

# HAPPY HOUR

from 3pm to 5pm

## FOOD

<b>olives fumées</b> smoked and marinated castelvetrano olive	\$7	<b>salade niçoise</b> tuna, green beans, confit potatoes, cherry tomatoes, green olives, egg, wholegrain mustard vinaigrette	\$23
<b>frites</b> kennebec potatoes, aioli	\$7	<b>les moules</b> ½ lb mussels, marinière sauce & baguette	\$15
<b>soupe à l'oignon</b> caramelized onion, crouton, gruyère	\$16	<b>la foccacia</b> lemon sage cream cheese, winter ratatouille and chestnuts	\$16
<b>le burger</b> – sub blue cheese +\$5 wagyu beef patty, burger sauce, gruyère, arugula, onion jam, fries & salad, or soupe du jour	\$22	<b>quiche du jour</b> served with fries and salad	\$15

### la planche

\$30

selection of cheese and cured meat

## DESSERT

<b>mousse au chocolat</b> traditional chocolate mousse	\$7
<b>crème brûlée</b> vanilla crème brûlée	\$10
<b>tarte tatin</b> served with buttermilk ice, salted caramel	\$12

## DRINKS

### BEERS - 480ML

<b>four winds huftgold pilsner</b>	
<b>strange fellows guardian ipa</b>	\$7
<b>seasonal tap</b>	

### COCKTAILS - 2OZ

<b>french 75</b> citadelle gin, lemon, sugar, sparkling wine	
<b>aperol spritz</b> aperol, sparkling wine, soda water	\$10
<b>coquette sangria</b> odd society crème de cassis, rosé house wine, orange juice, grenadine	

### WINE - GLASS 5OZ/BOTTLE

<b>house red wine</b> – grenache, merlot, carignan, syrah pays d'oc, france, 2021	
<b>house white wine</b> – sauvignon blanc, colombard, grenache pays d'oc, france, 2021	\$9/\$40
<b>house rosé wine</b> – cinsault, syrah pays d'oc, france, 2021	