

By the Glass

Sparkling

Bollicini Sparkling Can 250mL	15
<i>Veneto, Italy nv</i>	
Blanc de Blanc	16
<i>Veuve Ambal, Burgundy, France nv</i>	
Sekt Brut Grüner Veltliner	16
<i>Szigeti, Burgenland, Austria nv</i>	
Sparkling Rosé	18
<i>Stéphan Serol, 'Turbulent', Côte Roannaise Loire Valley, France nv</i>	
Champagne	26
<i>Moët Imperial Reserve nv</i>	
Rosé Champagne	30
<i>Veuve Clicquot nv</i>	

Red

Listán Negro	14
<i>Frontón de Oro, Canary Islands, Spain 2017</i>	
Pinot Noir Can 250ml	14
<i>Frances Ford Coppola 'Diamond Series', California, NV</i>	
Pinot Nero/Nero D'Avola	15
<i>Tenuta Rapitala 'Nuhar', Sicilia, Italy 2014</i>	
Malbec de Cahors	16
<i>Crocus by Paul Hobbs, 'L'Atelier', Cahors, France 2016</i>	
Pinot Noir	17
<i>Boedecker Cellars, Willamette Valley, OR 2016</i>	
Cabernet Sauvignon	17
<i>Adelaida Cellars, 'End Post', Paso Robles, CA 2016</i>	
Bordeaux	25
<i>Château de Laurets, Puisseguin Saint-Emilion, France 2015</i>	

White

Riesling Kabinett	14
<i>Darting, Durkheimer Hochbenn, Pfalz, Germany 2017</i>	
Gavi	15
<i>Terre di Barolo, Piedmont, Italy 2018</i>	
Listán Blanco	15
<i>Tajinaste, Tenerife, Canary Islands, Spain 2018</i>	
Chardonnay	16
<i>Hacienda de Arinzano 'Vinos de Pago de Arinzano', Spain 2016</i>	
Sauvignon Blanc	16
<i>Citizen Kan, California</i>	
Vouvray	17
<i>Damien Pinon, 'Tuffo', Loire Valley, France 2018</i>	
Sauvignon Blanc	17
<i>Pascal Jolivet, 'Attitude', Loire Valley, France 2018</i>	
Chardonnay	20
<i>Bourgogne Blanc, Olivier Leflaive 'Les Sétilles', Burgundy, France 2018</i>	

Rosé

Zweigelt Rosé	15
<i>Nigl, Kremstal, Austria 2018</i>	
Listán Negro Rosado	16
<i>Los Bermejos, Lanzarote, Canary Islands, Spain 2018</i>	
Rosé	17
<i>Wolffer Summer in a Bottle Long Island, New York 2019</i>	

Cocktails 17

Zou Bisou, Bisou

Lemongrass Infused Vodka, Pamplemousse, Ginger, Lemon, Fever Tree Mediterranean Tonic

Barcelonnette ** not offered for take out/delivery

Mezcal, Aloe Vera, Cucumber, Winter Melon, Agave, Lime

Aviation

Gin, Maraschino, Crème de Violette, Lemon

San Simón

Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime

Lemmy Caution

Whiskey, Tobacco Nectar, Xocolatl Mole, Orange Bitters

Masculin Féminin

Bourbon, Genepy Alpes, Sweet Vermouth

Beer 9

IPA

Elysian Space Dust, Elysian Brewing, Seattle, WA

Lagunitas, Lagunitas Brewing Co, Petaluma, CA

Porter

Founders Brewing Co, Grand Rapids, MI

Wheat

Weihenstphaner, Germany

Lager

Full Sail Brewing Co. Session Lager, Hood River, OR

Heineken, European Pale Lager, Amsterdam

Amstel, European Pale Lager, Netherlands

Stella Artois, European Pale Lager, Belgium

Our Appetit

Nonino Aperitivo, Summer Fruits, Blanc de Blancs 8

Hors d'oeuvres

Oysters du Jour Mignonette & Fresh Lemon	4 ea.
Warm Dates Marcona Almonds, Roquefort Cheese	7
Yellowfin Tuna Cru Poppy Seed Crisps, Cherry Tomato Preserve	19
Grilled Oyster Mushrooms Mâche Salad, Basil Purée	16
Burrata Roasted Peppers, Chickpea Pancake, Lemon Thyme	21

Appetizers

Tomato Provençal Capers, Shallot, Champagne Vinegar	16
Salade Verte Radish, Pea Confit, Cucumber, Sherry Vinaigrette	16
Steak Tartare Horseradish, Olive Tapenade, Gaufrette Chips	19
Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs	21
Potato Chip Omelette Kaluga Caviar, Crème Fraîche	24
King Crab Salade À la Nantaise Lobster, Celery Root Remoulade, Avocado	29

Plats Royale

8oz Prime Cheeseburger Pecorino, Tomato Provençal Salad, Pain au Lait Bun	26
10oz Filet Mignon 'Banquiere' Paris Mushroom Duxelle, Bordelaise	46
16oz Entrecôte Au Poivre Escargot Butter, 'Steak Frites'	59
24oz Prime Aged Ribeye Rotisserie Leeks, Sauce Vierge	79

Entrées

Summer Squash Ragoût Grains, Lemon yogurt, Squash Blossom Pistou	29
Pané Diable Breaded Chicken Breast, Mustard, Endive, Nectarine	31
Faroe Island Salmon Cous Cous, Calçots, Tomato Nage, Sauce Vert	34
Rotisserie Chicken Corn, Chanterelles, Kishka, Chasseur Sauce	34
Diver Scallop Gratinée Summer Squash Ratatouille, Fairytale Eggplant	37
Fettuccine Black Truffle, French Butter, Cracked Pepper	43
Grilled Lamb Chops Romano Beans, Mint, Pistachio Tapenade	49

Accoutrements

Cous Cous Jardinière	10	Garnet Sweet Potato	11
Spinach	11	Macaroni Gratin Jambon	14

Desserts

Fresh Fruits Watermelon Granité	10
Sour Cherry Beignets Powdered Sugar, Creme Anglaise	12
Apricot Basque Cheesecake Vanilla Chantilly	12
Warm Chocolate Torte Lavender Milk Ice Cream	16

Ice Creams Du Jour

Choice of Flavors	11
--------------------------	----