

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	18
<i>Szigeti, Burgenland, Austria nv</i>	
Champagne	26
<i>Moët Imperial Reserve nv</i>	
Rosé Champagne	28
<i>Veuve Clicquot nv</i>	

Red

Listán Negro	14
<i>Frontón de Oro, Canary Islands, Spain 2017</i>	
Malbec Reserva	16
<i>Terrazas de los Andes, Mendoza, Argentina 2017</i>	
Super Tuscan	17
<i>Brancaia, 'Tre Toscana', Tuscany, Italy 2015</i>	
Pinot Noir	17
<i>Benton Lane, Willamette, OR 2015</i>	
Cabernet Sauvignon	17
<i>Adelaida Cellars, 'End Post', Paso Robles, CA 2016</i>	
Bordeaux	25
<i>Gonet-Médville, 'cru Monplaisir', Bordeaux Supérieur</i>	

White

Listán Blanco	14
<i>Tajinaste, Tenerife, Canary Islands, Spain 2018</i>	
Riesling Kabinett	14
<i>Darting, Durkheimer Hochbenn, Pfalz, Germany 2017</i>	
Chardonnay	15
<i>Hacienda de Arinzano 'Vinos de Pago de Arinzano', Spain 2016</i>	
Sauvignon Blanc	16
<i>Mount Riley, Marlborough, New Zealand 2019</i>	
Gavi	16
<i>Terre di Barolo, Piedmont, Italy 2018</i>	
Vouvray	17
<i>Damien Pinon, 'Tuffo', Loire Valley, France 2018</i>	
Chardonnay	20
<i>Bourgogne Blanc, Olivier Leflaive 'Les Sétilles', Burgundy, France 2018</i>	

Rosé

Zweigelt Rosé	14
<i>Nigl, Kremstal, Austria 2018</i>	
Listán Negro Rosado	16
<i>Los Bermejós, Lanzarote, Canary Islands, Spain 2018</i>	
Rosé	18
<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

IPA	9
<i>Goose Island, Chicago, IL</i>	
Porter	10
<i>Founders Brewing Co, Grand Rapids, MI</i>	

Lager	9
<i>Full Sail Brewing Co. Session Lager, Hood River, OR</i>	
<i>Heineken, European Pale Lager, Amsterdam</i>	
<i>Amstel, European Pale Lager, Netherlands</i>	
<i>Stella Artois, European Pale Lager, Belgium</i>	

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
Grilled Oyster Mushrooms Mâche Salad, Basil Purée	18
Yellowfin Tuna Cru Poppy Seed Crisps, Cherry Tomato Preserve	19
Burrata Roasted Peppers, Chickpea Pancake, Lemon Thyme	21

Appetizers

Salade Verte Radish, Pea Confit, Cucumber, Sherry Vinaigrette	16
Tomato Provençal Capers, Shallot, Champagne Vinegar	17
Steak Tartare Horseradish, Olive Tapenade, Gaufrette Chips	19
Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs	23
Potato Chip Omelette Kaluga Caviar, Crème Fraîche	26
King Crab Salade À la Nantaise Lobster, Celery Root Remoulade, Avocado	29

Plats Royale

10oz Filet Mignon 'Banquiere' Paris Mushroom Duxelle, Bordelaise	52
16oz Entrecôte Au Poivre Escargot Butter, 'Steak Frites'	59
24oz Prime Aged Ribeye Rotisserie Leeks, Sauce Vierge	79

Entrées

8oz Prime Cheeseburger Pecorino, Tomato Provençal Salad, Pain au Lait Bun	26
Summer Squash Ragoût Grains, Lemon yogurt, Squash Blossom Pistou	31
Pané Diable Breaded Chicken Breast, Mustard, Endive, Nectarine	42
Faroe Island Salmon Cous Cous, Calçots, Tomato Nage, Sauce Vert	35
Rotisserie Chicken Corn, Chanterelles, Kishka, Chasseur Sauce	34
Diver Scallop Gratinée Summer Squash Ratatouille, Fairytale Eggplant	39
Fettuccine Black Truffle, French Butter, Cracked Pepper	45

Accoutrements

Cous Cous Jardinière	10	Garnet Sweet Potato	12
Spinach	12	Macaroni Gratin Jambon	14

Desserts

Fresh Fruits Watermelon Granité	11
Sour Cherry Beignets Powdered Sugar, Creme Anglaise	14
Apricot Basque Cheesecake Vanilla Chantilly	14
Warm Chocolate Torte Lavender Milk Ice Cream	16

Ice Creams Du Jour

Choice of Flavors	11
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