



— ROOFTOP —

-SMALL PLATES-

TARTAR TACOS

STEAK OR TUNA

Red, white and blue hard shell corn tortillas - \$24

CLASSIC SLIDERS

Beef patty, pickle, special sauce - \$18

MINI LOBSTER ROLLS

Maine Lobster salad, Pull-Apart Dinner Rolls - \$28

SNACKS

MIXED OLIVES - \$8

SEASONED NUTS - \$9

RAW BAR

East Coast Oysters

1/2 dozen \$18

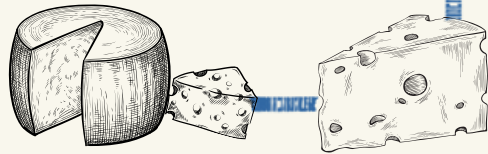
1 dozen \$36



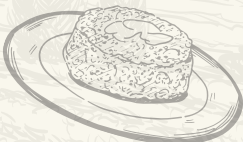
CHEESE PLATE

Selection of 3: \$24

Selection of 5: \$36



** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**





- COCKTAILS -

- \$17ea. -

LA VIE EN ROSE

Botanist Gin, Santoni Amaro, Muyu Vetiver Gris, Lychee, Lemon

HIVER EN PROVENCE

St. Remy XO, Pineaus des Charentes, Blackberry, Thyme, Lavendar, Cremant

MELON ET BASILIC

Bond St. Vodka, Artonic Melon, Honey, Basil, Lemon, Club Soda

MARGARITA À LA FRANÇAISE

Casa del Sol Blanco, St. Germain, Honey, Lime, Orange bitters

L'ESPRIT DU VESPER

Bond St. Vodka, Botanist Gin, Lillet Blanc, Italicus

ÉRABLE ET SAUGE

St. Remy XO, Cointreau, Maple, Sage, Lemon

L'ESPRESSO ROYALE

Casa Del Sol Reposado Tequila, Luxardo Espresso, Licor 43, Amaro Nonino, Espresso

LE BOULEVARDIER DU SUD

St. Remy XO, Method Sweet Vermouth, Belle De Brilllet Pear, Amaro Angostura, Tobacco Bitters, Absinthe

BOTTLED BEER

- | | | |
|------------------------|-------------------------------|----------------------------------|
| DUVEL \$11 | AVAL GOLD CIDER \$7 | ATHLETIC N.A HAZY IPA \$7 |
| KRONENBOURG \$7 | AYINGER BRAUWEISSE \$8 | MICHELOB ULTRA \$7 |

BY THE GLASS

ROSE

Provence Chateau De Rouet Côtes de Provence Cuvee Reserve\$14

SPARKLING

Gerard Bertrand Cremant de Limoux Brut an 825 Heritage\$14

RED

WHITE

RHONE

Chateau Landra, Ventoux Pur Jus Rouge.....\$15
Clovis Cote du Rhone.....\$14

BORDEAUX

Villa Pereire L'Eclate Bordeaux..\$14

LANGUEDOC-ROUSSILLON

Gerard Bertrand Pays d'Oc An 940, Pinot Noir\$15

BOURGOGNE

Les Belles Roches Bourgogne Chardonnay\$15
Domaine Vincent Dampet Petit Chablis\$17

LOIRE

Paul Buisse Touraine, Sauv. Blanc.....\$15
Domaine Joseph Cattin Pinot Blanc\$14



BY THE BOTTLE

WHITE

BOURGOGNE

Domaine Vincent
Dampf Chablis\$64

LOIRE

Domaine Philippe Raimbault, Sancerre
Apud Sarracum\$67
Domaine Alain Cailbourdin Pouilly-
Fumé Les Racines\$65

ALSACE

Maison Moritz Prado, Riesling
Terroir de Roche.....\$75

ROSE

Domaine Didier Raimbault
Sancerre Rose\$72
Domaine La Suffrene
Bandol Rose\$68

SPARKLING

Champagne Veuve Clicquot.....\$144

RED

BORDEAUX

Manoir, Lalande-de-Pomerol...\$76
Château Les Clauzots
Graves\$60

RHONE

Domaine La Fourmone,
Gigondas le Fauquet.....\$90

LOIRE

Clement et Florian Berthier ,
Coteaux du Giennois Rouge.....\$60

BURGUNDY

Antoine Olivier, Les Temps
des Cerises\$112
Domaine de Cardon, Mercurey
Roche Cardon.....\$110
Laurent Perrachon, Morgon
Cote du Py.....\$70

