipponnat – Cuvee Blend “Royal Réserve” <i>Champagne, France</i>	31 / 120
nv Shift – Grüner Veltliner <i>Thermenregion, Austria</i>	14 / 52
nv Cruner “Le Colture, Prosecco” – Glera <i>Veneto, Italy</i>	13 / 48
nv Chateau du petit Thouars “Les Foux” – Cabernet Franc <i>Loire Valley, France</i>	15 / 60

## BLANC

	GLASS/BOTTLE
'22 Gonnet “Font du Vent” – Viognier Blend <i>Rhône Valley, France</i>	15 / 60
'21 Trimbach “Reserve” – Riesling <i>Alsace, France</i>	17 / 63
'21 Barbara Onlzelt – Grüner Veltliner <i>Kamptal, Austria</i>	20 / 76
'22 Domaine de La Garenne – Sauvignon Blanc <i>Loire Valley, Sancerre, France</i>	26 / 105
'20 Isabelle et Denis “Pommier” – Chardonnay <i>Burgundy, Chablis, France</i>	25 / 90
'18 Domaine Thibert “Héritage” – Chardonnay <i>Burgundy, Pouilly -Fuisse, France</i>	33 / 126
'19 Oliver Merlin “Les Cras” – Chardonnay <i>Burgundy, Macon, France</i>	33 / 126
'19 Patz & Hall – Chardonnay <i>Sonoma Coast, California, United States</i>	25 / 90
'20 Frogscap – Chardonnay <i>Monterey, California, United States</i>	15 / 60



# SPECIALTY DRINKS

## RIVIERA MOJITO SPARKLER

mint infused Chopin vodka • cucumber syrup • Chateau Aloe liquor  
Saint Germain liquor • Contratto Bianco • lime juice  
13

## JALISCO PASSION

Camp Bravo tequila • Vida Mescal • passion fruit syrup • red chili  
Canton ginger Liqueur • lime  
14

## TEN TEN OLD FASHION

Four Roses bourbon • truffle honey syrup • black walnut bitters  
all barrel aged  
15

## BLEU LONDON

Bar Hill gin • Earl Grey & blueberry Cordial • lemon  
13

## KIR

Chardonnay • Crème de Cassis  
15

## TEN TEN MANHATTEN

Rod & Hammer bourbon • House blend vermouth • Angostura bitters  
all barrel aged  
15

# BIERE

## TAP

<b>AVERY IPA 6.5% ABV</b> BOULDER, CO. subtle caramel • juicy citrus • hoppy finish	10
<b>MELVIN HEY ZEUS 5.0% ABV</b> ALPINE, WY malty • lemony • crisp • light bodied	10
<b>DRY DOCK PALE ALE 5.7% ABV</b> AURORA, CO	10

## CANS + BOTTLES

Saint Bernandus – Wit <i>Belgium</i> 5.0%ABV	8
4 Nose's – Pilsner <i>Longmont, Co</i> 5.5%ABV	8
Bruz – Belgian Quad Ale <i>Denver, Co</i> 10%ABV	15
Guinness – Nitro Stout (N/A) <i>Ireland</i> 4.2%ABV	8
Chimay – ‘Cinq Cents’ Triple <i>Belgium</i> 8%ABV	15
Chimay – ‘Premiere’ Dubbel <i>Belgium</i> 7%ABV	15
Brooklyn Brewery – IPA (N/A) <i>Brooklyn, Ny</i> 0.5%ABV	7

# SPIRITS

## WHISKEY

Angels Envy	High West Barrel Select
Basil Hayden	High West High Country
Booker's	Jefferson Ocean
Bardstown Origin	Smoke Wagon
Bardstown Goose Island	Penelope Barrel Straight
Black Maple Hill	Penelope Toasted
Four Roses Single Barrel	Stranahan's Straight
High West Barrel Select	Stranahan's Sherry Oak

## TEQUILA

Casa Noble Anejo  
Clase Azul Reposado  
Codigo Blanco  
Codigo Anejo  
Codigo Rose  
Don Julio 1942  
Lalo Blanco  
Grand Centenario Anejo

## GIN

Barr Hill  
Bombay Sapphire  
Botanist  
Empress 1908  
Hendrick's  
Monkey 47  
Nolet's  
Tanqueray Ten