



HORS D'OEUVRES

- Warmed Petite Baguettes 5**  
Served With Whipped Butter & Chutney
- Escargots Ail Persil 15**  
Tender Baked Snails, Pernod-Herbed Butter, Garlic, Puffed Pastry
- Mondi's Brie Cuit Au Four 15**  
Baked Brie, Toasted Pecans, Fig Preserves, Baguette
- Kurobuta Pork Belly Lollipops 15**  
Smoked Pork Belly, Five Spice Rub, Earl Grey Tea Glaze
- Crispy Risotto Croquettes Au Jambon & Fromage 16**  
Hand-rolled Risotto Croquettes with Ham & Cheese, Warm Tomato Sauce
- Bœuf Tartare 21**  
Freshly hand-cut Beef Tenderloin, delicately seasoned with Dijon Mustard, Capers, Shallot, Egg yolk
- Lobster Au Beurre 21**  
Lavender Butter-Poached Lobster, Toasted Brioche, Kani Salad

FRUITS DE MER

- Spicy Salmon Tartare 16**  
Sweet Chili, Avocado, Ikura Salmon Roe, Malanga Chips
- Huitres / Oysters Six 18 | Twelve 33**  
Fresh Shucked, Fermented Cocktail Sauce, Saltine Crackers, Beet Mignonette

*Charcuterie*  
**& ARTISAN CHEESES**

Chef's Selection of French Cured Meats,  
Pâtés, Cheeses & Accoutrements

**Cured Meats Board 25**  
**Artisan Cheese Board 23**  
**Meats And Cheese Board 38**

SOUP & SALAD

- Soupe à l'Oignon Gratinée 11**  
Caramelized Onions, Au Jus, Emmental Cheese, Baguette
- Shrimp Bisque 13**  
Creamy Shrimp Fumet, Grilled Shrimp, Sherry Wine Foam
- Caesar Salad 12**  
Crispy Romaine Lettuce, Parmesan, Crispy Baguette, Dressing
- Beet Salad 16**  
Red & Golden Beet Wedges, Stracciatella Cheese, Arugula, Almonds
- Seared Tuna Niçoise 21**  
Rare-seared Tuna, Mixed greens, Baby Potatoes, Green Beans, Olives, Tomato, Hard-boiled Eggs, Dijon Vinaigrette
- PBJ (Prosciutto, Burrata, & Fig) 23**  
Silky Burrata, paired with delicate Prosciutto and sweet Fig Jam
- La Parisienne Salad 14**  
Mixed Greens, Apples, Fresh Seasonal Berries, Walnuts, Feta, House Vinaigrette

**Add To Salad:**  
Chicken 7 | Shrimp 12 | Salmon 12  
Grilled Flat Iron Steak 13

*Accompagniments*

Truffle Pomme Frites 14 | Miso Glazed Carrot 9  
Roasted Sweet Potatoes 9 | Hot Honey Cauliflower 9  
Brussels Sprouts 9 | Roasted Breakfast Potatoes 9

Please make sure your server is aware of any and all food allergies at the table.\*There is a risk associated with raw shellfish, undercooked proteins, etc. Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like. Not all ingredients are listed on the menu.

NOT TOO BRUNCHY

- French Dip 21**  
Sirloin, Gruyère, Horseradish Dijonaise, Au Jus, Baguette
- Croque Monsieur 14 (Add Egg 2)**  
Smoked Ham, Swiss Cheese, White Béchamel Sauce, Toasted Brioche
- Herb Roasted Chicken Sandwich 15**  
Tomatoes, Arugula, Marinated Mozzarella Pesto, Aioli, Baguette
- Spicy Rigatoni 24**  
Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-Garlic, Pistachios
- Parisienne Gnocchi 25**  
Choux Gnocchi Glazed in Truffled Béchamel, Ham, Green Peas, Gruyère, ToastedCrumbs
- Butter Salmon 24**  
6oz Verlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil
- Chicken Française 22**  
Pan-seared Chicken Breast, Beurre Citronné, French Herbs, White Wine, Angel Hair Pasta
- Black Truffle Burger 23**  
8 oz. Akaushi Beef, Bacon Jam, Black Garlic Aioli, Crispy Shallots,Black Truffle Cheese Sauce, Brioche Bun Served With Hand Cut Frites

*Steak & Egg*

Akaushi Flat Iron Steak with Our Signature Breakfast Potatoes,  
Soft Scrambled Eggs  
**Add Premium Sauce 3**  
Au Poivre | Béarnaise | Bordelaise

BRUNCH ESSENTIALS

- American in Paris 17**  
Two Eggs, Butcher Cut Bacon, Breakfast Potatoes, Toasted Brioche,Seasonal Fruit
- Parisienne Benedict 16**  
Toasted Baguette, Smoked ham, Poached Egg, Hollandaise Sauce
- Avocado Toast 17**  
Multigrain Toast with fresh Avocado spread, Arugula, Heirloom Cherry Tomatoes, Red Onions, Poached Egg, finished with Hollandaise
- Stratiatella Toast 19**  
Multigrain Toast, Stratiatella, Prosciutto, with fresh Avocado spread, Arugula, Heirloom Cherry Tomatoes, Basil, Poached Egg, Hollandaise Sauce & Balsamic Reduction
- Truffle Omelette 21**  
Sautéed Mushrooms, Gruyère Cheese, Truffle Oil served with Maison Potatoes
- Smoked Ham & Gruyère Omelette 19**  
Smoked Ham, Sautéed Mushrooms, Gruyère Cheese served withMaison Potatoes
- Ratatouille Omelette 19**  
Slow Stewed Provençal Vegetables, Zucchini, Eggplant, Peppers, Tomatoes, Herbs de Provence
- Brûlée French Toast 19**  
Lemon Cream Cheese-Stuffed Brioche, Lemon Curd, Whipped Icing, Dark Cherries Compote

*La Crepe*

Gruyère Cheese, Wild Mushrooms, Béchamel, Arugula, Lemon Oil Crispy Shallots 17  
Add: Chicken 5, Sirloin 7, Short Ribs 7

*Beignet Platter*

Freshly made Beignets served with Chocolate, Caramel, and Strawberry Sauce 35

*La Parisienne Dessert Tower*

Seasonal Selected Pastries from Our Bakery 55

PRIME  
MEATS



LA CARTE  
LUNCH

HORS D'OEUVRES

- Warmed Petite Baguettes 5**  
Served With Whipped Butter & Chutney
- Escargots Ail Persil 15**  
Tender Baked Snails, Pernod-Herbed Butter, Garlic, Puffed Pastry
- Mondi's Brie Cuit Au Four 15**  
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- Kurobuta Pork Belly Lollipops 15**  
Smoked Pork Belly, Five Spice Rub, Earl Grey Tea Glaze
- Crispy Risotto Croquettes Au Jambon & Fromage 16**  
Hand-rolled Risotto Croquettes with Ham & Cheese, Warm Tomato Sauce
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Freshly hand-cut Beef Tenderloin, delicately seasoned with Dijon Mustard, Capers, Shallot, Egg yolk
- Lobster Au Beurre 21**  
Lavender Butter-Poached Lobster, Toasted Brioche, Kani Salad

FRUITS DE MER

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Sweet Chili, Avocado, Ikura Salmon Roe, Malanga Chips
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Fresh Shucked, Fermented Cocktail Sauce, Saltine Crackers, Beet Mignonette.

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**& ARTISAN CHEESES**

Chef's Selection of French Cured Meats, Pâtés, Cheeses & Accouirements

Cured Meats Board **25**  
Artisan Cheese Board **23**  
Meats And Cheese Board **38**

SOUP & SALAD

- Soupe à l'Oignon Gratinée 11**  
Caramelized Onions, Au Jus, Emmental Cheese, Baguette
- Shrimp Bisque 13**  
Creamy Shrimp Fumet, Grilled Shrimp, Sherry Wine Foam
- Caesar Salad 12**  
Crispy Romaine Lettuce, Parmesan, Crispy Baguette, Dressing
- Beet Salad 16**  
Red & Golden Beet Wedges, Stracciatella Cheese, Arugula, Almonds
- Seared Tuna Niçoise 21**  
Rare-seared Tuna, Mixed greens, Baby Potatoes, Green Beans, Olives, Tomato, Hard-boiled Eggs, Dijon Vinaigrette
- PBJ (Prosciutto, Burrata, & Fig) 23**  
Silky Burrata, paired with delicate Prosciutto and sweet Fig Jam
- La Parisienne Salad 14**  
Mixed Greens, Apples, Fresh Seasonal Berries, Walnuts, Feta, House Vinaigrette
- Add To Salad:**  
Chicken **7** | Shrimp **12** | Salmon **12**  
Grilled Flat Iron Steak **13**

*Accompagniments*

Truffle Pomme Frites **14** | Miso Glazed Carrot **9**  
Roasted Sweet Potatoes **9** | Hot Honey Cauliflower **9**  
Brussels Sprouts **9** | Grilled Vegetables **9**

SANDWICHES

- French Dip 21**  
Sirloin, Gruyère, Horseradish Dijonaise, Au Jus, Baguette
- Croque Monsieur 14 (Add Egg 2)**  
Smoked Ham, Swiss Cheese, White Béchamel Sauce, Toasted Brioche
- Herb Roasted Chicken Sandwich 15**  
Tomatoes, Arugula, Marinated Mozzarella Pesto, Aioli, Baguette
- Black Truffle Burger 23**  
8 oz. Akaushi Beef, Bacon Jam, Black Garlic Aioli, Crispy Shallots, Black Truffle Cheese Sauce, Brioche Bun

*Steak Frites*

Heartbrand Certified Akoushi Beef selected for Exquisite Marbling, and Unmistakable Flavors. Served with Our Signature Hand-Cut Frites

|                        |                 |
|------------------------|-----------------|
| Angus Boneless Ribeye. | 16 oz 50        |
| Filet Mignon           | 6 oz 39 8 oz 48 |
| Flat Iron Steak        | 6 oz 18 8 oz 24 |

**Add Premium Sauce 3**  
Au Poivre | Béarnaise | Bordelaise

ENTRÉE

- Boeuf Bourguignon 28**  
Red Wine-Braised Short Ribs, Demi Glacé, Charred Onions, Wild Mushrooms, Carrots, Toasted Baguette
- Ratatouille 22**  
Slow Stewed Provençal Vegetables, Zucchini, Eggplant, Peppers, Tomatoes, Herbs the Provence, and Toasted Baguette
- Spicy Rigatoni 24**  
Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-Garlic, Pistachios
- Parisienne Gnocchi 25**  
Choux Gnocchi Glazed in Truffled Béchamel, Ham, Green Peas, Gruyère, Toasted Crumbs
- Butter Salmon 24**  
6oz Verlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil
- Moules Marinières Au Citron 20 (Pomme Frites 5)**  
Mussels, White Wine-Lemon Butter sauce with Shallots, Garlic, Parsley, Crispy Seasoned Breadcrumbs, Baguette
- Moules à la Provençale 20 (Pomme Frites 5)**  
Mussels, Slow simmered Tomato Sauce with Garlic, Shallots, Chili Flakes, White Wine, Basil, Baguette
- Chicken Française 22**  
Pan-seared Chicken Breast, Beurre Citronné, French Herbs, White Wine, Angel Hair Pasta
- Colossal Shrimp Risotto 25**  
Grilled Shrimp, Saffron, Beurre, Citronné, Charred Heirloom Tomatoes

*La Crepe*

Gruyère Cheese, Wild Mushrooms, Béchamel, Arugula, Lemon Oil Crispy Shallots **17**  
Add: Chicken **5**, Sirloin **7**, Short Ribs **7**

*Beignet Platter*

Freshly made Beignets served with Chocolate, Caramel, and Strawberry Sauce **35**

*La Parisienne Dessert Tower*

Seasonal Selected Pastries from Our Bakery **55**

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PRIME

MEATS



LA CARTE

DINNER

FRUITS DE MER

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Sweet Chili, Avocado, Ikura Salmon Roe, Malanga Chips

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Fresh Shucked, Fermented Cocktail Sauce, Saltine Crackers, Beet Mignonette.

Charcuterie

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Baked Brie, Toasted Pecans, Fig Preserves, Baguette

**Kurobuta Pork Belly Lollipops 15**  
Smoked Pork Belly, Five Spice Rub, Earl Grey Tea Glaze

**Crispy Risotto Croquettes Au Jambon & Fromage 16**  
Hand-rolled Risotto Croquettes with Ham & Cheese, Warm Tomato Sauce

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Freshly hand-cut Beef Tenderloin, delicately seasoned with Dijon Mustard, Capers, Shallot, Egg yolk

**Lobster Au Beurre 21**  
Lavender Butter-Poached Lobster, Toasted Brioche, Kani Salad

SOUP & SALAD

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Caramelized Onions, Au Jus, Emmental Cheese, Baguette

**Shrimp Bisque 13**  
Creamy Shrimp Fumet, Grilled Shrimp, Sherry Wine Foam

**Caesar Salad 12**  
Crispy Romaine Lettuce, Parmesan, Crispy Baguette, Dressing

**Beet Salad 16**  
Red & Golden Beet Wedges, Stracciatella Cheese, Arugula, Almonds

**Seared Tuna Niçoise 21**  
Rare-seared Tuna, Mixed greens, Baby Potatoes, Green Beans, Olives, Tomato, Hard-boiled Eggs, Dijon Vinaigrette

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Silky Burrata, paired with delicate Prosciutto and sweet Fig Jam

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**Add To Salad:**  
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Steak Frites

Heartbrand Certified Akoushi Beef selected for Exquisite Marbling, and Unmistakable Flavors. Served with Our Signature Hand-Cut Frites

Angus Boneless Ribeye..... 16 oz 50

Filet Mignon... .. 6 oz 39 8 oz 48

Flat iron Steak.....6 oz 18 8 oz 24

Add Premium Sauce 3

Au Poivre | Béarnaise | Bordelaise

BEEF WELLINGTON 44 “Limited Stock”

“Get it Before it's Gone”

Served with Whipped Potatoes, Roasted Veggies, & Demi-Glace

ENTRÉE

**Sautéed Branzino 35**  
Pan-Sautéed Boneless Branzino, Saffron-Lemon Butter, Wilted Spinach, Fried Capers, and Charred Lemon

**Coq Au Vin 30**  
Red Wine-Based Chicken Thighs with Bacon, Mushrooms, Carrots, Onions, Creamy Mashed Potatoes

**Ratatouille 22**  
Slow Stewed Provençal Vegetables, Zucchini, Eggplant, Peppers, Tomatoes, Herbs the Provence, and Toasted Baguette

**Spicy Rigatoni 24**  
Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-Garlic, Pistachios

**Parisienne Gnocchi 25**  
Choux Gnocchi Glazed in Truffled Béchamel, Ham, Green Peas, Gruyère, ToastedCrumbs

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6oz Verlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil

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Pan-seared Chicken Breast, Beurre Citronné, French Herbs, White Wine, Angel Hair Pasta

**Black Truffle Burger 23**  
8 oz. Akaushi Beef, Bacon Jam, Black Garlic Aioli, Crispy Shallots,Black Truffle Cheese Sauce, Brioche Bun Served With Hand Cut Frites

**Boeuf Bourguignon 36**  
Red Wine-Braised Short Ribs, Demi Glacé, Charred Onions, Wild Mushrooms,Carrots, Toasted Baguette

**Colossal Shrimp Risotto 25**  
Grilled Shrimp, Saffron,Beurre, Citronnée,Charred Heirloom Tomatoes

Accompagniments

Truffle Pomme Frites 14 | Miso Glazed Carrot 9

Roasted Sweet Potatoes 9 | Hot Honey Cauliflower 9

Brussels Sprouts 9 | Grilled Vegetables 9

Beignet Platter

Freshly made Beignets served with Chocolate, Caramel, and Strawberry Sauce 35

La Parisienne Dessert Tower

Seasonal Selected Pastries from Our Bakery 55



## SOCIAL HOUR

MONDAY THRU FRIDAY  
3 PM TO 6 PM

*Chareuterie Board 12*  
*Cheese Board 12*  
*Burger Sliders 10*  
*French Dip Sliders 10*  
*Risotto Croquettes with Ham*  
*Cheese, Warm Tomato Sauce 12*  
*House Made Chips with Truffle Sauce 12*

## OYSTERS

Six...10 | Twelve...18

Fresh Shucked, Fermented Cocktail Sauce,  
Saltine Crackers, Beets Mignognette

HOUSE RED WINE 6 • HOUSE WHITE WINE 6  
PARISIAN BLOODY MARY 8 • FRENCH 75 8  
WELL COCKTAILS 7

*Half Price Wine Bottles On Wednesdays*

## ZERO

## PROOF

### SUNSET SANGRIA 10

Orange Juice, Pomegranate Juice, Cinnamon,  
Cranberry Juice, Sprite

### MONDI'S FAUX-JITO 10

Mint, Simple Syrup, Lime Juice, Berries, Sparkling Water

### LA PARADISE 10

Pineapple Juice, Strawberry Puree, Passionfruit Puree,  
Cranberry Juice, Coconut Milk, Simple Syrup, Lime

### ESPRESSO MARTINI 10

Espresso, Choice of Hazelnut or Caramel Syrup

### BLUE LAVENDER SPRITZ 10

Blueberries, Lavender Syrup, Lemon, Club Soda

### POMEGRANATE MULE 10

Pomegranate juice, Lime Juice, Ginger Beer

### BLUE COCONUT REFRESHER 10

Coconut, Lime Juice, Blue Spirulina, Sparkling Water

### MANGO-RITA 10

Mango, Lime Juice, Sparkling Water



## FLIGHTS



### ESPRESSO MARTINI FLIGHT 30

A trio of Espresso Martinis:  
Classic, Mocha, Tiramisu

### MIMOSA FLIGHT 30

4 Classic Mimosas with Your Juice Choice:  
Orange, Pineapple, Cranberry,  
Passion Fruit, Grapefruit



Illy Intenso Roast Drip 5

Espresso 5 • Double Espresso 8

Cappuccino 6

Latte 6

Mocaccino 6.75

Macchiato 5

La Parisienne Hot Chocolate 8

Syrup 1

*Vanilla, Lavender, Caramel, Hazelnut,  
Pistachio, Almond, Oat Milk available .75*

## CAFÉS DE LA MAISON

### Café Mûre 8

Dark Chocolate, Blackberry Syrup, Espresso, Milk, Chantilly

### Latte Doucer 8

Condensed Milk, Cocoa, Espresso, Milk

### Colette 11

Cognac, Vanilla Syrup, Cinnamon, Espresso

## HANDCRAFTED COCKTAILS

### LA RIVIERA MARGARITA 15

Tequila, Lime, Agave, Orange, Grand Marnier

### HUGO SPRITZ 15

St Germain, Prosecco, Club Soda

### LAST YEAR IN PARIS 13

Vodka, Aperol, Liqueur 43, Lemon,  
Passion Fruit, Foam

### ESPRESSO MARTINI 15

Espresso, Vodka, Kalhlua

### FRENCH 75/77 14

Gin, Prosecco, Lemon, Prosecco, 77 St. Germain

### FRENCH MARTINI 15

Vanilla Vodka, Pineapple, Chamboard

### LE BLANC 15

Gin, Cucumber, Lemon, Elderflower

### AMARETTO SOUR 16

Bourbon, Amaretto, Lemon, Foam

### PARISIENNE OLD FASHIONED 16

Bourbon, Simple Syrup, Bitters

### TIFFANY BLUE 16

Vodka, Blue Curacao, White Cranberry, Lemon



## SPARKLING

|                                                         |           |
|---------------------------------------------------------|-----------|
| Gratien & Meyer Brut, France.....                       | \$10/\$36 |
| Mionetto Prosecco, Italy.....                           | \$11/\$40 |
| Mionetto Rose, Italy.....                               | \$12/\$44 |
| Faire La Fête Brut, France.....                         | \$14/\$55 |
| Faire La Fête Brut Rose, France.....                    | \$14/\$55 |
| Château De Bligny Grande Réserve Champagne, France..... | \$86      |
| Veuve Clicquot "Yellow Label" Champagne, France.....    | \$95      |
| Beau Joie Brut Nature Copper Champagne, France.....     | \$170     |
| Pommery Louise 2005 Champagne, France.....              | \$260     |
| Dom Pérignon Vintage Champagne, France.....             | \$350     |

## ROSE

|                                      |           |
|--------------------------------------|-----------|
| The Beach By Whispering Angel.....   | \$10/\$36 |
| Avaline Rose, Vin de France, FR..... | \$14/\$50 |
| Miraval, Côtes de Provence, FR.....  | \$62      |

## WHITE

|                                                        |           |
|--------------------------------------------------------|-----------|
| Barone Fini, Pinot Grigio, Valdadige, IT.....          | \$10/\$36 |
| Ruffino Lumina, Pinot Grigio, IT.....                  | \$15/\$52 |
| French Blue, Suvignon Blanc, Bordeaux, FR.....         | \$11/\$38 |
| Whitehaven, Marlborough, NZ.....                       | \$14/\$50 |
| Sancerre, Suvignon Blanc, FR.....                      | MP        |
| B&G Bordeaux Blanc, Bordeaux, FR.....                  | \$10/\$36 |
| Cave de Lugny Chardonnay, Burgundy, FR.....            | \$12/\$42 |
| Antinori Bramito Chardonnay, Umbria, IT.....           | \$13/\$46 |
| Benzinger "Running Wild" Chardonnay, Paicines, CA..... | \$15/\$52 |
| Serial White Blend, Paso Robles, CA.....               | \$16/\$56 |
| Patriarche Chablis, Bourgogne, FR.....                 | \$66      |
| Eroica Riesling, Columbia Valley, WA.....              | \$12/\$42 |
| Cupcake Moscato, D'Asti, IT.....                       | \$10/36   |

## RED

|                                                         |           |
|---------------------------------------------------------|-----------|
| Meiomi Pinot Noir, CA.....                              | \$12/\$44 |
| Banshee Pinot Noir, Sonoma County, CA.....              | \$13/\$46 |
| Patriarche Pinot Noir Bourgogne, Burgundy, FR.....      | \$16/\$56 |
| Barton & Guestier Merlot, Languedoc, FR.....            | \$12/\$44 |
| Charles Krug Merlot, Napa Valley, CA.....               | \$15/\$52 |
| French Blue Rouge Red Blend, Bordeaux, FR.....          | \$12/\$42 |
| Chateau Saint-Sulpice Red Blend, Bordeaux, FR.....      | \$14/\$50 |
| Erath Resplendent Red Blend, OR.....                    | \$15/\$52 |
| Mouton Cadeth Heritage Blend, Bordeaux, FR.....         | \$48      |
| Symmetry Bordeaux Blend, Sonoma, CA.....                | \$90      |
| Orin Swift 8YRS in the Desert Zinfandel Blend , CA..... | \$120     |
| Kate Goldsmichdt Cabernet, CA.....                      | \$13/46   |
| Serial Cabernet, Paso Robles, CA.....                   | \$14/\$50 |
| Scattered Peak Cabernet, Napa, CA.....                  | \$16/\$56 |
| Rodney Strong Cabernet, Paso Robles, CA.....            | \$68      |
| The Calling Cabernet, Alexander Valley, CA.....         | \$78      |
| Force & Grace Cabernet, Napa, CA.....                   | \$100     |
| Orin Swift Palermo Cabernet, Napa, CA.....              | \$120     |

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*French Dip Sliders 10*

*Risotto Croquettes with Ham*

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*House Made Chips with Truffle Sauce 12*

## OYSTERS

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Saltine Crackers, Beets Mignonette

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Mint, Simple Syrup, Lime Juice, Berries, Sparkling Water

#### LA PARADISE 10

Pineapple Juice, Strawberry Puree, Passionfruit Puree,  
Cranberry Juice, Coconut Milk, Simple Syrup, Lime

#### ESPRESSO MARTINI 10

Espresso, Choice of Hazelnut or Caramel Syrup

#### BLUE LAVENDER SPRITZ 10

Blueberries, Lavender Syrup, Lemon, Club Soda



## FLIGHTS



#### ESPRESSO MARTINI FLIGHT 30

A trio of Espresso Martinis:  
Classic, Mocha, Tiramisu

#### MIMOSA FLIGHT 30

4 Classic Mimosas with Your Juice Choice:  
Orange, Pineapple, Cranberry,  
Passion Fruit, Grapefruit

*Coffee*

Illy Intenso Roast Drip 5

Espresso 5

Double Espresso 8

Cappuccino 6

Latte 6

Mocaccino 6.75

Macchiato 5

La Parisienne Hot Chocolate 8

Syrup 1

**Vanilla, Lavender, Caramel, Hazelnut,**  
**Almond, Oat Milk available .75**

## CAFÉS DE LA MAISON

#### Café Mûre 8

Dark Chocolate, Blackberry Syrup, Espresso, Milk, Chantilly

#### Latte Doucer 8

Condensed Milk, Cocoa, Espresso, Milk

#### Colette 11

Cognac, Vanilla Syrup, Cinnamon, Espresso

## HANDCRAFTED COCKTAILS

#### POMTINI 14

Absolute, Pama, Lime

#### MYRTILLE MOUILLEE 12

Stoli Blueberry, Fresh Lemon, Mint,  
Sparkling Water

#### PASSION DE FOLLE 15

Hendrick's Gin, St. Germain Liqueur,  
Passion Fruit, Pineapple, Fresh Lemon

#### MARGARITA PARISIENNE 16

Lalo Blanco Tequila, St. Germain Liqueur, Fresh  
Lime, Agave, Sparkling Wine

#### ESPRESSO MARTINI 15

Tito's Vodka, Kahlua Liqueur, Fresh Espresso

#### VIE EN SEINE 15

Stoli Vanilla Vodka, Pineapple, Chambord

#### TONIQUE PAPILLON 16

Empress 1908 Indigo Gin, Lychee Liqueur,  
Fresh Lime, Fever-Tree Tonic

#### JARDIN DE PARIS 14

Citadelle Gin, Basil, Cucumber, Lemon

#### BOURBON DE BOURDON 18

Jefferson's Bourbon, Fresh Lemon, Honey,  
Creme de Cassis

#### PARISIENNE OLD FASHIONED 14

Four Roses Bourbon, Angostura Bitters,  
Orange Bitters, Simple, Luxardo Cherry

*Wine*

## SPARKLING

PRICE PER: 150 ML/ 250 ML/ BTB

|                                                   |           |
|---------------------------------------------------|-----------|
| Kraemer Blanc de Blanc, France.....               | 9/NA/25   |
| Noczek Peach Bellini NA .....                     | 8/NA/40   |
| & Meyer Brut Cremant, France.....                 | 12/NA/43  |
| Icardi Moscato D'Asti, Italy.....                 | 15/NA/45  |
| Avaline Rose, France.....                         | 12/16/44  |
| Fluteau Coeur de Cuvee Blanc de Noir, France..... | 17/NA/ 54 |
| Faire le Fete Brut Rose Cremant, France.....      | 16/NA//55 |
| Beau Joie Champagne, France.....                  | 19/NA/98  |
| Taittinger Brut la Franc, France.....             | 125       |
| Dom Perignon, France.....                         | 350       |
| Veuve Clicquot, France.....                       | 130       |

## WHITE

|                                                                   |          |
|-------------------------------------------------------------------|----------|
| Pa Road Sauvignon Blanc, New Zealand.....                         | 11/16/39 |
| Estival Sauvignon Blanc, Washington.....                          | 13/18/44 |
| Craggy Range, Sauvignon Blanc, New Zealand.....                   | 17/21/63 |
| Barton & Guestier Reserve Chardonnay, France.....                 | 10/15/37 |
| Aluvia Gualtallary Chardonnay, Argentina.....                     | 13/17/49 |
| Justin Central Coast Chardonnay, California.....                  | 17/22/69 |
| Trefethen Family Vineyard Chardonnay Napa Valley, California..... | 71       |
| Petit Freylon 'Cuvee Marguerite' Bordeaux Blanc, France.....      | 11/15/41 |
| Clos des Lunes D'Argent Bordeaux Blanc, France.....               | 14/18/48 |
| Domaine de Jean Durup Chablis, France .....                       | 15/19/51 |
| Famille Natter les Terres Blanches Sancerre, France.....          | 16/20/62 |
| Terlato Pinot Grigio, Italy.....                                  | 13/17/44 |
| Santa Elena Pinot Grigio, Italy.....                              | 15/19/52 |
| Eroica Riesling, Washington.....                                  | 12/16/48 |

## RED

|                                                                     |           |
|---------------------------------------------------------------------|-----------|
| Serial Cabernet Sauvignon Paso Robles, California.....              | 13/19/59  |
| Rodney Strong "Knight's Valley" Cabernet Sauvignon, California..... | 16/21/65  |
| Daou Cabernet Sauvignon, Paso Robles, California.....               | 18/23/68  |
| Justin Cabernet Sauvignon Paso Robles, California.....              | 20/29/96  |
| Caymus Cabernet Sauvignon Napa Valley, California.....              | 145       |
| Alexander Valley Merlot, California.....                            | 12/17/48  |
| Decoy by Duckhorn Merlot, California.....                           | 14/18/51  |
| Le Volte Super Tuscan, Italy.....                                   | 16/19/63  |
| LaGarde Henry Malbec, Argentina.....                                | 11/16/39  |
| Mormoraia Chianti Tuscany, Italy.....                               | 13/17/43  |
| Chateau Petit Freylon 'Cuvee Michael' Bordeaux, France.....         | 12/16//39 |
| Barton & Guestier Bistro Pinot Noir, France.....                    | 10/15/37  |
| Avaline Pinot Noir, France.....                                     | 14/18/42  |
| Claude Manicat Pinot Noir, France.....                              | 16/22/53  |
| Cattleya "Cuvee No. 8" Pinot Noir, California.....                  | 120       |



## *Afternoon Tea Menu* *Classic \$59*

### *Savory*

#### **Petite Lobster Roll**

Butter Poached Lobster, Lemongrass Chutney

#### **Ham & Cheese Arancini**

Ham & Cheese Stuffed Risotto, Roasted pepper Aioli

#### **Fig & Brie Tartine**

Fig Preserves, Creamy Brie Cheese, Toasted Baguette

#### **Smoked Turkey Gougère**

Turkey Mousse, Cherry Berry Jam, Cheddar Cream Puff

#### **English Cucumber & Cheese**

Mint & Dill Cream Cheese, Texas Toast

### *Sweet*

**Chocolate Covered Strawberry**

**Fresh Baked Scones (Plain & Fruit)**

**Clotted Cream & Strawberry Preserves**

**Assorted Afternoon Tea Pastries**

## *Vegetarian \$59*

### *Savory*

#### **Avocado Mousse Toast**

Crushed Avocado, Roasted Pepper Sauce

#### **Roasted Pepper Hummus**

Seasonal Veggies, Feta, Toasted Pita

#### **Wild Mushrooms Pie Tee**

Mushroom Mousse, Boursin, Thyme Pie Tee

#### **English Cucumber & Cheese**

Mint & Dill Cream Cheese, Texas Toast

#### **Fig & Brie Tartine**

Fig Preserves, Creamy Brie Cheese, Toasted Baguette

### *Sweet*

**Clotted Cream & Strawberry Preserves**

**Chocolate Covered Strawberry**

**Fresh Baked Scones (Plain & Fruit)**

**Afternoon Tea Pastries**

## *Gluten Free \$59*

**GF Cucumber Sandwich**

**GF Cucumber Cup Lobster**

**GF Crostini With Fig Jam Brie Spread**

**GF Endive Smoked Salmon Mousse**

**GF Petit Avocado Toast**

**GF Assorted Afternoon Tea Pastries**

## *Kids \$32*

### *SAVORY SANDWICHES*

**Smoked Turkey & Cheese, Ham & Cheese,**

**PB&J, English Cucumber & Mint**

### *SWEETS*

**Fruit Scone  
Cotton Candy**