

HAPPY HOUR

3-5:30PM DAILY

BOISSONS

BEER CANS 5.00

Apen Brewery Blond Ale

St. Bernardus Wit

DRAFT BEER

Stella Artois 5.00

Epic Son of a Baptist 8.00

Funkwerks Saison 6.00

Surly Furious IPA 6.00

FEATURED WINE 10.00/36.00

Ten Ten Red • Ten Ten Rosè

Ten Ten White

WELL COCKTAILS 9.00

Roaring Fork Vodka • Spring 44 Gin

Corazon Blanco Tequila

Benchmark Bourbon

HOUSE MARTINI 10.00

Spring 44 Gin • Roaring Fork Vodka

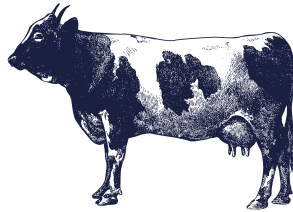
CORAZON MARGARITA 10.00

Corazon Blanco Tequila

Cointreau • lime

COCKTAIL DU JOUR 12.00

Inquire with your server
regarding today's specials



SANDWICH

CROQUE MONSIEUR

jambon de paris • house brioche

gruyère • mornay

7.00

BURGER

tender belly bacon jam

cheddar • remoulade

7.00

FRENCH DIP

roast beef • horseradish

gruyere • au jus

7.00

FRITES WITH AÏOLI 5.00



FRUITS DE MER

- OYSTERS -

EAST COAST

cocktail sauce • lemon

2.50 EACH

WEST COAST

mignonette • lemon

3.00 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 BOUILLABAISSÉ

¼ lb. PEI steamed mussels

saffron tomato orange broth

fennel • olive oil

6.00

FROMAGERIE ET CHARCUTERIE

POINT REYES BLUE

Cows milk

fresh fruit • crostini

8

MANCHEGO

Sheep's milk

fresh fruit • crostini

8

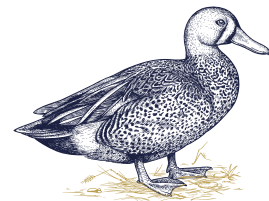
ROBIOLA BOSINA

ALTA LANGHE, ITALY

Cow & Sheep's milk

fresh fruit • crostini

8



SAUCCISON CALABRESE

DENVER, COLORADO

fresh fruit • crostini

8

PÂTÉ DE CAMPAGNE

HOUSE-MADE

chicken liver pate

pickled vegetables • accoutrements

11.00

SMALL BITES

CHOU DE BRUXELLES

Crisp brussels Sprouts

pickled red onions • sauce Gorum

Pinon Za'atar

7.00

GNOCCHI

parisian gnocchi

brown butter • rosemary

10.00

OLIVE FRITE

fried anchovy stuffed olives

Fresh lemon

8.00

FISH & CHIPS

pacific cod • fries

cole slaw • remoulade sauce

11.00

TARTARE DE FILET MIGNON

quail egg • house potato chips

11.00

CRÊPES

CRÊPES JAMBON GRUYÈRE

ham • gruyère • Béarnaise

4

CRÊPES BRIE ET TOMATE

Brie • tomato • basil • lemon beurre

4



NIÇOISE

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

11.00